



A la Carte “Casual” – Celebrates Mardi Gras (Feb 27-March 2)

Venice’s *Carnevale di Venezia*, Rio de Janeiro’s *Carnaval*, and NOLA’s *Mardi Gras* are all distinctive celebrations during the weeks before the Lenten fast. The first written reference to a Mardi Gras celebration in New Orleans appears in a 1781 report of the Spanish government, which then controlled Louisiana. Wealthy Louisiana families would leave their rural plantations to spend the winter months in New Orleans hosting lavish parties and masked balls to pass the time regally. Parades began in 1837 and soon became an annual tradition. Each year the Mardi season starts on January 6th, also known as King’s Day, and culminates on Mardi Gras Day (Shrove of Fat Tuesday). *Laissez les bons temps rouler!*

This menu is our “plan” for your dining experience, however, since it is based on local availability, last minute substitutions may become necessary. Accompanying side dishes and food garnishes will vary from one day to the next.

WS=From Windswept V=Vegetarian Vegan=Vegan GF=Gluten Free DF=Dairy Free

(Price key: small plate / **dinner portion with sides**)

Spats’ Chopped Salad (V/GF) \$12

Corn and Crab Bisque (GF) \$10

Spiced **Honey Hush Puppies**, pepper jelly (Vegan) \$10

Slate of **Local Farm Cheese**, accompaniments (V/GF) \$12

Warm Cerignola & Castelvetrano **Olives**, citrus oil (V/DF) \$12

Spicy **Tofu Banh Mi**, quick-pickle WS vegetables (DF) \$12

½ dz. ‘Skeller **Hot Wings**, remoulade (GF) \$10

Blackened Catfish on Dirty Rice, sauce piquant (GF) \$19/**\$36**

NOLA **Shrimp and Grits**, cheesy biscuits \$20/**\$38**

Slow-cooked **Crisped Pork Belly, Red beans**, braised **Greens & Rice** (GF/DF) \$20/**\$38**

Spiced Honey **Hush Puppies, Red Beans**, braised **Greens & Rice** (Vegan) \$19/**\$36**

King Cake **Bombolini** \$10

Composer’s Ice Cream and Sorbet Flavors \$6

RE Farm Café at Windswept is committed to building a more permanent, healthy, available, and accessible food system. Windswept’s fields, greenhouses, and pastures supply much of our year-round needs. To augment menu offerings, we look to regional small farm sources first, all the while never compromising on your safety or the inherent food flavors that add “wonderfulness” to our dishes. We buy the best directly from the best, cutting out the middleman and helping small growers keep more of the profit so their work can be, well, sustainable!