



Composer's a la Carte – March 2025

Celebrating the First Signs of Spring!



On the vernal (spring) equinox the sun will cross the celestial equator, an imaginary line in the sky above Earth's equator. In the northern hemisphere, it's the spring equinox; in the southern hemisphere, it's the autumn equinox. This year, the equinox happens on March 20 at 5:01 A.M. EDT. During most of the 20th century and until 2007, spring arrived on the 21st of March, but the event slides earlier and earlier due to the 400-year Gregorian calendar cycle.

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**)

Chopped Salad, blue cheese and cherry vinaigrette (GF) \$12

Leek Potato Bisque, turmeric crème fraîche (GF) \$10

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

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

Roasted Red Pepper Hummus, flatbread (Vegan) \$12

Spicy WS Chicken Wings, blue cheese dressing (GF) \$10

Rosemary Roasted Chicken, artichoke-spinach cream (GF) \$19/**\$36**

NOLA Blackened Catfish, Castle Valley Mills cheesy grits (GF) \$19/**\$36**

Polecat Hollow Farm **Pork Spareribs**, house-made sauerkraut (GF) \$20/**\$38**

Spinach, Onion, and Parmesan Stuffed Portobello (V/GF) \$19/**\$36**

Way Farms Apple Crostata, cardamom whipped cream \$12

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!