



Composer's Four course Prix Fixe – June 2025

Farm Markets are Open!

Meet the farmers that grow your food!

Local Farmer's Markets

N. Atherton St., Home Depot – Saturdays

Philipsburg, Moshannon Bldg. – Saturdays

State College Downtown, 200 Block S. Allen – Saturdays

State College Downtown, Locust Lane – Tuesdays and Fridays

Bellefonte, Courthouse – Wednesdays and Saturdays

Boalsburg, Military Museum - Tuesdays

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

~SALAD & SOUP SHOOTER~

WS **Red and Green Leaf Lettuce, Spelt Berries, and Radishes**, lemon verbena vinaigrette (Vegan)

Asparagus & Miso Soup (Vegan, GF)

~SMALL PLATE CHOICE~

Catfish Croquettes, WS lovage aioli (DF)

WS **Garlic Scape Pupusa with refried beans** (DF)

~MAIN PLATE CHOICE~

Pan-seared Hudson Valley Steelhead Trout, toasted almond pesto (GF)

Mushroom Stuffed WS Chicken Roulade, Dijon cream (GF)

Grilled WS **Lamb Chops, fresh mint gremolata** (GF/DF)

Asparagus Risotto (V/GF)

~FINISH CHOICE~

Olive Oil Cake, rhubarb strawberry relish (V)

Slate of Local Farm Cheese

Composer's Ice Cream and Sorbet Flavors

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!