



Composer's Four course Prix Fixe – July 17 – August 2, 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 Kale Caesar, crouton (GF w/o crouton)

Chilled WS Cucumber Soup, crème fraiche and mint (GF)

~SMALL PLATE CHOICE~

Ricotta Stuffed WS Squash Blossoms, rice flour crust, lemon verbena aioli (V/GF)

WS Lamb Arancini, lovage aioli (GF)

~MAIN PLATE CHOICE~

Herb marinated Grilled Hudson Valley **Steelhead Trout**, preserved lemon cous cous (DF)

Roasted Half Pole Cat Farm **Pekin Duck**, WS Lodi Apples (GF)

Braised WS **Lamb Shank**, malbec & garlic scape au jus

WS Eggplant and New Potato Moussaka (V)

~FINISH CHOICE~

WS Greenhouse Figs Panna Cotta, lavender honey, kataifi

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!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.