



COMPOSER'S ALA CARTE MENU

AUGUST 7 – AUGUST 16, 2025

Our Windswept Farm is bursting with goodness. So much so, if the menu doesn't list a specific food source, it was most likely harvested from Windswept this morning.

This menu is our "plan" for your dining experience, 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.

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

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

Napa Cabbage Slaw with cucumber and carrot on a heirloom tomato slab. Ginger miso dressed (Vegan/GF) \$12

Chilled Gazpacho of heirloom tomatoes, cucumber, jalapeño, basil, and garlic (Vegan/GF) \$10

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

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

Kale Saag with lavash (DF) \$12

Poached WS Egg on Red Flannel Hash (V) \$12

Blistered Shishito Pepper Hummus, vegetable and flatbread dippers (Vegan) \$12

Hudson Valley Fisheries **Steelhead Trout** poached with lemon, Riesling, and fresh herbs.

Served with Kim chi vinaigrette drizzle (GF/DF) \$19/**\$38**

Baingan Bharta – smashed grilled eggplant, tomato, scallions, and southwest Asian spices, served on basmati rice (Vegan/GF) \$17/**\$34**

Polecat Hollow Farm **Pork Chop** marinated in garlic and tamari soy, pan-seared, served with grits \$19/**\$38**

Wok Fried Polecat Hollow Farm Chicken and Napa Cabbage, with squash, shishito peppers, scallions, garlic, and fresh basil, on basmati rice (GF/DF) \$19/**\$38**

WS Greenhouse Fig Leaf Panna Cotta, lavender honey, kataifi \$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!

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