



## COMPOSER'S ALA CARTE MENU

SEPTEMBER 25 – OCTOBER 11, 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.

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**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

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

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

**Early Fall Greens** with pickled beets, tomato, carrot, roasted pumpkin seeds and fresh herb vinaigrette (Vegan/GF) \$12

**Winter Squash Soup** with fresh sage and a touch of cream (GF) \$10

**Scallion Pancakes**, jalapeño aioli (V/DF) \$12

Haffner Farm **Beef Brisket**, corned in-house, with baby Bok choy (GF/DF) \$16

**Pan-seared North Atlantic Cod**, fresh herb velouté \$18/\$38

**Herb Roasted Chicken Leg Quarter**, Fresno pepper honey glaze (GF/DF) \$14/\$36

Rolling Hill Red Deer Farm **Venison Kielbasa and Marinated Venison Kabob**, served on sweet and hot peppers (GF/DF) \$18/\$38

**Potato Gnocchi on Sherried Pumpkin Cream**, with French lentils and Tajin-spiced roasted squash (V) \$15/\$37

**Carrot Cake** layered with cream cheese and apple caramel \$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!

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