



COMPOSER'S ALA CARTE MENU

OCTOBER 15 TO NOVEMBER 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

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

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

WS Field and Hot House Greens with butternut squash ribbons, dried cherries, and turmeric vinaigrette (Vegan/GF) \$12

E.S.V.S. – End of Season Vegetable Soup (Vegan/GF) \$10

Catfish Fritter with lovage tartar and house-made pickles (DF) \$14

Falafel Croquettes, black garlic aioli (V) \$12

Hudson Valley Fisheries **Steelhead Trout**, chimichurri (GF/DF) \$18/\$34

Jambalaya with Pole Cat Hollow Farm Chicken, Rolling Hill Red Deer Farm **Sausage**, and **WS Hot/Sweet Peppers** (GF/Choice of Mild to Spicy) \$18/\$34

Panisse Chickpea Skewers, with ratatouille and harissa (Vegan/GF) \$14/\$32

Braised WS Lamb, cabernet jus with blue cheese mashed potatoes (GF) \$18/\$34

Icelandic Chai Crepe Cake, with house-made Earl Grey ice 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!

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