COMPOSER'S ALA CARTE MENU

MARCH 2026

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. Prices are subject to change without notice.

(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) $15

Warm Cerignola & Castelvetrano Olives, citrus oil (V/DF) $14

Kale Caesar, with crouton and parmesan (V) $15

Curried Coconut Cream Root Vegetables Soup (V/DF/GF) $14

Cheese-smothered Fried Potato Skins, with tomato, peppers, and chopped greens (GF) $12

Black Trumpet Mushroom Mac n' Cheese $14

Turmeric BBQ'd Haffner Farm **Pork Chop**, garlic smashed potatoes (GF) $26/**$50**

Pan-seared Steelhead Trout with turmeric honey and black garlic soy (GF/DF) $26/**$50**

House-corned Haffner Farm **Beef Brisket and Cabbage,** on fresh pappardelle pasta $26/**$50**

Tofu Fajitas, with onion, peppers, cilantro rice, beans, and lime crema (V/DF) $22/**$40**

Cinnamon Bread Pudding, rum raisin sauce $15

Composer's Ice Cream and Sorbet Flavors $8

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.