

LUNDY FARM

Spring Menu

By Chef Davis Lindsey

Our menu is designed from the soil up. It features seasonal ingredients from our farm and the surrounding Hudson Valley. By savoring the tastes of fresh foods and connecting our senses to the surrounding ecology, our bodies and minds feel nourished and revitalized.

Our menu is vegan and gluten-free with a few noted exceptions.

BREAKFAST

Marbled Egg e
turmeric coating

Congee Porridge
shallots, scallion, ginger, spirulina herb broth

Cover Crop Bites
soil organic matter oats, pea flour, sunflower butter, beets, walnuts

Snap Pea Shot
sugar snap peas, spinach, herb oil

Golden Granola
almond, pecan, apricot, coconut chips

Pastries e, g
lemon poppy scone, asparagus cheddar scone, strawberry rhubarb muffin

LUNCH + DINNER

I

Seven Herb Broth

thyme, nettle, red clover, ginger, carrot greens, oat straw

Lundy Chips + Dips

*hm radish chips and herb crackers
cashew crème, pistou, carrot cumin*

Poppers

baked lentil walnut

II

Braised Greens

pac choi, mustard greens, nigella seeds, urad dhal

Spring Greens

*butter and oak lettuce, mustard greens, scallions, hm vegan parmesan,
pistachio crumbs, pistachio vinaigrette*

Radicchio + Fennel Salad

shaved carrots and radish, purslane, hemp seeds, lemon vinaigrette

Let Us Eat the Lamb's Salad

*mache lettuce grown in French pastures for sheep forage, herbs, pepitas,
pickled strawberries, champagne vinaigrette*

Brassica Salad

arugula, herbs, radish, hm vegan parmesan, lemon vinaigrette, sesame seeds

III

Miso Asparagus

*shaved asparagus, fava beans, spring onion, pea tendrils,
toasted almonds, garlic chips, hm asparagus miso dressing*

Celltuce Stalks

pickled shallots, herb mix, garlic aioli, firecider, pea yogurt

Radish + Buckwheat

*mache, spring onion, herb mix, toasted buckwheat,
lemon oil, hm pinenut cream*

Carrot Fries

*roasted rainbow carrots,
hm cashew crème, pea yogurt*

Wild Nettle Dumplings g

nettle, spinach, mushroom, mint chili sauce

Roasted Kohlrabi

crispy kohlrabi greens, nut crust, smoked cashew crème, kohlrabi sauce

Grilled Romaine d

*pickled shallots, herbs, parmesan, shaved walnuts,
spinach tahini dressing*

IV

Sugar Snap Tartine d, g

snap peas, herb mix, hm ricotta, smoked salt, garlic chip, pistou

Root Tartine

carrot three-ways

Spring Kitchiri

*peas, carrot, onion, pac choi, ginger, roasted cashews,
hm chutney's and pickle*

V

Crispy Quinoa

*basmati rice, tempura tofu, shitake mushrooms, brassica greens,
ginger, kimchi, chili peanuts, sesame garlic sauce*

Rapini Tagliatelle g, d

sweet pea sauce, hm ricotta, garlic chips, marcona almonds

Turnip Scallops and Asparagus

turnip beurre blanc, herb mix, toasted almonds

VI

Thin As Lace Chocolate Chip Cookie
oats and pecan

Vrindavan Sweets and Chai
Indian desserts and tea

The Carrot Cake d, g
whipped cream cheese frosting, coconut flakes, candied carrot

Key Lime Pie d, e
graham cracker crust, lime meringue

Lemon Angel d, e
lemon mascarpone, candied lemon, toasted almonds

Ice Creams and Sorbet d, e
Jane's hm mint chocolate, french vanilla, lavender, lemon and coconut sorbets

**hm homemade, d contains dairy, e contains eggs,
g contains gluten, lv lacto-vegetarian*

