

Appetizers

Soup Du Jour \$4 or \$5

Your Server knows all the tasty details!

Roasted Garlic & Potato Soup \$4 or \$5

Creamy & delicious, a Storm Café favorite!

Spicy Steamed Mussels \$9

Prince Edward Island Mussels / Zesty Chili Broth / White Wine / Lime Juice / Ginger /
Garlic / Cilantro / Julienne Vegetables **(No Chili? No Problem!)**

Seared Sea Scallops \$9

Sea Scallops / Radish & Fennel Frawn Slaw / Green Onion infused Meyer Lemon Oil

Heirloom Tomato & Maplebrook Mozzarella Salad \$10

Sliced Heirloom Tomatoes / Sliced Mozzarella / Garlic Crostini / Baby Spinach
/ Extra Virgin Olive Oil / Balsamic Reduction

Vegetable Bruschetta \$7

French Bread Crostini / Squash / Tomatoes / Celery / Red Onion / Parmesan Cheese /
Roasted Red Pepper Coulis / Jalapeno Lime Dressing

Salads

Field Greens Salad \$6 ½ (1/2 size for \$3 ¾)

An Assortment of Field Greens / Hand Cut Vegetables / Balsamic Vinaigrette

The Storm Caesar \$7 (1/2 size for \$4)

Crisp Romaine / Garlic Croutons / Parmesan / Classic Creamy Dressing

Fatoush Salad \$7 ½ (1/2 size for \$4 ¼)

A mix of Romaine Lettuce & Field Greens / Sliced Cucumbers / Radishes /
Red Onion / Tomatoes / Feta Cheese / Toasted Pita Chips /
Lemon Mint Dressing

****Add chicken or Cajun chicken to any salad for \$4. Add 5 shrimp or Cajun shrimp for \$7****

Please inform your server of any dietary restrictions or allergies!

The State of Vermont Department of Health Advisory

Consuming raw meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Entrees

Vermont Fresh Angel Hair Pasta \$17

Lemon Parsley Vermont Fresh Angel Hair Pasta / Garlic / Zucchini / Yellow Squash / Spinach /
Crushed Plum Tomato / Fresh Basil / Lemon Butter / Capers / Grated Parmesan

Barbeque Grilled Chicken \$21

1/2 Grilled Semi-Boneless Organic Chicken / Smokey Chipotle Barbeque Sauce / Roasted Red Pepper /
Red Onion / Green Cabbage Slaw / Cilantro Lime Vinaigrette / Roasted Fingerling Potatoes

Mushroom & Spinach Risotto Cakes \$17

Shiitake Mushroom & Spinach Risotto Cakes / Almond Milk / Grilled Asparagus /
Herbed Mushroom Sauce / Fresh Parsley / Toasted Pine Nuts

(Add sautéed chicken breast \$20 Add sautéed shrimp or scallops \$23)

Penne Carbonara \$17

Imported Penne Pasta / Italian Pancetta / Diced Tomatoes / Garlic / Black Pepper /
Cream / Parmesan Cheese

An original Storm Café favorite

(Add sautéed chicken breast \$20 Add sautéed shrimp or scallops \$23)

Charbroiled New York Sirloin \$24

Charbroiled NY Sirloin Marinated with Balsamic / Roasted Fingerling Potatoes / Grilled Asparagus /
Oregano & Crushed Tomato Sauce / Skewered Roasted Plum Tomatoes

Stormy Veal Chop \$23

Pan Seared lightly breaded Veal Chop / Panzanella Salad with Balsamic Vinaigrette / Grilled Asparagus

Traditional Linguini & Meatballs \$15

House-made Marinara / Pork, Sausage & Beef Meatballs / Vermont Fresh Linguini Pasta /
Parmesan Cheese

Simply Fish \$21

Daily Selection of Fresh Fish / Herbed Israeli Cous Cous / Grilled Asparagus /
Creamy Mushroom Ragout / Meyer Lemon Oil

An 18% Gratuity may be added to parties of six or more

~~~~~ Entrée split charge \$3 ~~~~~

## COOL BEVERAGES

|                                       |        |
|---------------------------------------|--------|
| Rock Art Ridge Runner                 | \$4.50 |
| Otter Creek Pale Ale                  | \$4.50 |
| Magic Hat Circus Boy                  | \$4.50 |
| Switchback                            | \$4.50 |
| Woodchuck "Dark & Dry" Hard Cider     | \$3.00 |
| Kaliber (non-alcoholic malt beverage) | \$3.00 |

### **For a Wine List, please ask your server**

|                                     |        |
|-------------------------------------|--------|
| Iced Tea <i>with mint and lemon</i> | \$1.50 |
| Lemonade                            | \$2.00 |
| 1/2 & 1/2                           | \$1.75 |
| IBC Root Beer                       | \$1.75 |
| Saratoga Sparkling Water            | \$1.75 |
| Pepsi, Diet Pepsi, 7-up             | \$1.50 |
| Cranberry Juice                     | \$1.50 |

## WARM BEVERAGES

|                  |        |
|------------------|--------|
| Coffee           | \$1.50 |
| Tea (by the pot) | \$1.50 |

*English Breakfast, Earl Gray, Green, Chamomile,  
Darjeeling, Lemon, Mint, Decaf English Breakfast, Decaf Earl Gray, Decaf Green*

|                 |        |
|-----------------|--------|
| Espresso        | \$2.00 |
| Double Espresso | \$2.50 |

Cappuccino \$2.75  
*A shot of espresso with steamed milk and rich milk foam*

Café au Lait \$2.75  
*Dark French Roast coffee & steamed milk*

Caffé Latte \$3.00  
*A double shot of espresso with lots of steamed milk & minimal foam*

Café Mocha \$3.50  
*A double shot of espresso with rich chocolate & steamed milk*