

THE STORM CAFÉ LUNCH MENU

Soups and Salads

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!

Field Green Salad \$6 1/2

An assortment of wild greens and hand cut vegetables
tossed with balsamic vinaigrette

The Storm Caesar \$7

Crisp romaine tossed with garlic croutons, Parmesan cheese,
and a classic creamy dressing

Fatoush Salad \$7 1/2

A mix of romaine lettuce, field greens, sliced cucumbers, radishes, red onion,
tomatoes, feta cheese and toasted pita chips, tossed with a
lemon mint dressing

House Hummus \$8 1/2

Dressed wild greens with a generous scoop of house-made hummus garnished
with roasted eggplant, Feta cheese, olives & veggies.
Served with toasted baguette

Add chicken or Cajun chicken to any salad for \$4

Add 5 Shrimp or Cajun shrimp for \$7

Add any "sandwich fixins" to any salad for \$6

Combos

The Light Lunch Combo I \$8

A cup of soup and a half Field Greens, Fatoush, or Caesar salad

The Light Lunch Combo II \$8 1/2

A half sandwich of choice* and
a half Field Greens, Fatoush, or Caesar salad

The Light Lunch Combo III \$9

A half sandwich of choice* and a cup of soup

*(*see available sandwiches on other side)*

Sandwiches & Favorites

Chrissy's Chicken Cheese-Steak* \$9

Thinly sliced chicken breast sautéed with onions, wild mushrooms, hot cherry peppers & sharp Vermont cheddar cheese. Served on toasted baguette

Rustic Hearts Panini* \$9

Herb-marinated artichoke hearts, Asiago cheese, roasted red peppers, caramelized onions, sun-dried tomatoes and baby spinach served on Ciabatta bread with a balsamic aioli and grilled till warm & toasty

The Dude* \$9

North Country apple wood smoked bacon, Vermont sharp cheddar cheese, baby spinach and VT Hydroponic tomatoes served on toasted Ciabatta bread with a zesty chipotle-ranch aioli

The Frisco Chick* \$9

Oven roasted chicken salad with toasted **pistachios** and golden raisins in a lemon herb aioli, with sliced cucumbers and red leaf lettuce wrapped in a sun-dried tomato wrap

The Berber \$9

A fillet of Atlantic salmon dredged in a Stormy blend of African spices, pan-fried and served on a toasted Baguette with red leaf lettuce, tomato & lemon-basil aioli

The Marley* \$9

Slow-oven-roasted jerked pulled pork tossed in a Caribbean barbeque sauce and served in a honey whole wheat wrap with red leaf lettuce and a fresh golden pineapple salsa

Spicy Steamed Mussels \$9

Prince Edward Island mussels in a white wine, lime, garlic & cilantro broth with chili paste and julienne vegetables. (No Chili? No Problem!!)

Please inform your server of any dietary restrictions or allergies!

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

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