

APPETIZERS

Soup Du Jour \$5 or \$7

Your server knows all the tasty details!

Roasted Garlic & Potato Soup \$5 or \$7

Creamy & delicious, a Storm Café favorite!

Spicy Steamed Mussels \$12

Prince Edward Island mussels served in a zesty chili broth including white wine, lime juice, ginger, garlic, cilantro and julienne vegetables
(Light or No Chili? No Problem!!)

Veggie Spring Rolls \$9

Mixed vegetables, basil, cilantro, carrots, red peppers. Served with a Thai peanut dipping sauce

Grilled Avocado Succotash \$10

Grilled and chili glazed half avocado over lemony greens. Topped with a succotash of corn, black beans, fresh tomatoes and cilantro

Korean Style BBQ Wings \$12

Misty Knoll chicken wings tossed with our house made BBQ sauce and a ginger and lime fruit salad

Tuna Tartar \$12

Ahi tuna, avocado, lime, ginger, soy sauce.
Served with crispy tortilla chips

SALADS

Simply Green Salad

An assortment of field greens and seasonal vegetables tossed with house balsamic vinaigrette
\$9 (half size for \$5)

The Storm Caesar

Crisp romaine with garlic croutons and parmesan cheese tossed in classic creamy dressing
\$9 (half size for \$5)

Winter Salad

A mix of field greens with crumbled bacon, gorgonzola cheese, caramelized onions, D' Anjou Pears and walnuts. Tossed with Sherry Dijon vinaigrette
\$11 (half size for \$6 1/2)

***Add chicken or Cajun/Berber spiced chicken to any salad for \$5
Add 5 shrimp, Cajun spiced shrimp, Local Misty Knoll Chicken or Berber spiced Salmon for \$8***

ENTREES

Cod Piccata \$25

Pan seared cod filet with wild mushrooms, sundried tomatoes, roasted eggplant and baby spinach in a white wine lemon caper sauce.
Served with rice, zucchini and summer squash

Chicken Chimichurri \$26

Misty Knoll chicken breast, house made chimichurri (oregano, basil, garlic, lemon)
Served with garden salsa, grilled asparagus and white rice

Charbroiled Steak \$31

Chef's choice of beef served with roasted fingerling potatoes, grilled asparagus, roasted red peppers, local mushrooms and a red wine demi glaze

Seafood Stew \$29

Coconut curry stew with salmon, chicken, shrimp, mussels, red onions
red peppers, spinach and jasmine rice

Citrus Quinoa \$19

Roasted zucchini and summer squash, roasted eggplant, pistachios,
dried cranberries with a citrus dressing
(Add sautéed chicken breast \$22 Add sautéed shrimp \$27)

Pesto Pasta \$19

Vermont Fresh Pasta Company linguini, in a pesto cream sauce with
blackened Regional fish

Penne Carbonara \$19

Imported penne pasta tossed with Italian pancetta, diced tomatoes, garlic,
black pepper in a classic cream sauce topped with parmesan cheese
(Add sautéed chicken breast \$22 Add sautéed shrimp \$27)
Original Storm Café Favorite!

Small Penne Carbonara \$13

(Add sautéed chicken breast \$16 Add sautéed shrimp \$21)

Stormy Burger \$13

Charbroiled 8oz local burger on a Brioche roll served with lettuce, tomato,
onion and a sliced pickle. Choice of American or cheddar cheese
Add Bacon for \$2

Please inform your server of any dietary restrictions or allergies!

An 18% Gratuity may be added to parties of six or more ~~~Entrée split charge \$5~~~

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.