

## 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!!)**

### **Heirloom Tomato & Fresh Mozzarella \$10**

Sliced Heirloom tomatoes and Maple Brook Farm mozzarella finished with a balsamic reduction. Served with a spinach salad with red onion and Myer Lemon oil

### **Bacon Wrapped Scallops \$15**

Maine Day Boat scallops wrapped in bacon and cooked crispy. Served over a bed of lemony spinach and finished with a balsamic reduction

## SALADS

### **Simply Green Salad**

An assortment of field greens and seasonal vegetables tossed with house 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)

### **Pear & Gorgonzola 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 \$28**

Pan seared cod filet with sundried tomatoes, roasted eggplant and baby spinach in a white wine lemon caper sauce. Served with jasmine rice and grilled asparagus

### **Duck \$31**

Pan seared duck breast with local wild mushroom, whole grain mustard rosemary cream sauce. Served with fingerling potatoes and grilled asparagus

### **Vegetable Risotto \$21**

Creamy risotto tossed with sweet peas, roasted butternut squash, local mascarpone and parmesan cheese. Finished with roasted pistachios

**(Add sautéed chicken breast \$24 Add sautéed shrimp \$29)**

### **Pesto Chicken \$29**

Local Misty Knoll chicken with house made pesto, roasted red peppers, baby spinach and wild mushrooms. Served with roasted fingerling potatoes and grilled asparagus

### **Steak Gorgonzola \$33**

Local 12oz New York sirloin served with caramelized shallots, roasted garlic and gorgonzola finished with a demi glaze. Served with roasted fingerling potatoes and grilled asparagus

### **Penne Carbonara \$20**

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 \$23 Add sautéed shrimp \$28)**

*Original Storm Café Favorite!*

**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.