

THE STORM CAFÉ LUNCH MENU

Soups and Salads

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!

Simply Green Salad \$9

An assortment of field greens and seasonal vegetables tossed with balsamic vinaigrette

The Storm Caesar \$9

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

Winter Salad \$11

A mesclun mix with crumbled bacon, gorgonzola cheese, caramelized onions, D' Anjou Pears, and walnuts. Tossed with Sherry Dijon vinaigrette

House Hummus \$10

Balsamic dressed field greens with a generous scoop of house-made hummus garnished with roasted eggplant, Feta cheese, olives, hot cherry peppers & veggies.
Served with toasted baguette

Mary Jane's Greek Salad \$10

A mix of field greens and romaine lettuce, artichoke hearts, marinated olive mix, roasted red peppers, feta cheese, cucumbers, and red onions.
Tossed in a house Greek dressing

Add chicken or Cajun chicken to any salad for \$5

Add Local Misty Knoll salad chicken for \$8

Add 5 Shrimp or Cajun shrimp for \$8

Add any "sandwich fixins" to any salad for \$7

Sandwiches & Favorites

Combos

The Light Lunch Combo I \$10

A cup of soup and a half of any salad

The Light Lunch Combo II \$11

A half sandwich of choice and a half of any salad

The Light Lunch Combo III \$11

A half sandwich of choice and a cup of soup

Chrissy's Chicken Cheese-Steak \$11

Thinly sliced chicken breast sautéed with onions, portabella mushrooms, hot cherry peppers & sharp Vermont cheddar cheese.

Served on toasted baguette
(No Hots? No Problem!!)

The Sweet Pea \$13

Locally cultivated mushrooms, avocado, caramelized onion, basil aioli, bloomy rind cheese, pea shoots, grilled Otter Creek Bakery whole wheat bread

El Bandito \$11

Pan-seared house-made Southwestern black bean cakes with a fresh tomato garden salsa, Vermont sharp cheddar cheese, baby spinach and a cilantro lime aioli wrapped in a tortilla

The Dude \$12

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

The Berber \$12

A filet of Atlantic salmon dredged in a stormy blend of African spices, pan-fried and served on a toasted baguette with greens, tomato and a basil aioli

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
(not available in a combo)

Spicy Steamed Mussels \$12

Prince Edward Island mussels in a white wine, lime, garlic & cilantro broth with chili paste & julienne vegetables
(Light or no chili? No problem!)

Lunch Penne Carbonara \$13

Penne pasta tossed with house cured pancetta, diced tomatoes, garlic, black pepper in a classic cream sauce topped with parmesan cheese
(Add sautéed chicken breast \$16
Add sautéed shrimp \$21)

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 food borne illness, especially if you have certain medical conditions.