

DINNER ENTRÉES

Tuesday thru Saturday from 5:00 - Close

- CHICKEN CHIMICHURRI** 2 6
Misty Knoll chicken breast, house made chimichurri (oregano, basil, garlic, lemon) Served with garden salsa, grilled asparagus and white rice
- COD PICCATA** 2 5
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
- PESTO PASTA** 1 9
Vermont Fresh Pasta Company linguini, in a pesto cream sauce with blackened Regional fish
- PENNE CARBONARA** 1 9
*Imported penne pasta tossed with Italian pancetta, diced tomatoes, garlic, black pepper in a classic cream sauce topped with parmesan cheese
An original Storm Café favorite!
(Add chicken breast \$22 Add shrimp \$27)
Small Penne Carbonara \$13*
- CITRUS QUINOA** 1 9
*Roasted zucchini and summer squash, roasted eggplant, pistachios, dried cranberries with a citrus dressing
(Add sautéed chicken breast \$22 Add sautéed shrimp \$27)*
- CHARBROILED STEAK** 3 1
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** 2 9
Coconut curry stew with salmon, chicken, shrimp, mussels, red onions red peppers, spinach and jasmine rice
- STORMY BURGER** 1 3
*Charbroiled 8oz burger on a Brioche roll served with lettuce, tomato, onion and a sliced pickle. Choice of American or cheddar cheese
Add Bacon for \$2 Available at Lunch too!*

Please inform us 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 food-borne illness, especially if you have certain medical conditions.

DESSERTS

ALL HOUSE MADE USING THE BEST INGREDIENTS

TIRAMISU

Traditional tiramisu with coffee liqueur, espresso, mascarpone and lady fingers. Topped with cocoa powder and shaved chocolate
\$7.50

CRÈME BRULEE

A rich vanilla custard glazed with a warm caramel crust
\$6

CHOCOLATE MOUSSE PARFAIT

Chocolate mousse with a cookie crumble, whipped cream and maraschino cherries
\$7

CHOCOLATE BROWNIE CAKE

Chocolate brownie cake with a peanut butter frosting. Garnished with whipped cream, caramel & chocolate sauce
\$7

BANANA CREAM PIE

White chocolate & banana custard served in an Oreo cookie crust topped with fresh bananas, caramel & chocolate sauce, and whipped cream
\$7

"Sweet Treats" also available that can be turned into Sundaes!

1 3

THE STORM CAFE

FROG HOLLOW
3 MILL STREET
MIDDLEBURY, VT 05753

MC, Visa, Amex and Discover



STORM CAFE

Menus

**Innovative American Cuisine
Family Owned**

HOURS

Breakfast: Tuesday - Sunday 9:00-2:00

Lunch: Tuesday - Saturday

11:00-2:30, Sunday 11-2

Dinner: Tuesday - Saturday 5:00-Close

Closed Monday

Dinner Reservations Recommended

Phone: 388-1063

www.thestormcafe.com & Facebook

E-mail: info@thestormcafe.com

Menu Valid until 5/17

Seasonal Menu, Subject to Change

SOUPS AND SALADS

Served for Lunch & Dinner

SOUP DU JOUR 5 or 7

ROASTED GARLIC & POTATO SOUP 5 or 7

Creamy & delicious, a Storm Café favorite!

SIMPLY GREEN SALAD 9

An assortment of field greens and hand cut vegetables tossed with a house balsamic vinaigrette

THE STORM CAESAR 9

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

WINTER SALAD 11

A mix of field greens with crumbled bacon, gorgonzola cheese, caramelized onions, D'Anjou pears and walnuts. Tossed with Sherry Dijon vinaigrette

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

Add 5 Grilled Shrimp or Cajun shrimp or Local Misty Knoll Chicken for \$8

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

LUNCH MENU COMBINATIONS

From 11:30 to 2:30pm

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 choice and a half of any salad

THE LIGHT LUNCH COMBO III 11

A half sandwich of choice and a cup of soup

LUNCH SANDWICHES & FAVORITES

From 11:00 - 2:30pm

HOUSE HUMMUS 10

Dressed balsamic vinaigrette 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 bears, marinated olive mix, roasted red peppers, feta cheese, cucumbers and red onions. Tossed in a house Greek dressing

THE EQUINOX 13

Locally cultivated mushrooms with tomatoes, fresh local Maple Brook mozzarella cheese, spinach, caramelized onions and a home-made walnut pesto on grilled Otter Creek Bakery whole wheat bread

CHRISSEY'S CHICKEN CHEESE-STEAK 11

Thinly sliced chicken breast sautéed with onions, local mushrooms, hot cherry peppers & sharp Vermont cheddar cheese. Served on toasted baguette. (No Hots? No Problem!!)

THE BERBER 12

A fillet of Atlantic Salmon dredged in a stormy blend of African spices, pan-fried and served on a toasted baguette with lettuce, tomato & a basil aioli.

EL BANDITO 11

Pan seared housemade 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

SPICY STEAMED MUSSELS 12

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

SMALL PENNE CARBONARA 13

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 \$16 or sautéed shrimp \$21)

DINNER APPETIZERS

From 5:00 - Close

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

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

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

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

See other side for *Dinner Entrees*

Please inform us 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