

## 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



# 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**

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