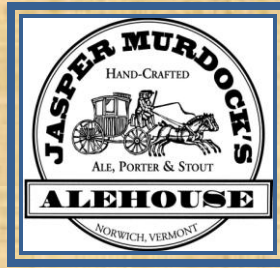


DINNER MENU



SOUP ~n~SALADS

SOUP OF THE DAY 5 / 7

CAESAR SALAD 8

Romaine Lettuce, Caesar Dressing, Parmesan, Croutons. Add Grilled Chicken 10 / Shrimp 12

SPRING GREEN SALAD 7

Baby Greens, Tomatoes, Cucumbers, Radishes, Lemon-Tarragon Vinaigrette

SMOKED TROUT SALAD 13

Spinach, Toasted Walnuts, Roasted Shallots, Dried Figs, Balsamic Vinaigrette

BLOOD ORANGE SALAD 12

Baby Arugula, Feta Cheese, Red Onion, Pine Nuts, Grapefruit Vinaigrette

ANTIPASTO 14

Prosciutto di Parma, Marinated Olives, Fresh Mozzarella, Pepperocinis, Grilled Focaccia, Sweet Onion Jam, Fire Roasted Peppers, Shaved Fontina

PUB FARE

ALL SANDWICHES ARE SERVED WITH KETTLE CHIPS & PICKLE UNLESS OTHERWISE SPECIFIED. SUBSTITUTE FRIES FOR \$2 EXTRA.

JASPER MURDOCK'S BUFFALO WINGS 12

Twelve Spicy Hot Wings, House Made Blue Cheese Dressing

MA WALKER'S BEER CHEESE 9

Cabot Cheddar & Horseradish Spread Blended With Our Red Ale, Cracker Sticks

CRISPY ASIAN PORK POTSTICKERS 10

Ginger Soy Dipping Sauce

NORWICH INN CRAB CAKE 12

Lemon Dressed Arugula, Chive Crème Fraîche

BLACK BEAN BURGER 11

Avocado, Sweet Potato Fries, Chipotle Aioli

NORWICH INN CHEDDAR BURGER 12

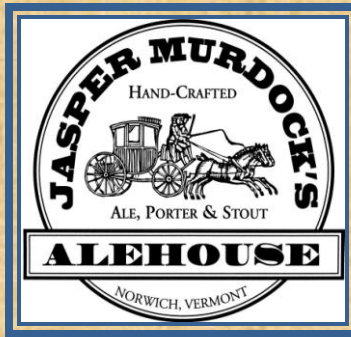
PT Farms Beef, House-Made Ketchup, Kettle Chips

GRILLED VEGETABLE FOCACCIA 11

Artichoke Tapenade, Bean Sprouts, Smoked Gouda, Housemade Focaccia, Eggplant Fries

FRIED CATFISH PO'BOY 12

Sweet Tomato Relish, Pickled Jalapenos, Sour Cream



ENTRÉES

GRILLED SALMON 21

Smoked Tomato & Rock Shrimp Risotto, Basil Pesto

DUCK BREAST 24

Roasted Parsnip Puree, Broccoli Raab, Apricot Gastrique

PORK TENDERLOIN 21

Orange-Rosemary Glaze, Butternut Spaetzle, Cranberry-Pear Chutney

PAN SEARED CHICKEN BREAST 18

Wilted Swiss Chard, Roasted Garlic Cream, Crisp Potato Cake

JASPER'S ALE BRAISED LAMB SHANK 23

Cipollini Onions, Tomato, Fennel, Hazelnut Bread Pudding

VEGETABLE STRUDEL 17

Roasted Vegetables, Vermont Grafton Village Cheese Company Cheddar, Phyllo Dough, Wilted Spinach, Sautéed Cucumber, Tomato Relish

GRILLED DELMONICO 26

10 ounce Choice Cut, Whistling Pig Red Ale Demi Glace, Whipped Potatoes, Broccoli Raab

SHRIMP & POLENTA 21

Sautéed Jumbo Shrimp, Tomato, Garlic, White Wine Broth, Crisp Polenta Cake, Feta Cheese

CHICKEN & VERMONT CHÈVRE RAVIOLI 19

Sautéed Chicken, Roasted Red Peppers, Caramelized Onions, Prosciutto, Red Pepper Pesto Cream Sauce, Vermont Fresh Pasta Company's Chèvre Ravioli

SIDES

FRENCH FRIES 4.75

SWEET POTATO FRIES 5

EGGPLANT FRIES 5.25

CHEF'S VEGETABLE 4

ONION RINGS 5