



## **SALADS & STARTERS**

**SOUP OF THE DAY 4.75 / 7**

**CAESAR SALAD 7**

Add grilled chicken 9 / Add shrimp 11

**SPRING GREENS 6**

Baby greens with tomatoes, cucumbers & radishes  
Dressed with lemon tarragon vinaigrette

**TUNA NIÇOISE 11**

Grilled rare yellowfin tuna, spinach, Roma tomatoes, haricots verts, red onions,  
kalamata olives, fingeling potatoies, Spring Brook Farm Tarentaise

**SMOKED SHRIMP & PEACH SALAD 11**

Red onions, watercress, toasted almonds & goat cheese  
Ginger mint vinaigrette

**CRISPY ASIAN POTSTICKERS 9**

Ginger soy dipping sauce

**NORWICH INN CRAB CAKE 10**

Lemon verbena aioli & avocado red pepper salad

**STEAMED MUSSELS 11**

With chorizo, roasted peppers & basil, in tomato Pernod broth

**LOCAL ARTISAN CHEESES 12**

Assortment of cheeses, grapes, trebbiano grape must, herbed lavash &  
house-smoked almonds

**PIZZETTA DEL GIORNO**

Priced daily

## **SANDWICHES**

All sandwiches served with kettle chips unless otherwise specified

**BLACK BEAN BURGER 11**

Avocado, sweet potato fries  
& chipotle aioli

**HOUSE-SMOKED TURKEY 11**

Caramelized apples, honey mustard &  
Vermont Camembert on marbled rye

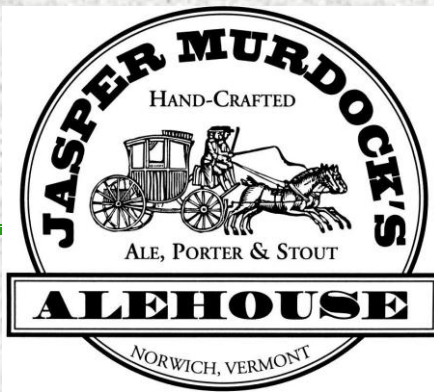
**NORWICH INN**

**CHEDDAR BURGER 12**

Local beef, housemade ketchup & kettle chips

**ASIAN PULLED PORK 12**

Sweet BBQ sauce & Asian vegetable slaw



**SPICY ORANGE PORK 17**

Shiitakes, bean sprouts, peppers & cashews with jasmine rice  
Pork from Hogwash Farms of Norwich, Vermont

**CHICKEN & RAVIOLI 16**

Sautéed chicken, prosciutto, spinach & caramelized onions  
With goat cheese ravioli from Vermont Fresh of

**BLACKENED CATFISH TACO 17**

Queso fresco, Santa Fe slaw & mango-lime salsa

**GRILLED LOBSTER TAIL 25**

Saffron cream, olive oil whipped potatoes, cucumber & Roma tomato salad

**NEW ZEALAND LAMB SHANK 18 / 26**

Slow braised in tomato, white wine & rosemary sauce  
Served with roasted garlic bread pudding

**WILD MUSHROOM STRUDEL 18**

Pecans, spinach, fontina & balsamic molasses

**GRILLED FILET MIGNON 25**

Smoked tomato garlic relish & whipped potatoes

**SEARED RED SNAPPER 21**

In lobster broth with braised baby bok choy & red peppers

**DUCK CONFIT RISOTTO 19**

Dried cherry Zinfandel jus & wilted mustard greens

**ATHENIAN SHRIMP 21 / 15**

Shrimp sautéed with tomatoes, basil, fingerling potatoes,  
onions, spinach, & feta in a roasted garlic Agiorgitiko broth

**CHICKEN ROULADE 19**

Stuffed with spinach, bacon & blue cheese  
Served with roasted vegetable hash

**SIDES**

**FRENCH FRIES 4.50**  
**SWEET POTATO FRIES 4.50**

**EGGPLANT FRIES 4.75**  
**CHEF'S VEGETABLE 3.50**