



DINNER MENU

STARTERS

FRESH BAKED

ALEHOUSE PRETZELS \$10.50

Choice of Jasper Murdock's Ale Mustard or Cheddar Fondue

POTSTICKERS \$12.50

Choice of Pork or Vegetable, Fried, Served with Toasted Sesame, Scallions & Orange Soy Sauce

CRISPY FRIED CHICKEN WINGS \$15

House Brined Chicken Wings with Choice of Jasper Murdock's BBQ Sauce or House Buffalo Sauce, Carrots & Celery, Ranch or Blue Cheese

ASIAN SHRIMP TACOS \$14

Teriyaki Shrimp with Edamame, Carrots, Pickled Red Onions, Lime Crema, Mixed Greens and Sesame Vinaigrette

CORN CHOWDER \$7.50

Sweet Corn and Hearty Potatoes with Diced Onions, Carrots, Bacon, Cream 0

BROCCOLI CHEDDAR SOUP \$7.50

Delicately puréed broccoli and sautéed onions in a rich blend of extra sharp cheddar cheese and light cream with a touch of white pepper

SALADS

NORWICH INN CAESAR SALAD \$10.50

Romaine, Croutons, Parmesan, House Made Caesar Dressing

CAPRESE SALAD \$14.50

Heirloom Tomatoes, Maplebrook Farm Mozzarella, Basil, Arugula, Balsamic Glaze

STRAWBERRY PECAN SALAD \$14

Arugula, Strawberries, Pecans, Chevre, Lemon Honey Vinaigrette

CITRUS SESAME GRAIN BOWL \$15

Farro, Quinoa, Wild Rice, Carrots, Herbs, Edamame, Spinach, Cucumbers, Ginger, Almonds, Sunflower & Sesame Seeds, Citrus Sesame Sauce

ADD TO ANY SALAD

Chicken \$6 Shrimp \$7.50 Anchovies \$2
Grilled Salmon \$9.50

PUB FARE

TERIYAKI & SESAME SALMON \$18

Seared Salmon Filet, Ginger and Vegetable Wild Rice, Edamame, Paprika Oil

GRASS FED

CHEDDAR BURGER \$15.50

Local Beef Burger, VT Cheddar, L.T.O., Pickle, Kettle Chips

Add Bacon \$2.50 Add Whistling Pig BBQ Sauce \$1
Add Cheddar Fondue \$1.50

CHEDDAR BEYOND BURGER \$14.50

Plant Based Beyond Burger, VT Cheddar, L.T.O., Pickle, Kettle Chips

BEER BATTERED FISH & CHIPS \$18

Jasper Murdock's Beer Battered Haddock, Herbed Frites, Tartar Sauce, Fresh Lemon

SUB FOR CHIPS

Fries \$2.25 Sweet Fries \$3.25 Side Salad \$3.75

KING ARTHUR PIZZA

THE CLASSIC \$14

House Made Marinara, Mozzarella Cheese, Parmesan
Add Peperoni \$2

THE MURDOCK \$16

Whistling Pig BBQ Sauce, Grilled Chicken, Red Onion, Cabot Cheddar, Mozzarella Cheese

THE BUFFALO \$16

Buffalo Sauce, Mozzarella Cheese, Fried Chicken Bites, Blue Cheese Crumbles, White Onion, Finished with a Blue Cheese Drizzle

SIDES

FRIES \$6

Malt Aioli
Add Side Cheddar Fondue \$1.50

SWEET POTATO FRIES \$7

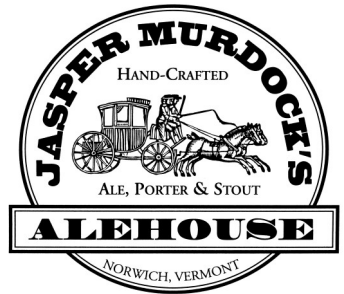
Chipotle Aioli

SIDE SALAD \$6

SIDE CAESAR \$6.50

SIDE KETTLE CHIPS \$4

BEVERAGE MENU



THE NORWICH INN

JASPER MURDOCK'S

ALEHOUSE BEER

BREWED ON SITE

Imperial Pint (20 oz)	7.75
Pint (16 oz)	6.75
Half Pint (10 oz)	4.50
Premium Pours (P) (12 oz)	8.50
Flight (4 Beers)	7.75
Sample (3.5 2.25oz)	2.25
Premium Sample (3.5 oz)	3.00

Whistling Pig 5.1% ABV

Inspired by an Irish Classic. Garnet red in color and full bodied with a rounded malty flavor and lingering hop aftertaste. First brewed for the Whistling Pig Game Dinner held on Groundhog Day.

Guest Tap

Lawson's Sip of Sunshine IPA Premium Pour (12oz) \$8.00	8.0% ABV
Fiddlehead Brewing Co. Fiddlehead IPA	6.2% ABV
Von Trapp Golden Helles	4.9% ABV
Zero Gravity Green State Lager Pilsner	4.9% ABV

BOTTLED BEER

Budweiser	\$5.25
Coors Light	\$5.25
Heineken	\$6.00
Corona	\$6.00
Clausthauler	\$6.00

VT CANS

Upper Pass First Drop IPA 5.9%	\$9.00
SILO Dry Cider 16oz	\$9
Shacksbury Rose Cider 12 oz	\$7

VT SIGNATURE COCKTAILS

Vermont Classic Martinis \$11.75 Vodka/\$13.50 Gin

SILO Vodka or Gin, Vermouth
Your choice of twist, olives or dirty

Maple Manhattan \$14.25

SILO Maple Whiskey, Sweet Vermouth, Bitters, Cherry

Lavender Cosmo \$11.75

SILO Lavender Vodka, Triple Sec, Cranberry Juice, Lime

Norwich Mule \$11.50

Norwich's Own Corina's Switchy apple cider vinegar beverage infused with lime and ginger, vodka, lime juice

JMA'S Patio Punch \$13.50

Silo Cucumber Vodka, Blackberry & Mint Puree, Simple Syrup, Soda Water

Thymeless \$12.50

SILO Gin, Blood Orange Juice, House-made Thyme Simple Syrup

Maple Margarita \$14

Tequila, triple sec, fresh squeeze citrus juice, and Pure Vermont Maple syrup from Georgia Mountain Maples served with a maple salted rim and a lime

WHITE & ROSÉ WINES glass/bottle

ANTON BAUER ROSÉ, AUSTRIA	11.25/39
ADAM PINOT GRIGIO, ITALY	9/34
VERA VINHO VERDE, PORTUGAL	9/30
WENTE RIVERBANK RIESLING, CA	10/34
THE CROSSINGS SAUVIGNON BLANC, NEW ZEALAND	9.50/32
KENDALL JACKSON CHARDONNAY, CA	10/34
RUTTENSTOCK GRÜNER VETLINER, AUSTRIA	10/34
VOGA MOSCATO, ITALY	9.50/30
LUNETTA PROSECCO, ITALY	9.25/34
JOSH CELLARS PROSECCO ROSE, ITALY	12/44

RED WINES glass/bottle

LOUIS MARTINI CABERNET SAUVIGNON, CA	10.50/34
J. LOHR CABERNET SAUVIGNON, CA	12/42
MARK WEST PINOT NOIR, CA	9/30
JOSH CELLARS MERLOT, CA	12/44
PONT DE NYONS CÔTES DU RHÔNE, FRANCE	10/30
BOXHEAD SHIRAZ, SOUTH AUSTRALIA	9.5/36
CICCHITTI PRIMMI MALBEC, ARGENTINA	11/36
LA PERLA RIOJA, SPAIN	11.25/38