



# DINNER MENU

## STARTERS

### FRESH BAKED

#### **ALEHOUSE PRETZELS \$11**

Choice of Jasper Murdock's Ale Mustard or Cheddar Fondue

#### **POTSTICKERS \$13**

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

#### **CRISPY FRIED CHICKEN WINGS \$16**

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

#### **CRAB CAKES \$14.50**

Two Maryland Lump Crab Cakes, Roasted Red Pepper Remoulade, Arugula

#### **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 \$11.50**

Romaine, Croutons, Parmesan, House Made Caesar Dressing

#### **CAPRESE SALAD \$14.50**

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

#### **STRAWBERRY PECAN SALAD \$15.50**

Arugula, Strawberries, Pecans, Chevre, Lemon Honey Vinaigrette

#### **ADD TO ANY SALAD**

Chicken \$6 Shrimp \$8 Anchovies \$2  
Grilled Salmon \$9.50

## SIDES

**FRIES \$7**

**SIDE SALAD \$8**

**SIDE CAESAR \$8.50**

**SWEET POTATO FRIES \$7.50**

## PUB FARE

#### **SEARED SALMON \$21**

Herbed Rice, Beurre Blanc, Chefs Vegetable

#### **GRASS FED**

#### **CHEDDAR BURGER \$16**

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 \$15**

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

#### **BEER BATTERED FISH & CHIPS \$19**

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

#### **SUB FOR CHIPS**

Fries \$2.50 Sweet Fries \$3.50 Side Salad \$4

## KING ARTHUR PIZZA

#### **THE CLASSIC \$15**

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

#### **THE MURDOCK \$16**

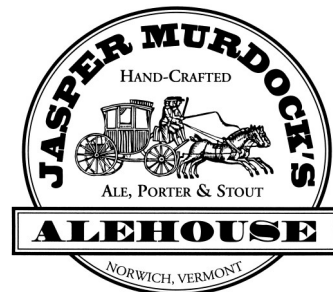
Whistling Pig BBQ Sauce, Grilled Chicken, Red Onion, Cabot Cheddar, Mozzarella Cheese

#### **THE RANCH \$16**

Chicken, Bacon, Ranch, Broccoli, Carmelized Onions, Mozzarella Cheese, Cheddar Cheese

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

# BEVERAGE MENU



## JASPER MURDOCK'S

### ALEHOUSE BEER

BREWED ON SITE

Imperial Pint (20 oz)	8.00
Pint (16 oz)	7.25
Half Pint (10 oz)	4.75
Premium Pours (P) (12 oz)	9.50
Flight (4 Beers)	8.00
Sample (3.5 2.25oz)	2.50
Premium Sample (3.5 oz)	3.50

#### **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.

#### **Cheat Code NEIPA** 6.1% ABV

Dry hopped with silly amounts of Mosaic, Citra and Amarillo Hops, this full bodied hazy beauty sports big, bold orange and grapefruit character with tropical fruit juicy goodness

## GUEST TAPS

Lawson's Sip of Sunshine IPA Premium Pour (12oz) \$9.50	8.0% ABV
Fiddlehead Brewing Co. Fiddlehead IPA	6.2% ABV
Zero Gravity Green State Lager Pilsner	4.9% ABV
Outer Limits Brewing Atmosbeer Dark Mild	3.6% ABV

## BOTTLED BEER

Budweiser	\$6.00
Coors Light	\$6.00
Heineken	\$7.00
Corona	\$7.00
Clausthauler	\$6.00

## VT CANS

Upper Pass First Drop IPA 5.9%	\$9.50
SILO Dry Cider 16oz	\$9.50
Shacksbury Rose Cider 12 oz	\$8.00

THE NORWICH INN

## VT SIGNATURE COCKTAILS

#### **Vermont Classic Martinis 13 Vodka/\$14 Gin**

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

#### **Maple Manhattan \$15**

SILO Maple Whiskey, Sweet Vermouth, Bitters, Cherry

#### **Lavender Cosmo \$13**

SILO Lavender Vodka, Triple Sec, Cranberry Juice, Lime

#### **Norwich Mule \$13**

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

#### **JMA'S Patio Punch \$14**

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

#### **Thymeless \$13**

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

#### **Maple Margarita \$15**

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	11.25/42
ADAM PINOT GRIGIO, ITALY	9/40
VERA VINHO VERDE, PORTUGAL	9/40
WENTE RIVERBANK RIESLING, CA	10/40
7 LAYER SAUVIGNON BLANC, NEW ZEALAND	10/40
KENDALL JACKSON CHARDONNAY, CA	10/41
RUTTENSTOCK GRÜNER VETLINER, AUSTRIA	10/43
VOGA MOSCATO, ITALY	9.50/40
LUNETTA PROSECCO, ITALY	9.25/38.00
JOSH CELLARS PROSECCO ROSE, ITALY	12/49

## RED WINES glass/bottle

LOUIS MARTINI CABERNET SAUVIGNON, CA	10.50/44
J. LOHR CABERNET SAUVIGNON, CA	12/46
MARK WEST PINOT NOIR, CA	9/40
JOSH CELLARS MERLOT, CA	12/46
PONT DE NYONS CÔTES DU RHÔNE, FRANCE	10/44
BOXHEAD SHIRAZ, SOUTH AUSTRALIA	9.5/38
CICCHITTI PRIMMI MALBEC, ARGENTINA	11/46
LA PERLA RIOJA, SPAIN	11.25/46