



DINNER MENU

PUB FARE

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 \$16.50

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

SOUP OF THE DAY \$8

SALADS

NORWICH INN CAESAR SALAD \$11.50

Romaine, Croutons, Parmesan, House Made Caesar Dressing

MAPLE BALSAMIC BEET SALAD \$16

Mesculin, Golden Beets, Goat Cheese, Maple Balsamic Vinaigrette, Toasted Almonds, Pickled Red Onions

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

SEARED SALMON \$21

Herbed Rice, Beurre Blanc, Chefs Vegetable

GRILLED NEW YORK STRIP STEAK \$28

Sliced Strip Steak, Mushroom Demi-glace, Fingerling Potatoes, Chefs Vegetable

LINGUINE MARINARA \$16

VT Fresh Pasta Linguine and Marinara Sauce, Asiago Parmesan, Fresh Basil, Served with Homemade King Arthur Garlic Bread

Add Chicken \$6 Add Shrimp \$8

GRASS FED

CHEDDAR BURGER \$16

Local Robie Farms Beef Burger, VT Cheddar, L.T.O., Pickle,

King Arthur Baking Company Burger Bun

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, King Arthur Baking Company Burger Bun, 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

PIZZA

THE CLASSIC \$15

House Made Marinara, Mozzarella Cheese, Parmesan

Add Pepperoni \$2

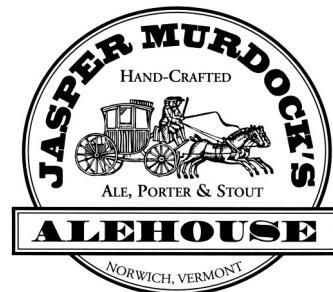
GF Crust Available for Classic Pizza Only

THE MURDOCK \$16

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

Disgruntled 5.5% ABV

An Amber English Ale with a little bit of bite and attitude. Good solid English Bitter pedigree with extra East Kent Golding hops in the kettle and whirlpool give it an earthy and spicy hop character

Professor Marc IPA 5.5% ABV

Marc likes IPAs, but so many great ones have a high ABV. One tasty, powerful brew, and then he has to head home. Not so with this one. Coming in at a reasonable 5.5% ABV, this light-medium bodied beer has plenty of kettle and dry hop additions of Columbus and Loral hops, so it's bursting with floral and citrus character. Have at it, Professor.

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

Drop In Brewing Heart of Lothian Scottish Ale 5.6% ABV

BOTTLED BEER

Budweiser \$6.00

Coors Light \$6.00

Heineken \$7.00

Corona \$7.00

Clausthauer \$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

VT SIGNATURE COCKTAILS

Vermont Classic Martinis 13 Vodka/\$14 Gin

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

Maple Manhattan \$15

SILO Maple Whiskey, Sweet Vermouth, Bitters, Cherry

Brown Sugar Old Fashion \$13

Bourbon, Muddled Brown Sugar and Bitters, Orange slice

Spiced Cranberry Margarita \$14

Tequila, triple sec, citrus juice, cranberry juice, cinnamon simple syrup, salted rim

Pomegranate Lavender Cosmo \$13

SILO Lavender Vodka, Triple Sec, Cranberry & Pomegranate Juice, Lime

Cucumber Bloody Mary \$13

SILO Cucumber Vodka, Bloody Mary Mix, Lemon & Olive

Courtney's Eggnog Martini \$14

Vanilla Vodka, Amaretto and Eggnog with a sprinkle of nutmeg

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

CROSSINGS 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