



DINNER MENU PUB FARE

STARTERS

FRESH BAKED

ALEHOUSE PRETZELS \$11

Choice of Jasper Murdock's Ale Mustard or Cheddar Fondue V

POTSTICKERS \$13

Choice of Pork or Vegetable V, 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, Celery, Ranch or Blue Cheese GF

CRAB CAKES \$19.50

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

SOUP OF THE DAY \$8

SALADS

NORWICH INN CAESAR SALAD \$12.50

Romaine, Croutons, Parmesan, House Made Caesar Dressing

MAPLE BALSAMIC BEET SALAD \$16

Mixed Greens, Golden Beets, Goat Cheese, Maple Balsamic Vinaigrette, Toasted Almonds, Pickled Red Onions V GF

ADD TO ANY SALAD

Chicken \$6 Shrimp \$8 Anchovies \$4
Grilled Salmon \$12

SIDES

FRIES \$7

SIDE SALAD \$8 V GF

SIDE CAESAR \$9

SWEET POTATO FRIES \$8

SIDE OF KING ARTHUR BREAD \$2.50

SIDE CHEF'S VEGETABLE \$7

GF = Gluten Free V = Vegetarian

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

SEARED SALMON \$23

Herbed Rice, Beurre Blanc, Chefs Vegetable GF

GRILLED NEW YORK STRIP STEAK \$29

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

STEAK TENDERLOIN \$36

Tenderloin Steak Served with Loaded Baked Potato, Garlic Butter and Haricot Verts. Mushroom Demi-Glace GF

WHITE TRUFFLE GNOCCHI \$21

Seared Gnocchi with Portabella & Cremini Mushrooms, Parmesan Cream Sauce & Finished with White Truffle Oil V

Add Chicken \$6 Add Shrimp \$8

BEER BATTERED FISH & CHIPS \$19

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

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

GF Bun Available Upon Request

CHEDDAR BEYOND BURGER \$15

Plant Based Beyond Burger, VT Cheddar, L.T.O., Pickle, King Arthur Baking Company Burger Bun, Kettle Chips V GF Bun Available Upon Request

SUB FOR CHIPS

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

PIZZA

THE CLASSIC \$15

House Made Marinara, Mozzarella Cheese, Parmesan

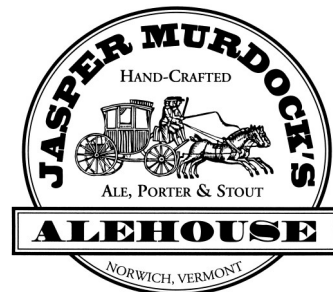
Add Pepperoni \$2

GF Crust Available for Classic Pizza Only

THE MURDOCK \$16

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

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

Stackpole Porter 4.8% ABV

This one is full of historical tastiness. One of the oldest continually made beer styles known, English Brown Porter dates back to the 1700s. This particular recipe dates back to our Founding Brewer and is named for his 7th Great Grandfather, James Stackpole. Nutty, chocolatey flavors along with a medium sweetness are yoked to a reserved hop profile and moderate ABV that make for a "That tastes like another" kind of beer.

GUEST TAPS

Lawson's Sip of Sunshine IPA Premium Pour (12oz) \$9.50	8.0% ABV
Fiddlehead Brewery Fiddle Head 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
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 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

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