



# 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

#### **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

#### **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.

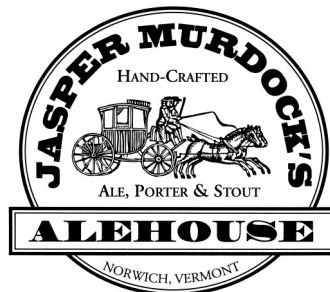
**Rocket Surgery 2** 6.7% ABV  
Brewing, it's said, is a blend of art and science. It may be science, but it ain't Rocket Surgery! It's an IPA, so Hops are the dominant factor here with lots of Simcoe, Citra, and Chinook hops in the kettle and dry hop bringing bright citrus character with pine, resin, and earthy underneath while the malt manages to balance the equation. The result is plenty hoppy without letting the bitterness lecture too long. Enjoy and take notes-there may be a quiz.

### 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

THE NORWICH INN

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

### 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