



DINNER MENU

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

SOUP OF THE DAY \$8

SALADS

NORWICH INN CAESAR SALAD \$12.50

Romaine, Croutons, Parmesan, House Made Caesar Dressing

CITRUS SESAME GRAIN BOWL \$17

Farro, Quinoa, Edamame, Spring mix, Roasted Red Peppers, Cilantro, Cucumbers, Toasted Almonds, Citrus Sesame Sauce

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

PUB FARE

SEARED SALMON \$23

Herbed Rice, Beurre Blanc, Chefs Vegetable GF

GRILLED NEW YORK STRIP STEAK \$29

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

WHITE TRUFFLE GNOCCHI \$21

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

BEER BATTERED FISH & CHIPS \$19

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

BUFFALO CHICKEN QUESADILLA \$15

Jalapeno Cheddar Tortilla, Fire Roasted Tomatoes, Red Onion, Lettuce, Quesadilla Cheese Blend, Finished with a ranch drizzle and scallions

GRASS FED

CHEDDAR BURGER \$16

Local Robie Farms Beef Burger, VT Cheddar, L.T.O., Pickle, Burger Bun, Kettle Chips
Add Bacon \$2.50 Add Whistling Pig BBQ Sauce \$2
Add Cheddar Fondue \$1.50
GF Bun Available Upon Request

CHEDDAR BEYOND BURGER \$15

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

SUB FOR CHIPS

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

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

BEVERAGE MENU

JASPER MURDOCK'S

ALEHOUSE BEER

BREWED ON SITE

Imperial Pint (20 oz)	8.50
Pint (16 oz)	7.50
Half Pint (10 oz)	4.75
Premium Pours (P) (12 oz)	9.50
Flight (4 Beers)	8.50
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.

Two Patrick Stout 4.5% ABV
A classic Irish dry stout, with roasted barley providing the dark color, rich body and roasty flavors. Historians believe that there must have been two St. Patrick's, because events associated with him span 125 years. First brewed by a third Patrick, our brewer Patrick Dakin.

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.

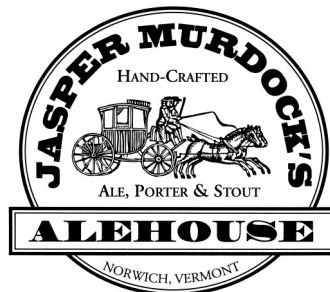
Wee Beasties 6.9% ABV
This IPA features hops with some scary names, but comes through with soft fruity character. Kettle and dry hopped with Styrian Dragon, Styrian Wolf, and Azacca, lots of mango, tropical fruit, and floral goodness are to be found.

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	\$6.50
Coors Light	\$6.50
Heineken	\$7.50
Corona	\$7.50
Clausthauler	\$6.50



VT CANS

THE NORWICH INN

SILO Dry Cider 16oz	\$9.50
Shacksbury Rose Cider 12 oz	\$8.50
Shacksbury The Vermonter Cider 12 oz	\$8.50

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

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
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