

THE NORWICH INN

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

SUMMER BERRY SALAD \$16.50

Mixed Greens, Strawberries, Blueberries, Goat Cheese, Blueberry Vinaigrette, Walnuts V GF

ADD TO ANY SALAD

Chicken \$6 Shrimp \$8 Anchovies \$4

Grilled Salmon \$12

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

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

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.

Little Buddy 5.1% ABV

Session IPA. This IPA is made with just relaxing and thirst quenching in mind. Bitter enough to be refreshing without making a statement, it features Cascade and Comet hops. Plenty of bright grapefruit and citrus character with a bit of earthy balance.

Wee Beasties 6.9% ABV

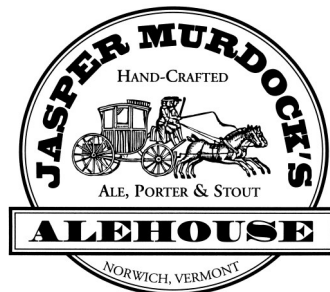
This IPA features hops with some scary names, but comes through with soft fruity character. Kettle and dry hopped with Styrian Dragon, Styrian Wolf, and Azacca, lots of mango, tropical fruit, and floral goodness are to be found.

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
Von Trapp Brewing Vienna Lager	5.2% ABV

BOTTLED BEER

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



VT CANS

SILO Dry Cider 16oz	\$9.50
Shacksbury Rose 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 Margarita \$15
Tequila, Triple Sec, Orang Juice, Vermont Maple Syrup,
Maple Salted Rim & Lime

The Inn Thing \$13
Hendrix Gin, Mint, Cucumber, Simple Syrup, Soda

Lavender Lemonade \$13
SILO Lavender Vodka, Lemonade, Simple Syrup,
Cranberry Juice, Soda

Norwich Mule \$13
Norwich's Own Corina's Switchy apple cider vinegar beverage
infused with lime and ginger, vodka, lime juice

WHITE & ROSÉ WINES glass/bottle

987-ANTON BAUER ROSÉ, AUSTRIA	11.50/42
345-ADAM PINOT GRIGIO, ITALY	11.25/41
243-WENTE RIVERBANK RIESLING, CA	11.50/41
231-CROSSINGS SAUVIGNON BLANC, NZ	11.50/41
205-KENDALL JACKSON CHARDONNAY, CA	11.50/42
396-RUTTENSTOCK GRÜNER VETLINER, AUSTRIA	11.50/43
361-VOGA MOSCATO, ITALY	10.75/39
121-LUNETTA PROSECCO, ITALY	11.50/41
123-JOSH CELLARS PROSECCO ROSE, ITALY	12/49

RED WINES glass/bottle

402-LOUIS MARTINI CABERNET SAUVIGNON, CA	11.50/44
412-J. LOHR CABERNET SAUVIGNON, CA	13.75/48
471-MARK WEST PINOT NOIR, CA	10.50/40
480-JOSH CELLARS MERLOT, CA	13.75/48
516-PONT DE NYONS CÔTES DU RHÔNE, FRANCE	11.50/44
703-BOXHEAD SHIRAZ, SOUTH AUSTRALIA	10.75/44
723-CICCHITTI PRIMMI MALBEC, ARGENTINA	12.50/46
743-LA PERLA RIOJA, SPAIN	12.50/48