

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 \$13.50**

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

#### **SUMMER BERRY SALAD \$16.50**

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

#### **ADD TO ANY SALAD**

Chicken \$7 Shrimp \$9 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

#### **SWEET & SPICY TERIYAKI GLAZED**

#### **SALMON \$25**

Farro, quinoa, jasmine rice, zucchini & summer squash, Edamame, garlic & ginger GF

#### **GRILLED NEW YORK STRIP STEAK \$29**

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

#### **SUMMER VEGETABLE GNOCCHI \$23**

Vermont Fresh Pasta Company gnocchi, zucchini & summer squash, spinach, roasted cherry tomatoes, herbs, white wine, lemon butter sauce 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 \$17**

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 \$16**

Plant Based Beyond Burger, VT Cheddar, L.T.O., Pickle, Burger Bun, Kettle Chips

V GF Bun Available Upon Request

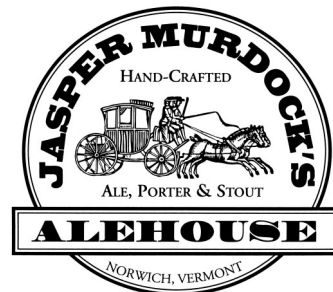
#### **SUB FOR CHIPS**

Fries \$3 Sweet Fries \$4 Side Salad \$5

**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.

**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.

**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

**There & Back Again** 5.2%ABV  
Our annual (with some COVID exception) collaboration with our friends at the Upper Valley Trails Alliance is back again. This time around it's an American Wheat Ale. Medium bodied, with soft floral and herbal hop character, a little citrus and a kiss of peach. Drink up-a portion of the proceeds go to the UVTA!

## 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

## 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

**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  
397- VINHO VERDE, VERA, NEW ZEALAND 11 /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