

# DINNER MENU



THE NORWICH INN

## ENTREES

## STARTERS

### FRESH BAKED ALEHOUSE PRETZELS \$12

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

### ALEHOUSE POUTINE \$12

French Fries, Cheddar Cheese Curd, Beef Mushroom Gravy, Chopped Bacon, Scallions

### SPINACH & ARTICHOKE DIP \$13

Spinach, Artichoke, Cream cheese, Red pepper flakes, Tortilla Chips

### 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, Spring Mix

### EGGPLANT FRIES \$10

Fresh Eggplant breaded & served with roasted garlic aioli

### 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 \$8 Shrimp \$9 Anchovies \$4

Grilled Salmon \$12

## SIDES

### FRIES \$7

SIDE SALAD \$9 V GF

SIDE CAESAR \$10

SWEET POTATO FRIES \$8

ONION RINGS \$8.50

KING ARTHUR BREAD (1 Serving) \$1.75

CHEF'S VEGETABLE \$7

### SWEET & SPICY TERIYAKI GLAZED

### SALMON \$25

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

### GRILLED NEW YORK STRIP STEAK \$31

Strip Steak, Mushroom Demi-glace, Loaded Baked Potato, Chefs Vegetable GF

### SUMMER VEGETABLE GNOCCHI \$23

Vermont Fresh Pasta Company Gnocchi, Zucchini & Summer Squash, Spinach, Roasted Cherry Tomatoes, Capers, Herbs, White Wine, Lemon Butter Sauce V

### ARTICHOKE STUFFED CHICKEN \$23

Robie Farms Chicken Breast breaded and stuffed with spinach, artichoke, cream cheese served over a bed of rice mixed with peas & carrots finished with a fondue drizzle

## PUB FARE

### BEER BATTERED FISH & CHIPS \$19.50

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

### BUFFALO CHICKEN QUESADILLA \$16

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 2.75 Add Whistling Pig BBQ Sauce \$2

Add Cheddar Fondue \$2.00

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 Chefs Veg \$5

Onion Rings \$5.00

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 (3.5oz)	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.

**Hops on Top (P)** 7.5% ABV  
Would you, could you, make a beer?  
I would, I could, I'll make it here!  
Would you, could you, use some hops?  
I would, I could, put Hops On Top!  
This tribute to perhaps our most famous patron and American Icon Dr. Seuss features Citra and Columbus and is dry hopped with Chinook and Amarillo. Plenty of strong hop character with a lingering resinous, piney finish.

**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.

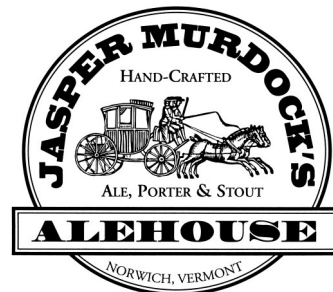
**Stackpole Porter** 4.8 ABV%  
This one is full of historical tastiness. One of the oldest continually made beer styles known, English Brown Porter dates back to the 1700s. This particular recipe dates back to our Founding Brewer and is named for his 7th Great Grandfather, James Stackpole. Nutty, chocolately 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.

**Private Idaho** 6.2 ABV%  
Not just a song, not just a movie, it's a beer. Urban Dictionary says Private Idaho means to live in a utopian world of your own imagination. An IPA brewed and dry hopped with Idaho 7, El Dorado and Mosaic? It's a world full of citrus (tangerine), tropical fruit (pineapple) and even candy (Jolly Rancher). If not Utopia, it sure is a stop along the way there.

**Fairground Special** 5.1% ABV  
Ahhhh, Fair Days. The sights, the sounds, the gussied up farm animals. Fair Days can be long days, and you may need a little pick-me-up. Something light and crisp to wash down the fried food and drown out the screaming kids on the rides. Something with pils malt, noble hops, and a little lemon peel will see you through.

## GUEST TAPS

Lawson's Sip of Sunshine IPA Premium Pour (12oz) \$9.50 8.0% ABV  
Queen City Brewery Oktoberfest 5.5% ABV



## VT CANS

THE NORWICH INN

Shacksbury Classic Dry Cider 12oz \$9

Shacksbury Rose Cider 12oz \$9

## BOTTLED BEER

Budweiser \$6.50

Coors Light \$6.50

Heineken \$7.50

Corona \$7.50

Clausthauer \$6.50

## 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, Fresh Citrus 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

987-ANTON BAUER ROSÉ, AUSTRIA 11.50

345-ADAM PINOT GRIGIO, ITALY 11.25

231-CROSSINGS SAUVIGNON BLANC, NZ 11.50

205-KENDALL JACKSON CHARDONNAY, CA 11.50

396-RUTTENSTOCK GRÜNER VETLINER, AUSTRIA 11.50

397- VINHO VERDE, LAS LILAS, PORTUGAL 11

121-LUNETTA PROSECCO, ITALY 11.50

123-JOSH CELLARS PROSECCO ROSE, ITALY 12

## RED WINES

402-LOUIS MARTINI CABERNET SAUVIGNON, CA 11.50

412-J. LOHR CABERNET SAUVIGNON, CA 13.75

471-MARK WEST PINOT NOIR, CA 10.50

517- PAUL AUTARD CÔTES DU RHONE 11.50

703-BOXHEAD SHIRAZ, SOUTH AUSTRALIA 10.75

723-CICCHITTI PRIMMI MALBEC, ARGENTINA 12.50

743-LA PERLA RIOJA, SPAIN 12.50