

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

SOUP OF THE DAY \$8

SALADS

NORWICH INN CAESAR SALAD \$13.50

Romaine, Croutons, Parmesan, House Made Caesar Dressing

ROASTED BUTTERNUT & GOAT CHEESE SALAD \$16

Mixed Greens, Butternut Squash, Pickled Red Onions, Walnuts, Craisins, Goat Cheese, Maple Dijon Vinaigrette

MAPLE DIJON GRAIN BOWL \$17

Farro, Quinoa, Edamame, Spring mix, Brussel Sprouts, Butternut Squash, Sweet Potatoes, Craisins, Walnuts, Sage, Rosemary, Maple Dijon Vinaigrette

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 \$28

Farro, quinoa, jasmine rice, Edamame, garlic, Ginger, Chefs Vegetable

GRILLED NEW YORK STRIP STEAK \$31

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

PUMPKIN RAVIOLI \$24

Vermont Fresh Pasta Company Pumpkin Stuffed Ravioli, Sage, Rosemary, Pumpkin Cream Sauce

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 \$25

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

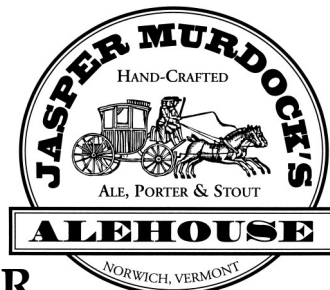
Fries \$3 Sweet Fries \$4 Chefs Veg \$5

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.

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

Shacksbury Classic Dry Cider 12oz \$9
Shacksbury Rose Cider 12oz \$9

BOTTLED BEER

THE NORWICH INN

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

VT SIGNATURE COCKTAILS

SILO Fall Whiskey Sour \$14
SILO Maple Whiskey, Fresh Citrus Juice, Apple Cider, Cherry

Apple Cider Margarita \$15
Tequila, Triple Sec, Fresh Citrus Juice, Vermont Apple Cider, Salted Rim & Apple Slice

Smugglers' Notch Pumpkin Spice White Russian \$13
Smugglers' Notch Vodka, Kahlua, Baileys Pumpkin Spice Creamer

Coppers Madras \$13
Coppers Gin, Cranberry Juice, Orange Juice

Mad River Autumn Spiced Cider \$12
Mad River Rum, Apple Cider, Cloves

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