

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

DINNER MENU



THE NORWICH INN

ENTREES

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, Red Bliss
Potatoes, Chefs Vegetable GF

PUMPKIN RAVIOLI \$24

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

ARTICHOKE STUFFED CHICKEN \$25

Robie Farms Chicken Breast Breaded and Stuffed with Spin-
ach, 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, Burg-
er 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.

Oh Be Joyful 4.72% ABV
Vermont's soldiers in the Civil War used this name for the often frightful concoctions they fermented from hardtack (or anything else they could lay their hands on). Despite its historical connection, we're confident you'll enjoy this classic English Mild Ale, light, refreshing, and lightly hopped.

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.

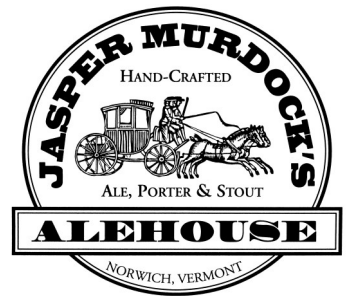
Moist 5.4 ABV%
This wet hop beer pushes all our buttons. It's made with 25 pounds of Champlain Valley wet Nugget in the kettle and then dry hopped with more Nugget from Champlain Valley, and fermented with Kveik yeast. The result has lemon and orange zest notes with some melon and grassy tossed in to go with just a bit of hop bite at the end. Enjoy it and hang on to the memories, because fresh hop beers come but once a year . . .

Two Patrick Stout 4.6% ABV
First brewed special for St. Patrick's Day, and now a tradition here. It is a classic Irish dry stout, with roasted barley providing the dark color, rich body & roasty flavors. Historians believe that there must have been two St. Patrick's, because events associated with him span 125 years. If you don't believe this theory, the second is Patrick Dakin our brewer here at Jasper Murdock's, who developed this recipe.

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

GUEST TAPS

Upper Pass: Cloud Drop IPA Premium Pour (12oz) \$9.50 8.0% ABV
Upper Pass: Heatwave Mexican Lager 5.1%ABV



VT CANS

THE NORWICH INN

Shacksbury Classic Dry Cider 12oz \$9

Shacksbury Rose Cider 12oz \$9

Non-Alcoholic Zero Gravity Pilsner \$8

BOTTLED BEER

Budweiser \$6.50

Coors Light \$6.50

Heineken \$7.50

Corona \$7.50

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