

THE NORWICH INN

DINNER MENU

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

SPINACH SALAD \$13.50

Spinach, Red Onion, Bacon, Mushrooms, Hard Boiled Egg, Maple Dijon Vinaigrette

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

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

SWEET POTATO FRIES \$8

ONION RINGS \$8.50

KING ARTHUR BREAD (1 Serving) \$1.75

CHEF'S VEGETABLE \$7

ENTREES

SWEET & SPICY TERIYAKI GLAZED SALMON \$28

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 Spinach, Artichoke, Cream Cheese Served over a bed of Rice Mixed with Peas & Carrots finished with a Fondue Drizzle

SHEPHERDS PIE \$16

Ground Beef, Beef Mushroom Gravy, Mashed Red Bliss Potatoes, Corn, Cheddar Cheese

PORK CHOP DINNER \$25

Cranberry Glazed Pork chop, Mashed Butternut Squash, Chefs Vegetable

PUB FARE

BEER BATTERED FISH & CHIPS \$19.50

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

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 (20oz)	8.50
Pint (16oz)	7.50
Half Pint (10oz)	4.75
Flight (4 Beers)	8.50
Sample (3.5oz)	2.50

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.

Rye Not? 6.7 ABV%
A slightly heartier IPA for the chillier season with bold citrus from Citra and Comet hops, along with spicy character from a good dose of rye.

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 . . .

Second Wind Oatmeal Stout 5.2% ABV
This black ale is a classic English stout with chocolate and roasted character and a full body from the addition of oatmeal with just enough hop to balance the malt sweetness. "When in doubt, drink a stout."

GUEST TAPS

RUTLAND BEERWORKS: Stick Season IPA 6.8% ABV
ZERO GRAVITY: Green State Lager 4.9%ABV
DROP-IN BREWING: Heart of Lothian Scottish Ale 5.6%ABV

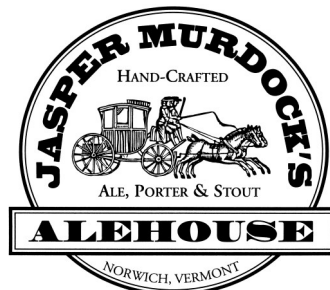
BOTTLED BEER

Budweiser \$6.50

Heineken \$7.50

Corona \$7.50

Coors Light \$6.50



VT CANS

Shacksbury Classic Dry Cider 12oz \$9
Shacksbury Rose Cider 12oz \$9
Non-Alcoholic Zero Gravity Pilsner \$8

THE NORWICH INN

VT SIGNATURE COCKTAILS

Santa's Iced Tea \$13
SILO Maple Whiskey, House Ginger Tea, Simple Syrup, Lemon

Eggnog Martini \$14
Smugglers Notch Vodka, Eggnog, Disaronno, Cherry

Yule Mules \$13
Coppers Gin, Cranberry Juice, Ginger Beer, Cranberries, Orange

Minty Christmas Martini \$14
Smugglers Notch Vodka, Baileys, Crème de Menthe Liqueur, Half and Half

Grinch's Holiday \$13
Rum 44, Pineapple Juice, Blue Curacao, Cherry

NON-ALCOHOLIC COCKTAILS

Old Fashion \$11
Simple syrup, Orange, Cherry, Non-Alcoholic Whiskey, Bitters

Margarita \$11
Citrus Juice, Triple Sec, Non-Alcoholic Tequila, Salt, Lime

Gin & Tonic \$10
Tonic, Lime, Non-Alcoholic Gin,

WHITE & ROSÉ WINES

987-ARTIGIANO ROSATO TERRA DI CHIETI, ITALY 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