

THE NORWICH INN

DINNER MENU

ENTREES

STARTERS

FRESH BAKED ALEHOUSE PRETZELS

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

ALEHOUSE POUTINE

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

SPINACH & ARTICHOKE DIP

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

POTSTICKERS

Choice of *Pork* or *Vegetable* V, Fried, Served with Toasted Sesame, Scallions & Orange Soy Sauce

CRISPY FRIED CHICKEN WINGS

House Brined Chicken Wings with Choice of *Jasper Murdock's BBQ Sauce* or *House Buffalo Sauce*, Celery, Ranch or *Blue Cheese* GF

CRAB CAKES

Two Maryland Lump Crab Cakes, Roasted Red Pepper Remoulade, Spring Mix

SOUP OF THE DAY

SALADS

SPINACH SALAD

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

WINTER APPLE SALAD

Spring Mix, Diced Red Apple, Craisins, Red Onions, Candied Pecans, Blue Cheese Crumble, Maple Dijon Vinaigrette

MAPLE DIJON GRAIN BOWL

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

ADD TO ANY SALAD

Chicken, Shrimp, Anchovies
Grilled Salmon

SIDES

FRIES

SIDE SALAD V GF

SWEET POTATO FRIES

ONION RINGS

KING ARTHUR BREAD (1 Serving)

CHEF'S VEGETABLE

SEARED SALMON

Faroe Island Salmon, Garlic & Herb Cream Sauce, Potato Root Vegetable Hash, Garlic Butter Baked Green Beans

FILET MIGNON \$36

Sautéed Mushrooms, Scalloped Potatoes topped with Herb Butter

MUSHROOM ARTICHOKE RAVIOLI

Vermont Fresh Pasta Company Artichoke Mushroom Stuffed Ravioli, Alfredo Sauce, Spinach, Parmesan Cheese V

ARTICHOKE STUFFED CHICKEN

Robie Farms Chicken Breast Breaded and Stuffed with Spinach, Artichoke, Cream Cheese, Served over a bed of Jasmine Rice, Peas, Carrots, Fondue Drizzle

SHEPHERDS PIE

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

PORK CHOP DINNER

Cranberry Glazed Pork chop, Mashed Butternut Squash, Chefs Vegetable

PUB FARE

BEER BATTERED FISH & CHIPS

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

PUB PIZZA

10" Brooklyn Style Cheese Pizza,

Add Pepperoni

Add Veggies (Mushrooms, Red Onion, Spinach)

GRASS FED CHEDDAR BURGER

Local Robie Farms Beef Burger, VT Cheddar, L.T.O., Pickle, Kettle Chips

Add Bacon, Add Whistling Pig BBQ Sauce

Add Cheddar Fondue

GF Bun Available Upon Request

CHEDDAR BEYOND BURGER

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

GF Bun Available Upon Request

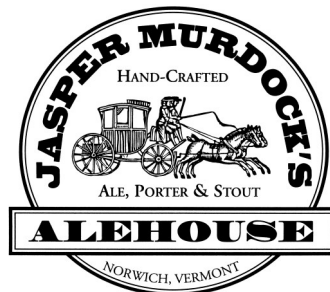
SUB FOR CHIPS

Fries, Sweet Fries, Chefs Veg
Onion Rings

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)

Pint (16oz)

Premium Pour (12oz)

Half Pint (10oz)

Flight (4 Beers)

Sample (3.5oz)

Premium Sample (3.5oz)

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.

Sister Josephine 7.5 ABV%

Inspired by Belgian dubbles brewed by our favorite kind of monks (as well as a fairly obscure song), our take has stone fruit, deep malt and a light touch on the Belgian character. A great way to muddle through the middle of winter.

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

ZERO GRAVITY: Green State Lager 4.9%ABV

LAWSONS: Sip of Sunshine (P) 8%ABV

UPPER PASS: Cashmere Hoodie 5.3%ABV

FIDDLEHEAD BREWING: Fiddlehead IPA 6.2%ABV

BOTTLED BEER

Budweiser

Heineken

Corona

Coors Light

VT CANS

Shacksbury Classic Dry Cider 12oz

Shacksbury Rose Cider 12oz

Non-Alcoholic Zero Gravity Pilsner

VT SIGNATURE COCKTAILS

Eggnog Martini

Smugglers Notch Vodka, Eggnog, Disaronno, Cherry

Yule Mules

Coppers Gin, Cranberry Juice, Ginger Beer, Cranberries, Orange

Minty Martini

Smugglers Notch Vodka, Baileys, Crème de Menthe Liqueur, Half and Half

Grinch's Holiday

Rum 44, Pineapple Juice, Blue Curacao, Cherry

NON-ALCOHOLIC COCKTAILS

Old Fashion

Simple syrup, Orange, Cherry, Non-Alcoholic Whiskey, Bitters

Margarita

Citrus Juice, Triple Sec, Non-Alcoholic Tequila, Salt, Lime

Gin & Tonic

Tonic, Lime, Non-Alcoholic Gin,

WHITE & ROSÉ WINES

987-ARTIGIANO ROSATO TERRA DI CHIETI, ITALY

345-ADAM PINOT GRIGIO, ITALY

231-CROSSINGS SAUVIGNON BLANC, NZ

205-KENDALL JACKSON CHARDONNAY, CA

396-RUTTENSTOCK GRÜNER VETLINER, AUSTRIA

397- VINHO VERDE, LAS LILAS, PORTUGAL

121-LUNETTA PROSECCO, ITALY

123-JOSH CELLARS PROSECCO ROSE, ITALY

RED WINES

402-LOUIS MARTINI CABERNET SAUVIGNON, CA

412-J. LOHR CABERNET SAUVIGNON, CA

471-MARK WEST PINOT NOIR, CA

517- PAUL AUTARD CÔTES DU RHONE

703-BOXHEAD SHIRAZ, SOUTH AUSTRALIA

723-CICCHITTI PRIMMI MALBEC, ARGENTINA

743-LA PERLA RIOJA, SPAIN

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