

DINNER MENU

THE NORWICH INN

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

WINTER APPLE SALAD \$16

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

MAPLE DIJON GRAIN BOWL \$17

Quinoa, Edamame, Spring mix, Brussel Sprouts, Butternut Squash, 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

SEARED SALMON \$29

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

GRILLED NEW YORK STRIP STEAK \$34

Mushroom Demi-glace, Mashed Red Bliss Potatoes, Garlic Butter Baked Green Beans GF

MUSHROOM ARTICHOKE RAVIOLI \$25

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

SHEPHERDS PIE \$18

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

PORK CHOP DINNER \$26

Cranberry Glazed Pork chop, Mashed Butternut Squash, Chefs Vegetable

PUB FARE

BEER BATTERED FISH & CHIPS \$20

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

PUB PIZZA \$16

10" Brooklyn Style Cheese Pizza, Add Pepperoni \$2

GRASS FED CHEDDAR BURGER \$17.50

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

GF Bun Available Upon Request

SUB FOR CHIPS

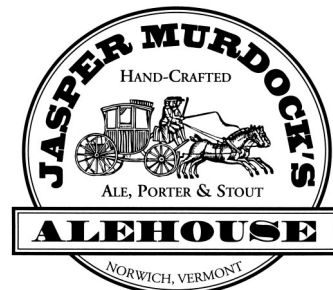
Fries \$3 Sweet Fries \$4 Chefs Veg \$5

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
Premium Pour (12oz)	9.50
Half Pint (10oz)	4.75
Flight (4 Beers)	8.50
Sample (3.5oz)	2.50
Premium Sample (3.5oz)	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.

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.

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

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

VT SIGNATURE COCKTAILS

Winter Iced Tea \$13

SIL0 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 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