

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

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 GF

FILET MIGNON

Scalloped Potatoes topped with Herb Butter, Garlic Butter Baked Green Beans GF

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 and Cream Cheese. Fondue Drizzle on top, Served with Roasted tomatoes, Red Bliss Potatoes, Green Beans

SHEPHERDS PIE

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

TERIYAKI PORK STIR FRY

Robie Farm Teriyaki Marinated Chopped Pork Chop, Carrots, Red Pepper, Red Onion, Green Beans, Orange Soy Sauce, Rice Noodles, Cucumbers, Broccoli

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

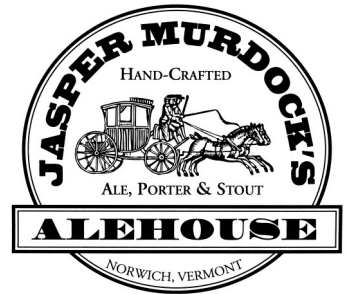
SUB FOR CHIPS

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.

Clurichaun 4.6% ABV

The Clurichaun is a mischievous fairy in Irish folklore known for his great love of drinking and a tendency to haunt breweries, pubs and wine cellars. Our Clurichaun is a session strength Brown Stout with strong but not overwhelming roasty notes and a dry finish. Slainte!

Snarky NEIPA 5.8% ABV

Snark is a tradition out of our brewery, but NEIPAs are not. This one is not as "heavy hitting" as many examples, at 5.8% ABV, but offers all the other benefits-a lovely, full beer with not too much bitterness but plenty of tropical fruit character courtesy of double dry hopping with Azacca, Mosaic, and Nelson Sauvin hops.

Quack 6% ABV

IPA with a twist. The use of a strain of Kveik (Norwegian farmhouse) yeast adds muted lemon characteristics, but without any of the funk usually associated with "farmhouse" yeasts and beer. Kettle and dry hopped with Citra and Champlain Valley Nugget hops for more citrus a little earthiness.

Widdershins 4.4% ABV

This lesser known world's earliest uses, from the 1500s, generally had a broad definition of going the wrong way, or in the opposite direction. Sort of like-

Beer drinkers: "There can never be too many, hazy, juicy, big IPAs!"

Me: "Let's make a session strength English Mild Ale!"

Widdershins offers chocolate maltiness with toasty notes and subtle hop character from one of the most English of hops, UK Fuggles. Put your elbow on the bar, tilt back your flat cap and sink a few pints.

GUEST TAPS

ZERO GRAVITY: Green State Lager 4.9%ABV

FIDDLEHEAD: IPA 6.2%ABV

LAWSONS: Sip of Sunshine (P) 8%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

Vermont Classic Martinis Vodka/Gin

Smugglers Notch Vodka or Bar Hill Gin, Vermouth

Your choice of twist, olives or dirty

Norwich Mule

Norwich's Own Corina's Switchy apple cider vinegar beverage infused with lime and ginger, vodka, lime juice

Maple Manhattan

SILO Maple Whiskey, Sweet Vermouth, Bitters, Cherry

NON-ALCOHOLIC COCKTAILS

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

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-JOSH CELLARS PINOT NOIR, CA

517- PAUL AUTARD CÔTES DU RHONE

723-CICCHITTI PRIMMI MALBEC, ARGENTINA

743-LA PERLA RIOJA, SPAIN

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