

THE NORWICH INN

DINNER MENU

ENTREES

SEARED SALMON*

Faroe Island Salmon, Lemon Dill Sauce, Roasted Asparagus
Pickled Carrot & Scallion Jasmine Rice GF

FILET MIGNON*

Mushroom Demi-Glace, Honey Glazed Carrots,
Roasted Red Potatoes GF

PEAR & CHEESE SACCHETTONI

Pear, Ricotta & Gorgonzola Stuffed Pasta Purses,
Fig & Bleu Cheese Cream Sauce, Topped with Walnuts V

CHICKEN SALTIMBOCCA*

Prosciutto Wrapped Chicken Breast, Green Beans,
Cherry tomatoes, Roasted Red Bliss Potatoes,
White Wine Sage Sauce GF

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 \$2
Add Veggies \$2 (Mushrooms, Red Onion, Spinach)

STEAK FRITES*

Rib-Eye, Fries, Topped with Garlic Herb Butter

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

SOUTHWEST BLACK BEAN BURGER

Plant Based Black Bean Burger, House Guacamole,
Cheddar Cheese, Lettuce, Ranch, Pickle, Kettle Chips V

MUSHROOM SWISS BURGER*

Local Robie Farm Beef Burger, Bacon, Sautéed Mushrooms,
Caramelized Onions, Swiss Cheese, BBQ Sauce, Chips

GF Bun Available Upon Request

SUB FOR CHIPS

Fries, Sweet Fries, Chefs Veg
Onion Rings

STARTERS

FRESH BAKED ALEHOUSE PRETZELS

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

CAULIFLOWER BITES

Breaded with Choice of Jasper Murdock's BBQ Sauce or
House Buffalo Sauce, Ranch or Blue Cheese V

CRAB CAKES*

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

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

CAESAR SALAD

Romaine, Croutons, Parmesan, House Made Caesar Dressing

COBB SALAD

Iceberg Lettuce, Red Onion, Cherry Tomatoes, Bacon Bits,
Blue Cheese Crumbles, Hard Boiled Egg, Ranch Dressing GF

BUDDHA BOWL

Quinoa, Edamame, Spring mix, Red Onions, Pickled Carrots,
Tofu, Asparagus, Broccoli, Bell Peppers, Toasted Almonds,
Maple Dijon Vinaigrette (V)

ADD TO ANY SALAD*

Chicken, Shrimp, Anchovies
Grilled Salmon

SIDES

FRIES

SIDE SALAD V GF

SWEET POTATO FRIES

ONION RINGS

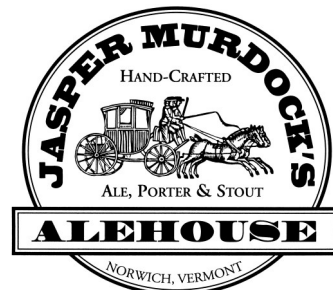
KING ARTHUR BREAD BASKET (Serves 2)

CHEF'S VEGETABLE

GF = Gluten Free V = Vegetarian (V) = Vegan

*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!

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

LAWSON'S: Sip of Sunshine (P)

8%ABV

ZERO GRAVITY: Conehead

5.7%ABV

BOTTLED BEER

Budweiser

Heineken

Corona

Coors Light

VT CANS

Shacksbury Classic Dry Cider 12oz

Shacksbury Rose Cider 12oz

Shacksbury Blackberry Lime Cider

Non-Alcoholic Zero Gravity Pilsner

VT SIGNATURE COCKTAILS

SILO Lavender Lemonade

SILO Lavender Vodka, Lemonade

Maple Margarita

Fresh Citrus Juice, Maple Syrup, Tequila, Lime

Dirty Shirley or Dirty Roy Rodgers

Vodka, Ginger Ale, Grenadine, Cherry or Whiskey, Coke, Grenadine, Chery

Ginger Mojito

Norwich's Own Corina's Switchy apple cider vinegar beverage infused with lime and ginger, Mint Leaves, Rum, Simple Syrup

Floradora

Gin, Chambord, Lime Juice, Ginger Beer

NON-ALCOHOLIC COCKTAILS

Gin & Tonic

Tonic, Lime, Non-Alcoholic Gin,

WHITE & ROSÉ WINES

345- BOTTEGA VINAIA PINOT GRIGIO, ITALY

231-CROSSINGS SAUVIGNON BLANC, NZ

205-KENDALL JACKSON CHARDONNAY, CA

396-RUTTENSTOCK GRÜNER VETLINER, AUSTRIA

121-LUNETTA PROSECCO, ITALY

397- LAS LILAS VINHO VERDE, PORTUGAL

123-JOSH CELLARS PROSECCO ROSE, ITALY

987- CHATEAU PEYRASSOL ROSE, MEDITERANEE

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