

DINNER MENU

THE NORWICH INN

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**

POTSTICKERS

Choice of *Pork* or *Vegetable* **V**, Fried, Toasted Sesame, Scallions, 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**

TRUFFLE FRIES

Truffle Oil, Parmesan, Herbed Frites

SOUP OF THE DAY

SALADS

CAESAR SALAD

Romaine, Croutons, Parmesan, House Made Caesar Dressing

COBB SALAD

Spring Mix, Red Onion, Cherry Tomatoes, Bacon Bits, Blue Cheese Crumbles, Hard Boiled Egg, Ranch Dressing **GF**

TAHINI HARVEST BOWL

Quinoa, Arugula, Sweet Potatoes, Apples, Craisins, Goat Cheese, Toasted Chick Peas,, Maple Tahini Dressing (V)

ADD TO ANY SALAD*

Chicken, Shrimp, Anchovies
Grilled Salmon, Tofu

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*

SIDES

FRIES

SIDE SALAD **V** **GF**

SWEET POTATO FRIES

ONION RINGS

KING ARTHUR BREAD BASKET (Serves 2)

CHEF'S VEGETABLE

ENTREES

SEARED SALMON*

Faroe Island Salmon, Maple Soy Ginger Glaze, Mashed Sweet Potatoes, Snow Peas **GF**

FILET MIGNON*

Topped with Garlic Butter, Pan Seared Brussel Sprouts and Butternut Squash, Oven Roasted Potato **GF**

EGGPLANT PARMESAN

Fettuccine, Breaded Eggplant, Mozzarella & Goat Cheese, House made Marinara, Parmesan **V**

STIR FRY

Red & Yellow Bell Peppers, Red Onion, Mushrooms, Snow Peas, Carrots, Broccoli, Reduced Thai Chili Sauce, Rice Noodles
Add Chicken, Shrimp, Salmon, Tofu

WARM BRUSSEL SALAD

Brussel Sprouts, Quinoa, Butternut Squash, Bacon Bits, Grape Tomatoes, Arugula, Garlic, Craisins, Maple Soy Ginger Glaze
Add Chicken, Shrimp, Salmon, Tofu

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, Broccoli)

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

MUSHROOM SWISS BURGER*

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

SOUTHWEST BLACK BEAN BURGER

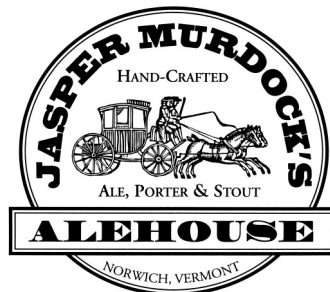
Plant Based Black Bean Burger, House Guacamole, L.T.O., Cheddar Cheese, Lettuce, Ranch, Pickle, Kettle Chips **V**

GF Bun Available Upon Request

SUB FOR CHIPS

Fries, Sweet Fries, Chefs Veg
Onion Rings

BEVERAGE MENU



THE NORWICH INN

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.

Old Excuses *

7.9% ABV

It's that time of year. Time for a Holiday Beer! This is a bold, full beer with lots of dark malts for depth, sweetness, stone fruit and body. There is some vinous character and tartness from conditioning on black currants.

"Old" is in the name, so it must be an Old Ale, right? Sure.

Or maybe, since I just said vinous, it is a Barley wine? OK.

But the fruit and the strength and the timing, means it's a Winter Warmer? Sounds good.

Really, don't worry about the style.

Drink it. Be Content.

Go do something nice for your neighbor or a stranger.

It's that time of year.

Private Idaho NEIPA

7% ABV

Not just a song, not just a movie, it's a beer. Urban Dictionary says Private Idaho means to live in a utopian world of your own imagination.

An IPA brewed and dry hopped with Idaho 7, El Dorado and Mosaic?

It's a world full of citrus (tangerine), tropical fruit (pineapple) and even candy (Jolly Rancher). If not Utopia, it sure is a stop along the way there.

Fuggle & Barleycorn

4.7% ABV

Fuggle is a distinctive hop variety which flavors the pale ale and is one of the few varieties used in brewing today which your great-great-grandfather might have also enjoyed in his brews. A classic, golden ale With a full, but not overwhelming hop profile.

Blockhead Porter

5.6% ABV

I knew a Chocolate Lab once. Big guy, American style blocky headed Lab. Kind of a jerk but loveable and yet not quite like other goofy, endlessly friendly Labs. This beer is like him. Not the jerk part, but sweet, brown and not exactly like the others. This porter is a little softer (lots of oats) and sweeter (chocolate, even) than a lot of other Porters. But it will come when called, unlike my old blockheaded friend.

GUEST TAPS

FIDDLEHEAD: IPA

6.2% ABV

ZERO GRAVITY: GREEN STATE LAGER PILSNER

4.9% ABV

LAWSONS: SIP OF SUNSHINE *

8% ABV

BOTTLED BEER

Budweiser

Heineken

Corona

Coors Light

VT CANS

Shacksbury Classic Dry Cider 12oz

Shacksbury Rose Cider 12oz

Shacksbury Sweater Weather 12oz

Non-Alcoholic Zero Gravity Pilsner

VT SIGNATURE COCKTAILS

CRANBERRY ORANGE MARGARITA

Tequila, Cranberry Juice, Orange Juice, Triple Sec

WINTER SPIKED EGGNOG

Rum, Disaronno, Eggnog, Cinnamon

CHOCOLATE PEPPERMINT MARTINI

Vodka, Chocolate Liqueur, Peppermint Schnapps

WINTER MULE

Gin, Ginger Beer, Cranberry Juice, Lime Juice, Lime, Cranberries

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

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

*Stop by our Front Desk to Purchase our

Whistling Pig Cheddar Cheese & our

22oz Bottled Beer*