

DINNER MENU

The Norwich Inn

STARTERS

FRESH BAKED ALEHOUSE PRETZELS \$13.50

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

CAULIFLOWER BITES \$14

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

POTSTICKERS \$14.50

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

CRISPY FRIED CHICKEN WINGS \$18

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

TRUFFLE FRIES \$13 Truffle Oil, Parmesan, Herbed Frites

SOUP OF THE DAY \$10

SALADS

CAESAR SALAD \$15 Romaine, Croutons, Parmesan, Caesar Dressing

COBB SALAD \$18 Spring Mix, Red Onion, Cherry Tomatoes, Bacon Bits, Blue Cheese Crumbles, Hard Boiled Egg, Ranch Dressing **GF**

TAHINI HARVEST BOWL \$20

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

> ADD TO ANY SALAD* Chicken \$8 Shrimp \$9 Anchovies \$4 Grilled Salmon \$12 Tofu \$4

SIDES

FRIES \$8 SIDE SALAD \$9 V GF

SWEET POTATO FRIES \$9 ONION RINGS \$9.50 KING ARTHUR BREAD BASKET (Serves 2) \$5 CHEF'S VEGETABLE \$8

ENTREES

SEARED SALMON \$34*

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

FILET MIGNON \$40*

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

EGGPLANT PARMESAN \$28

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

THAI NOODLE BOWL \$22

Red & Yellow Bell Peppers, Red Onion, Mushrooms, Snow Peas, Carrots, Broccoli, Eggplant, Assorted Vegetables, Garlic Butter, Rice Noodles, Reduced Thai Chili Sauce V Add Chicken \$8, Shrimp \$9, Salmon \$12, Tofu \$4

WARM BRUSSEL SALAD \$26

Brussel Sprouts, Quinoa, Butternut Squash, Bacon Bits, Grape Tomatoes, Arugula, Garlic, Craisins, Maple Soy Ginger Glaze *Add Chicken \$8, Shrimp \$9, Salmon \$12, Tofu \$4*

PUB FARE

BEER BATTERED FISH & CHIPS \$23*

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

PUB PIZZA \$18

10" Brooklyn Style Cheese Pizza, Add Pepperoni \$2 Add Veggies \$2 (Mushrooms, Red Onion, Broccoli)

GRASS FED CHEDDAR BURGER \$19.50*

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

MUSHROOM SWISS BURGER \$23*

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

SOUTHWEST BLACK BEAN BURGER \$18.50

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

GF Bun Available Upon Request

SUB FOR CHIPS

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

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

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 *

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

4.5 % ABV

2.50 3.50

5.1% ABV

7.9% 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.

Widdershins

This lesser known world's earliest uses, from the 1500's, 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!" 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

FIDDLEHEAD: IPA	6.2% ABV
ZERO GRAVITY: GREEN STATE LAGER PILSNER	4.9% ABV
LAWSONS: SIP OF SUNSHINE *	8% ABV

BOTTLED BEER

 Budweiser \$6.75

 9.25
 Heineken \$7.75

 8.25
 Corona \$7.75

 10.00
 Coors Light \$6.75

^{10.50} <u>VT CANS</u>

Shacksbury Classic Dry Cider 12oz \$9.25

Shacksbury Rose Cider 12oz \$9.25

Shacksbury Sweater Weather 12oz \$9.25

Non-Alcoholic Zero Gravity Pilsner \$7.75

VT SIGNATURE COCKTAILS

CRANBERRY ORANGE MARGARITA \$15 Tequila, Cranberry Juice, Orange Juice, Triple Sec

CHOCOLATE RASPBERRY MARTINI \$14 Vodka, Chocolate Liqueur, Chambord

WINTER MULE \$13

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

WHITE & ROSÉ WINES

345- BOTTEGA VINAIA PINOT GRIGIO, ITALY 12.75 231-CROSSINGS SAUVIGNON BLANC, NZ 12.25 205-KENDALL JACKSON CHARDONNAY, CA 13.25 396-RUTTENSTOCK GRÜNER VETLINER, AUSTRIA 12.25 121-LUNETTA PROSECCO, ITALY 13.25 123-JOSH CELLARS PROSECCO ROSE, ITALY 13.25 987- CHATEAU PEYRASSOL ROSE, MEDITERANEE 12.50

RED WINES

402-LOUIS MARTINI CABERNET SAUVIGNON, CA 12.50 412-J. LOHR CABERNET SAUVIGNON, CA 14.25 471-JOSH CELLARS PINOT NOIR, CA 13.25 517- PAUL AUTARD CÔTES DU RHONE 13.25 723-CICCHITTI PRIMMI MALBEC, ARGENTINA 12.50 743-LA PERLA RIOJA, SPAIN 13.25

> *Stop by our Front Desk to Purchase our Whistling Pig Cheddar Cheese & our 22oz Bottled Beer*

