

# 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, 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*

## 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**

### THAI NOODLE BOWL

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, 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.O., Swiss Cheese, BBQ Sauce, Chips

### SOUTHWEST BLACK BEAN BURGER

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

**GF Bun Available Upon Request**

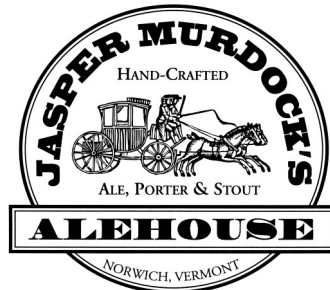
### SUB FOR CHIPS

*Fries Sweet Fries Chefs Veg*  
*Onion Rings*

**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



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.

### **Widdershins**

4.5 % ABV

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

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

### **CHOCOLATE RASPBERRY MARTINI**

Vodka, Chocolate Liqueur, Chambord

### **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\*