

# DINNER MENU

## Chef's Special

Crab Cakes

Winter Brussels Salad

## 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, 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, Caesar Dressing V

### ROASTED FIG & BURRATA SALAD

Arugula, Cherry Tomatoes, Roasted Figs, Burrata Ball, Balsamic Reduction, Apple Cider Vinaigrette, Candied Pecans GF V

### SQUASH & GOAT CHEESE SALAD

Arugula, Crumbled Goat Cheese, Craisins, Cherry Tomatoes, Honey Balsamic Vinaigrette GF V

### APPLE, BACON, & BLUE CHEESE SALAD

Spring Mix, Diced Apples, Red Onion, Blue Cheese Crumble, Chopped Bacon, with a Citrus Dressing GF V

### ADD TO ANY SALAD\*

*Marinated Grilled Chicken, Shrimp*

*Grilled Salmon, Honey Soy Tofu*

## 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*

## ENTREES

### MAPLE GINGER SALMON\*

Faroe Island Salmon, Maple Ginger Glaze, Harvest Vegetables, Wild Rice GF

### FILET MIGNON\*

House-Made Whistling Pig Beer Sauce, Horseradish Truffle Mashed Potatoes, Candied Dijon Carrots GF

### STUFFED ACORN SQUASH

Harvest Vegetables, Apples, Wild Rice, Herbs, Parmesan, Sweet Balsamic Drizzle (V) GF

### CAJUN ALFREDO\*

Cajun Alfredo Sauce, Chorizo, Mushrooms, Spinach, Diced Tomatoes, and Fettucine Noodles. Topped with Local Shredded Parmesan and Garnished with Fresh Herbs.  
*Your choice of Shrimp or Chicken*

### WINTER VEGETABLE GNOCCHI

Potato Gnocchi, Spinach, Capers, Butternut Squash, Brussels Sprouts, and Cherry Tomatoes Tossed in Our Sage Brown Butter Sauce. Topped with Goat Cheese and Garnished with Fresh Herbs V  
*Add Marinated Grilled Chicken, Shrimp, Salmon, Honey Soy Tofu*

## PUB FARE

### PUB PIZZA 12"

Cheese

House made pizza sauce and mozzarella cheese  
Pepperoni

House made pizza sauce, mozzarella cheese, and pepperoni

### BEER BATTERED FISH & CHIPS\*

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

### 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

### WHISTLING PIG BURGER\*

Local Robie Farm Beef Burger, Bacon, Sautéed Mushrooms, Caramelized Onions, L.T., VT Cheddar, BBQ Sauce, Kettle 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*

# BEVERAGE MENU

## JASPER MURDOCK'S ALEHOUSE BEER BREWED ON SITE

Imperial Pint (20oz)	\$9.75
Pint (16oz)	\$8.75
Premium Pour (12oz) *	\$10.25
Half Pint (10oz)	\$5.75
Flight (4 Beers)	\$11.00
Sample (3.5oz)	\$2.75
Premium Sample (3.5oz) *	\$3.75

### **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.

### **Oh Be Joyful** 6% ABV

Vermont's soldiers in the Civil War used this name for the often frightful concoctions they fermented from hardtack (or anything else they had on hand). Despite its historical connection, were confident you'll enjoy this classic English Mild Ale, light, refreshing, and mildly hopped.

### **Workaday Lager** 5.3% ABV

Straight up lager. Pale, Malt, handful of Biscuit Malt, and Loral hops. Balanced, crisp, easygoing. American Heritage Dictionary defines workaday as "suitable for everyday use." Trust the dictionary.

### **Two Patrick Stout** 4.5% ABV

First Brewed special for St. Patrick's Day, and now a tradition here. It is a classic Irish dry stout, with roasted barley providing the dark color, rich body, and roasty flavors. Historians believe that there must have been two St. Patricks, because events associated with him span 125 years. If you don't believe this theory, the second is Patrick Dakin, former brewer here at Jasper Murdock's, who developed this recipe.

### **Sweet Barley** 7.8% ABV

One of the original Brewery Dogs, Barley was a beloved yellow lab who knew no other home than the Inn and the brewery for all her years. Barley is gone but her sweetness lives on in this full bodied Wee Heavy. A Scotch Ale heavy on malt sweetness, caramelization, and complexity that includes hints of stone fruit, this beer is sure to warm your belly as well as your soul.

### Guest Tap

Sip of Sunshine

Fiddlehead

Queen City Porter

8% ABV

6.2% ABV

5% ABV

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

## BOTTLED BEER

Budweiser \$7

Heineken \$8

Corona \$8

Coors Light \$7

## VT CANS

Shacksbury Classic Dry Cider 12oz \$9.75

Shacksbury Rose Cider 12oz \$9.75

VT Hard Seltzer Razzle Dazzle \$11.00

Non-Alcoholic Zero Gravity Pilsner \$8

## MOCKTAILS

WINTER FIZZ \$8

Orange Juice, Ginger Beer, Lime Juice

CINNAMON PUNCH \$8

Cinnamon Maple Syrup, Sprite, Cranberry Juice,  
Muddled Orange and Lime

## SIGNATURE COCKTAILS

SNOW SPRITZ \$15

Prosecco, St. Germain, Rosemary Simple Syrup,  
Lemon Juice, Sugar Rim

CITRUS FIZZ \$14

Vodka, Orange Juice, St. Germain, Lime Juice,  
Splash of Ginger Beer

## 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

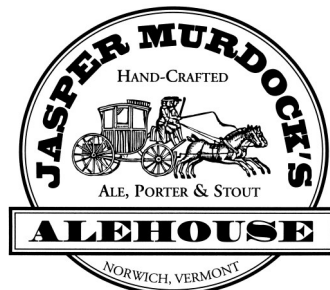
412-J. LOHR CABERNET SAUVIGNON, CA 14.25

471-JOSH CELLARS PINOT NOIR, CA 13.25

517- PAUL AUTARD CÔTES DU RHONE 13.25

723- ZOLO MALBEC, ARGENTINA 12.50

743-LA PERLA RIOJA, SPAIN 13.25



THE NORWICH INN

WIFI PASSWORD:

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