



# 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, 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

### CRAB CAKES

Two Maryland Lump Cakes, Roasted Red Pepper Remoulade, Greens GF

## 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

### GREEK LEMON QUINOA SALAD

Spring Mix, Tri-Colored Quinoa, Kalamata Olives, Sun-Dried Tomatoes, Sliced Almonds, Feta Cheese, Lemon Herb 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

### MEDITERRANEAN BAKED HALIBUT \*

Wrapped in Chard Leaves, Sun-dried Tomatoes, Olives, Capers, Lemon Garlic Tricolored Quinoa, Roasted Vegetables GF

### SEARED FILET MIGNON \*

Baked Garlic and Herb Sweet Potatoes, Grilled Street Corn Salad, with a Peach, Mango and Cilantro Drizzle GF

### CABBAGE SCHNITZEL

Panko Crusted Cabbage Cuts, Caper Mushroom Gravy, German Potato Salad, Charred Mustard Vinaigrette Green Beans, Hazelnuts (V)

### 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*

### MA WALKER'S VEGETABLE GNOCCHI

Potato Gnocchi, Capers, Sun-Dried Tomatoes, Roasted Eggplant, Bell Pepper, Potato & Red Onion Medley, Basil Brown Butter 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 \$23.50\*

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 Chip

### 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 \$3 Sweet Fries Chefs Veg Onion Rings*