



THE NORWICH INN

DINNER MENU

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

WATERMELON FETA SALAD

Arugula, Cucumber, Watermelon, Red Onion, Kalamata Olives, Feta, Greek Dressing 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

Green Goddess Cobb

Spring Mix, Hard Boiled Egg, Red Onion, Blue Cheese Crumble, Chopped Bacon,, Avocado, Chopped Bacon, Cherry Tomato, Cucumbers with a Green Goddess 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 MAHI-MAHI

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)

BIG GREEN PESTO PASTA

Innmade Pesto Sauce tossed with Fettucine Noodles, Topped with Parmesan, Pine Nuts and 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 *

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 \$2.75 , Add Whistling Pig BBQ Sauce \$2

Add Cheddar Fondue \$2.00

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 \$3 Sweet Fries Chefs Veg Onion Rings