



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

SPINACH AND ARTICHOKE DIP

Housemade Tortilla Chips GF V

FRENCH ONION SOUP

CRAB CAKES

Two Maryland Lump Cakes, Roasted Red Pepper Remoulade, Greens

SALADS

CAESAR SALAD

Romaine, Croutons, Parmesan, Caesar Dressing V

GARDEN ROASTED SALAD

Mixed Greens, Radicchio, Roasted Butternut Squash, Brussels Sprouts, Red Onion, Parmesan, Craisins, Apple Cider Vinaigrette GF V

GREEN GODDESS COBB SALAD

Spring Mix, Hard Boiled Egg, Red Onion, Blue Cheese Crumble, Avocado, Chopped Bacon, Cherry Tomato, Cucumber, Green Goddess Dressing GF

WARM BRUSSELS SALAD

Brussels, Dried Cranberries, Mushrooms, Shredded Carrot, Sweet Potatoes, Quinoa, Goat Cheese, Almonds, Maple Ginger Sauce GF V

ADD TO ANY SALAD*

*Marinated Grilled Chicken, Shrimp,
Grilled Salmon, Honey Soy Tofu*

SIDES

FRIES *Add Cheddar Fondue*

SIDE SALAD V GF

SWEET POTATO FRIES

ONION RINGS

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

FAROE ISLAND SALMON

Apple Cider Glazed, Warm Brussels Salad, Sweet Mashed Potatoes GF

STEAK FRITES

NY Strip Steak, Fresh Herbs, Bleu Cheese Compound, Fries

BAKED STUFFED BUTTERNUT SQUASH

Garlic Haricot Verts, Chickpea Arborio Rice, Almonds, Feta Cheese, Balsamic Drizzle GF V

BIG GREEN PESTO PASTA

Inmade Pesto Sauce tossed with Fettucine Noodles, Parmesan, Pine Nuts, Fresh Herbs V
Add Marinated Grilled Chicken, Shrimp

CHICKEN MARSALA

Button Mushrooms, Garlic, Heavy Cream, Served Over Fettucine

PUB FARE

FLAT BREAD PIZZA

Cheese
Pepperoni
Pesto Margherita
Fig Jam and Prosciutto

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 or Southwest Black Bean 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
GF Bun Available Upon Request

CHICKEN BAHN MI

Roasted Marinated Chicken Breast, Picked Daikon Radish Slaw, Maple Siracha Mayo, Cucumber, Cilantro, Ciabatta roll, Kettle Chips.
GF Bun Available Upon Request

TACOS

Daikon Radish Slaw, Cabbage, Chile De Arbol, Cilantro, Black Bean Corn Salsa, *choice of chicken or Mahi Mahi*

SUB FOR CHIPS

Fries, Sweet Fries, Chefs Veg, Onion Rings

A Bit of History

A historic Vermont Inn and hotel built by Colonel Jasper Murdock in 1797, the Norwich Inn served as a stagecoach tavern and hostelry for generations of New England travelers. Known variously as the Norwich Hotel, Curtis Hotel, The Union House, and the Newton Inn, the little tavern gained quite a reputation over the years, particularly among tourists and coaching parties destined for the White Mountains.



The Norwich Inn was the first tavern in Vermont to entertain a Chief Executive of the United States. On July 22, 1817, President James Monroe visited the hotel, and while here, he addressed the townspeople of Norwich and “partook of a dinner, prepared...in handsome style.”



A devastating fire in December 1889 destroyed the hotel, the Union Hall and several neighboring structures. The Innkeeper, Dr. W.S. Bowles, rebuilt in 1890 on the foundation of the original structure. The new Vermont hotel, renamed the Newton Inn, was a handsome Victorian structure with a wraparound porch and central turret.

In 1920, Dr. Bowles sold this historic Vermont Inn to Charles and Mary Walker, who again named it the Norwich Inn. Though Prohibition had just begun, townsfolk fondly recount that Mary, known as “Ma” Walker, quietly carried on the Norwich Inn’s tradition as a tavern by selling bootleg from the basement. The hotel register from the period, on display in the parlor, has several cartoon drawings of Dartmouth students with frothy mugs held high. Theodor Seuss Geisel, “Dr. Seuss,” Dartmouth ’25, was a frequent patron of the Inn.

Since the turn of the century, several owners have made architectural changes to our historic Vermont Inn to reflect the tastes and trends of their time. In 1991, Innkeepers and owners Sally and Tim Wilson began to painstakingly restore the Inn to its earlier splendor as a Victorian landmark in the center of a lovely Vermont village.

The Inn was purchased in 2006 by Joe and Jill Lavin, who have continued in the tradition of ongoing improvement of the Inn as it evolves through the 21st Century. Major enhancements include adding the Walker House and Ivy Lodge buildings, the creation of the Wine Cellar, and significant renovations to all public areas.

In one regard, little has changed: throughout its long history, this Norwich hotel & historical Vermont Inn has maintained a tradition of warm hospitality, fine food and a well stocked cellar.

