DINNER MENU

JASPER MURDOCK'S HAND-CRAFTED ALE, PORTER & STOUT ALEHOUSE NORWICH, VERMONT
THE NORWICH INN

STARTERS

FRESH BAKED ALEHOUSE PRETZELS
Choice of *Jasper Murdock's Ale Mustard* or *Cheddar Fondue* **V**

CAULIFLOWER BITES
Breaded, Drizzled 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**

BROCCOLI CHEDDAR SOUP
Chopped Broccoli Florets, Shredded Carrots, Onions, And Sharp Cheddar Cheese **V**

APPLE AND BRIE SWEET POTATO BITES
Sweet Potato Rounds, Brie, Spiced Apples, Toasted Pecans, Thyme, Vermont Maple Syrup **V**

SALADS

CAESAR SALAD
Romaine, Croutons, Parmesan, Caesar Dressing

FARRO AND BURRATA SALAD
Mixed Greens, Burrata Ball, Farro, Squash, Pomegranate Seeds **V**

APPLE CRUNCH SALAD
Mixed Greens, Apples, Cucumbers, Cabbage, Celery, Scallions, Nuts, Seeds, Goat Cheese. Cilantro Lime Dressing, Honey **V**

WARM BRUSSELS SALAD
Brussels Sprouts, Dried Cranberries, Mushrooms, Shredded Carrot, Butternut Squash, Quinoa, Goat Cheese, Nuts, Maple Ginger Sauce **GF V**

ADD TO ANY SALAD*

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

SIDES

FRIES $8 V *Add Cheddar Fondue*
SIDE SALAD V GF
SWEET POTATO FRIES V
ONION RINGS V
BREAD BASKET (Serves 2)
CHEF'S VEGETABLE GF V

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 TUSCAN SALMON*
Harvest Succotash Of Corn, Beans, Onions, Butternut Squash, Cream, Polenta Cake

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

STUFFED PORTOBELLO CAP
Portobello Mushroom Stuffed With Three Sisters Of Corn, Beans, Butternut Squash, Onions, Wild Rice Pilaf **V**

AUTUMN SAGE PASTA
Inn-made Pumpkin Sauce Tossed With Fettuccine Noodles, Sauteed Garlic, Butternut Squash, Mushrooms, Spinach, Fresh Sage, Nutmeg, Cinnamon, Cayenne, Parmesan **V**
Add Marinated Grilled Chicken, Shrimp

YANKEE GUMBO
Homemade Gumbo Sauce, Shrimp, Andouille Sausage, Garden Vegetables, Cilantro Lime Rice

PUB FARE

FLAT BREAD PIZZA
Cheese
Pepperoni
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, 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

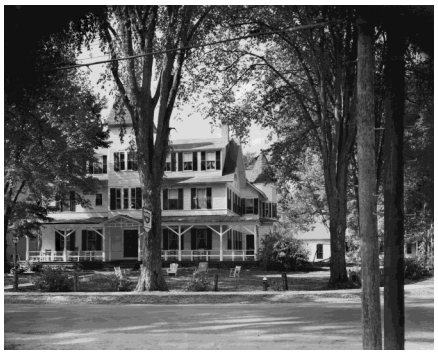
SOUTHWEST BLACK BEAN BURGER
Plant Based Black Bean Burger, L.T.O., Cheddar Cheese, Ranch, Pickle, Kettle Chips **V**
GF Bun Available Upon Request

CHICKEN BAHN MI
Roasted Marinated Chicken Breast, Pickled Daikon Radish Slaw, Maple Sriracha Mayo, Cucumber, Cilantro, Ciabatta roll, Kettle Chips.
GF Bun Available Upon Request

TACOS
Daikon Radish Slaw, Cabbage, Chile De Arbol, Cilantro Lime Rice, *choice of chicken, shrimp or Mahi Mahi* **GF**

SUB FOR CHIPS
Fries, Sweet Potato 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.