

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**

CRAB CAKES

Two Maryland Lump Crab Cakes, Spring Mix, Roasted Red Pepper Remoulade

POTSTICKERS

Choice of *Pork* or *Vegetable* **V**, Fried, Served with Toasted Sesame, Scallions & Orange 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, House Made Caesar Dressing

COBB SALAD

Iceberg Lettuce, Red Onion, Cherry Tomatoes, Bacon Bits, Blue Cheese Crumbles, Hard Boiled Egg, Ranch Dressing **GF**

BUDDHA BOWL

Quinoa, Edamame, Spring mix, Red Onions, Pickled Carrots, Asparagus, Broccoli, Bell Peppers, Toasted Almonds, Maple Dijon Vinaigrette (**V**)

ADD TO ANY SALAD*

Chicken Shrimp Anchovies
Grilled Salmon 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

SEARED SALMON *

Faroe Island Salmon, Lemon Dill Sauce, Roasted Asparagus, Pickled Carrot & Scallion Jasmine Rice **GF**

FILET MIGNON *

Mushroom Demi-Glace, Honey Glazed Carrots, Roasted Red Potatoes **GF**

PEAR & CHEESE SACCHETTI

Pear, Ricotta & Gorgonzola Stuffed Pasta Purses, Fig & Bleu Cheese Cream Sauce, Topped with Walnuts **V**

CHICKEN SALTIMBOCCA

Prosciutto Wrapped Chicken Breast, Green Beans, Cherry tomatoes, Roasted Red Bliss Potatoes, White Wine Sage Sauce **GF**

STIR FRY

Red & Yellow Bell Peppers, Red Onion, Green Beans, Teriyaki Sauce, Scallions, Broccoli, Rice Noodles
Add Chicken, Shrimp, Salmon, Tofu

PUB FARE

BEER BATTERED FISH & CHIPS

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

PUB PIZZA

10" Brooklyn Style Cheese Pizza,
Add Pepperoni
Add Veggies (Mushrooms, Red Onion, Broccoli)

STEAK FRITES

Rib-Eye, Fries, Topped with Garlic Herb Butter

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

SOUTHWEST BLACK BEAN BURGER

Plant Based Black Bean Burger, House Guacamole, Cheddar Cheese, Lettuce, Ranch, Pickle, Kettle Chips **V**

MUSHROOM SWISS BURGER

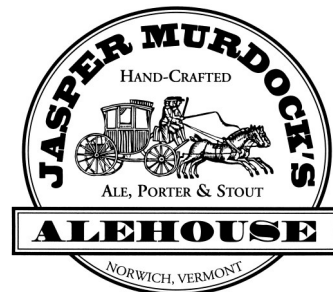
Local Robie Farm Beef Burger, Bacon, Sautéed Mushrooms, Caramelized Onions, Swiss Cheese, BBQ Sauce, Chips

GF Bun Available Upon Request

SUB FOR CHIPS

Fries Sweet Fries Chefs Veg
Onion Rings

BEVERAGE MENU



THE NORWICH INN

JASPER MURDOCK'S

ALEHOUSE BEER

BREWED ON SITE

Imperial Pint (20oz)

Pint (16oz)

Premium Pour (12oz)

Half Pint (10oz)

Flight (4 Beers)

Sample (3.5oz)

Premium Sample (3.5oz)

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.

Yacht Possum Cream Ale 5.2% ABV

The possum doesn't care for any high falutin' triple dry hopped imperial IPAs. Lower ABV, a balance of light, crisp, and sweet is more his style. Thirst quenching with a dry finish, great for an afternoon on the yacht. What or who is a yacht possum? IYKYN

Cheat Code 7 % ABV

Dry Hopped with silly amounts of Mosaic, Citra and Amarillo hops, this full bodied hazy beauty sports big, bold orange and grapefruit character with tropical fruit juicy goodness

Rocket Surgery IPA 6.7% ABV

Brewing, it's said, is a blend of art and science. It may be science, but it ain't Rocket Surgery! It's an IPA, so Comet, Simcoe and Chinook Hops are the dominant factor here with lots of hops in the kettle and dry hop bringing bright citrus character with pine, resin, and earthy underneath while the malt manages to balance the equation. The result is plenty hoppy without letting the bitterness lecture too long. Enjoy and take notes- there may be a quiz.

There & Back Again 4.82 % ABV

Our annual collaboration with our friends at the Upper Valley Trails Alliance is back again! This time around it's a Golden Ale. Crisp, Light, with a refreshing hop balance thanks to Centennial hops. Drink up-a portion of the proceeds go to the UTVA!!!

GUEST TAPS

ZERO GRAVITY: Green State Lager 4.9%ABV

FIDDLEHEAD: IPA 6.2%ABV

LAWSONS: Sip of Sunshine (P) 8%ABV

BOTTLED BEER

Budweiser

Heineken

Corona

Coors Light

VT CANS

Shacksbury Classic Dry Cider 12oz

Shacksbury Rose Cider 12oz

Shacksbury Blackberry Lime Cider

Non-Alcoholic Zero Gravity Pilsner

VT SIGNATURE COCKTAILS

Maple Margarita

Fresh Citrus Juice, Maple Syrup, Tequila, Lime

Dirty Shirley or Dirty Roy Rodgers

Vodka, Ginger Ale, Grenadine, Cherry or Whiskey, Coke, Grenadine, Chery

Ginger Mojito

Norwich's Own Corina's Switchy apple cider vinegar beverage infused with lime and ginger, Mint Leaves, Rum, Simple Syrup

Floradora

Gin, Chambord, Lime Juice, Ginger Beer

WHITE & ROSÉ WINES

345- BOTTEGA VINAIA PINOT GRIGIO, ITALY

231-CROSSINGS SAUVIGNON BLANC, NZ

205-KENDALL JACKSON CHARDONNAY, CA

396-RUTTENSTOCK GRÜNER VETLINER, AUSTRIA

121-LUNETTA PROSECCO, ITALY

397- LAS LILAS VINHO VERDE, PORTUGAL

123-JOSH CELLARS PROSECCO ROSE, ITALY

987- CHATEAU PEYRASSOL ROSE, MEDITERANEE

RED WINES

402-LOUIS MARTINI CABERNET SAUVIGNON, CA

412-J. LOHR CABERNET SAUVIGNON, CA

471-JOSH CELLARS PINOT NOIR, CA

517- PAUL AUTARD CÔTES DU RHONE

723-CICCHITTI PRIMMI MALBEC, ARGENTINA

743-LA PERLA RIOJA, SPAIN