

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, 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

Spring Mix, Red Onion, Cherry Tomatoes, Bacon Bits, Blue Cheese Crumbles, Hard Boiled Egg, Ranch Dressing GF

### BUDDHA BOWL

Quinoa, 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, Maple Soy Glaze, Mashed Sweet Potatoes, Snow Peas GF

### FILET MIGNON

Topped with Garlic Butter, Butternut Squash, Brussel Sprouts, & Oven Roasted Potato Medley GF

### AUTUMN HARVEST ALFREDO

Fettuccine, Sweet Potato Cream Sauce, Apples, Snow Peas, Brussel Sprouts, Parmesan Cheese V

### STIR FRY

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

### WARM BRUSSEL SALAD

Brussel Sprouts, Quinoa, Butternut Squash, Bacon Bits, Grape Tomatoes, Arugula, Garlic, Craisins, Maple Soy Glaze

*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)*

### 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, L.T.O., Cheddar Cheese, Lettuce, Ranch, Pickle, Kettle Chips V

### MUSHROOM SWISS BURGER \*

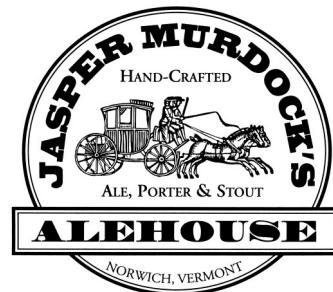
Local Robie Farm Beef Burger, Bacon, Sautéed Mushrooms, Caramelized Onions, L.T., Swiss Cheese, BBQ Sauce, Chips

GF Bun Available Upon Request

## SUB FOR CHIPS

*Fries Sweet Fries Chefs Veg*  
*Onion Rings*

# BEVERAGE MENU



## 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.

**Fuggle & Barleycorn** 4.7% ABV  
Fuggle is a distinctive hop variety which flavors the pale ale and is one of the few varieties used in brewing today which your great-great-grandfather might have also enjoyed in his brews. A classic, golden ale With a full, but not overwhelming hop profile.

**Moist** 5.6% ABV  
This wet hop beer pushes all our buttons. It's made with 25 pounds of Champlain Valley wet Cascade in the kettle and then dry hopped with more Champlain Valley Cascade.  
The result has grapefruit and orange blossom notes with some pine tossed in to go with just a bit of hop bite at the end. Enjoy it and hang on to the memories, because fresh hop beers come but once a year.

**Snarky NEIPA** 6.5% ABV  
Snark is a tradition out of our brewery, but NEIPAs are not. This one is not as "heavy hitting" as some examples, at 6.5% ABV, but offers all the other benefits-a lovely, full beer with not too much bitterness but plenty of tropical fruit character courtesy of dopey levels of Amarillo, Citra and Simcoe hops.

## GUEST TAPS

LAWSONS: SIP OF SUNSHINE 8% ABV  
FIDDLEHEAD: IPA 6.2% ABV

## BOTTLED BEER

Budweiser  
Heineken  
Corona  
Coors Light

## VT CANS

Shacksbury Classic Dry Cider 12oz  
Shacksbury Rose Cider 12oz  
Non-Alcoholic Zero Gravity Pilsner

## VT SIGNATURE COCKTAILS

**Apple Cider Margarita**  
Fresh Citrus Juice, Apple Cider, Tequila, Lime  
**Autumn Spiced Cider**  
Spiced Rum, Apple Cider, Cloves, Orange  
**Pumpkin Spice Mudslide**  
Vodka, Pumpkin Spice Cream, Baileys, Kahlua  
**Autumn Moscow Mule**  
Ginger Beer, Apple Cider, Vodka, Lime Juice, Lime, Cinnamon Stick

## 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  
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