

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**

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**

AUTUMN HARVEST BOWL

Quinoa, Arugula, Sweet Potatoes, Apples, Craisins, Goat Cheese, Toasted Chick Peas,, Maple Tahini Dressing (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 Ginger Glaze, Mashed Sweet Potatoes, Snow Peas **GF**

FILET MIGNON *

Topped with Garlic Butter, Pan Seared Brussel Sprouts and Butternut Squash, Oven Roasted Potato **GF**

AUTUMN HARVEST ALFREDO

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

GARLIC & MINT SCOTTADITO*

Grilled Lamb Lollipops, Mashed Sweet Potatoes, Pan Seared Brussel Sprouts and Butternut Squash

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 Ginger 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 *

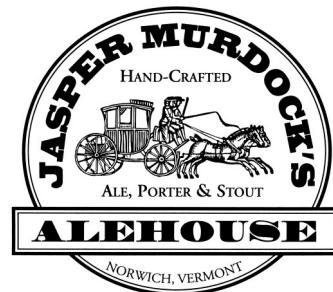
Local Robie Farm Beef Burger, Bacon, Sautéed Mushrooms, Caramelized Onions, L.T., Swiss Cheese, BBQ Sauce, Chips

GF Bun Available Upon Request

SUB FOR CHIPS

*Fries Sweet Fries Chefs Veg
Onion Rings*

BEVERAGE MENU



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.

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.

Blockhead Porter 5.6% ABV
I knew a Chocolate Lab once. Big guy, American style blocky headed Lab. Kind of a jerk but loveable and yet not quite like other goofy, endlessly friendly Labs. This beer is like him. Not the jerk part, but sweet, brown and not exactly like the others. This porter is a little softer (lots of oats) and sweeter (chocolate, even) than a lot of other Porters. But it will come when called, unlike my old blockheaded friend.

GUEST TAPS

ZERO GRAVITY: GREEN STATE LAGER PILSNER 4.9% ABV
FIDDLEHEAD: IPA 6.2% ABV

BOTTLED BEER

Budweiser
Heineken
Corona
Coors Light

VT CANS

Shacksbury Classic Dry Cider 12oz
Shacksbury Rose Cider 12oz
Shacksbury Sweater Weather 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