

THE NORWICH INN

DINNER MENU

WI-FI

The Norwich Inn

PW: 325mainstreet

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, 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

TRUFFLE FRIES

Truffle Oil, Parmesan, Herbed Frites

SALADS

CAESAR SALAD

Romaine, Croutons, Parmesan, Caesar Dressing

COBB SALAD

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

TAHINI 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

TANDOORI SALMON*

Faroe Island Salmon, Garlic, Ginger & Indian Spices, Basmati Rice Pilaf, Roasted Squash, Zucchini & Cherry Tomatoes, Mint Cucumber Raita GF

FILET MIGNON*

Bacon Wrapped, Dill Mustard Sauvignon Blanc, Asparagus, Caramelized Onion Mashed Potatoes GF

GRILLED CAULIFLOWER STEAK

Spanish Romesco Sauce, Asparagus, Basmati Rice Pilaf, Arugula Radish Salad (V) GF

SHRIMP SCAMPI

Fettuccine, White Wine & Butter Sauce, Garlic, Shrimp, Parmesan, Fried Leeks

THAI NOODLE BOWL

Red & Yellow Bell Peppers, Red Onion, Mushrooms, Snow Peas, Carrots, Broccoli, Eggplant, Assorted Vegetables, Garlic Butter, Rice Noodles, Reduced Thai Chili Sauce V
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

MUSHROOM SWISS BURGER *

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

SOUTHWEST BLACK BEAN BURGER

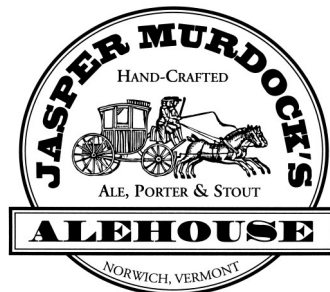
Plant Based Black Bean Burger, L.T.O., Cheddar Cheese, Ranch, Pickle, Kettle Chips V

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.

Two Patrick Stout

4.7% ABV

A classic Irish dry stout, with roasted barley providing the dark color, rich body and roasty flavors. Historians believe that there must have been two St. Patrick's, because events associated with him span 125 years. First brewed by a third Patrick, our brewer Patrick Dakin. It's that time of year.

Cheat Code NEIPA

7.4% 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.

There & Back Again

5.6 % 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.

Rye Not?

6.5% ABV

A slightly heartier IPA for the chillier season with bold citrus from Citra and Comet hops, along with spicy character from a good dose of rye.

GUEST TAPS

ZERO GRAVITY: GREEN STATE LAGER PILSNER 4.9% ABV

LAWSONS: SIP OF SUNSHINE * 8% 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

MAPLE MARGARITA

Tequila, Fresh Citrus Juice, Maple Syrup, Lime

BEE'S KNEE'S

Gin, Lemon Juice, Honey Syrup, Lemon

BLACKBERRY LEMONADE

Vodka, Blackberry Simple Syrup, Lemonade, Lemon

BLACKBERRY BOURBON SOUR

Bourbon, Fresh Citrus Juice, Blackberry Simple Syrup, Club Soda, Orange

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- KERMIT LYNCH CÔTES DU RHONE

723-CICCHITTI PRIMMI MALBEC, ARGENTINA

743-LA PERLA RIOJA, SPAIN

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*Stop by our Front Desk to Purchase our
Whistling Pig Cheddar Cheese & our
22oz Bottled Beer*