

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, 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**

### STRAWBERRY GOAT CHEESE SALAD

Spinach, Red Onion, Strawberry, Craisins, Pistachio Crusted Goat Cheese Puck, Honey Balsamic Vinaigrette **V**

#### ADD TO ANY SALAD\*

*Marinated Grilled Chicken Shrimp Anchovies*  
*Grilled Salmon Honey Soy Tofu*

## SIDES

### FRIES

SIDE SALAD **V GF**

### SWEET POTATO FRIES

### ONION RINGS

### KING ARTHUR BREAD BASKET (Serves 2)

### CHEF'S VEGETABLE

## ENTREES

### TANDORI SALMON \*

Faroe Island Salmon, Garlic, Ginger & Indian Spices, Basmati Rice Pilaf, Roasted Squash, Zucchini & Cauliflower Medley, 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, Manchego Cheese **(V) GF**

### SHRIMP SCAMPI \*

Fettuccine, White Wine & Butter Sauce, Garlic, Shrimp, Manchego Cheese

### GARDEN VEGETABLE GNOCCHI

Spinach, Capers, Roasted Squash, Zucchini & Cauliflower Medley, Dried Red Peppers, Gnocchi, Brown Butter, Crumbled Goat Cheese **V**  
*Add Marinated Grilled Chicken, Shrimp, Salmon, Honey Soy 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 (Sautéed Mushrooms, Sautéed 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, Pickle, 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**

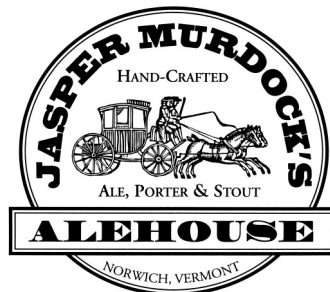
### SUB FOR CHIPS

*Fries Sweet Fries Chefs Veg*  
*Onion Rings*

**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*

# 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.

#### **Workaday Lager**

5.6% ABV

Straight up lager. Pale Malt, handful of Biscuit Malt, and Loral hops. Balanced, crisp, easygoing. American Heritage Dictionary defines workaday as "Suitable for everyday use". Trust the dictionary.

#### **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.

#### **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.

## GUEST TAPS

ZERO GRAVITY: GREEN STATE LAGER PILSNER 4.9% ABV

LAWSONS: SIP OF SUNSHINE \* 8% ABV

FIDDLEHEAD: IPA 6.2% ABV

## VT CANS

Shacksbury Classic Dry Cider 12oz

Shacksbury Rose Cider 12oz

VT Hard Seltzer Razzle Dazzle

Non-Alcoholic Zero Gravity Pilsner

## BOTTLED BEER

Budweiser

Heineken

Corona

Coors Light

## MOCKTAILS

### **BLACKBERRY LEMONADE**

Blackberry Simple Syrup, Lemonade, Lemon

### **MORGAN'S MOCKTAIL**

Mint, Ginger Beer, Lime Juice, Pineapple Juice, Lime

## 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

### **NORWICH MULE**

Vodka, Corina Switchy Apple Cider Vinegar, Lime Juice

### **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

397- LAS LILAS VINHO VERDE, PORTUGAL

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

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