

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, 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

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, Cherry Tomatoes, 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

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

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, Bulls Blood Radish Salad, Asparagus Basmati Rice Pilaf, Manchego Cheese, Balsamic Drizzle (V) GF

SHRIMP SCAMPI

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

GARDEN VEGETABLE GNOCCHI

Spinach, Capers, Roasted Squash, Zucchini & Cauliflower Medley, Gnocchi, Dried Red Peppers, 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

WHISTLING PIG BURGER*

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

GF Bun Available Upon Request

SUB FOR CHIPS

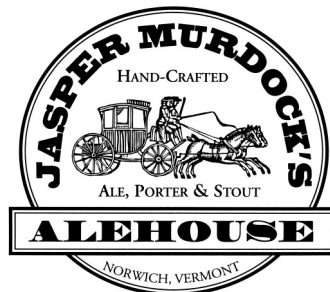
Fries Sweet Fries Chefs Veg
Onion Rings

WI-FI

The Norwich Inn

PW: 325mainstreet

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.

Second Wind Oatmeal Stout

5 % ABV

This black ale is a classic English stout with chocolate and roasted character and a full body from the addition of oatmeal with just enough hop to balance the malt sweetness. "When in doubt, drink a stout."

Fairgrounds Special

5.1 % ABV

Ahhhh, Fair Days. The sights, the sounds, the gussied up farm animals. Fair Days can be long days, and you may need a little pick-me-up. Something light and crisp to wash down the fried food and drown out the screaming kids on the rides. Something with pale malt, noble hops, and a little sweet orange peel will see you through.

Wee Beasties

7.2 % ABV

This IPA features hops with some scary names, but comes through with soft fruity character. Kettle and dry hopped with Styrian Dragon, Styrian Wolf, and Azacca, lots of mango, tropical fruit, and a floral goodness are to be found.

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.

GUEST TAPS

14TH STAR BREWING CO. RASPBERRY VERMONT

WEISS FRUITED SOUR BEER

3.8% 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

VIRGIN BLACKBERRY LEMONADE

Blackberry Simple Syrup, Lemonade, Lemon

MORGAN'S MOCKTAIL

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

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

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*