DINNER MENU



Chef's Special

Crab Cakes

Apple & Blue Cheese Salad

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**

SOUP OF THE DAY

SALADS

CAESAR SALAD

Romaine, Croutons, Parmesan, Caesar Dressing

ROASTED FIG & BURRATA SALAD

Arugula, Cherry Tomatoes, Roasted Figs, Burrata Ball, Balsamic Reduction, Apple Cider Vinaigrette, Candied Pecans **GF**

SQUASH & GOAT CHEESE SALAD

Arugula, Pistachio Crusted Goat Cheese Puck, Craisins, Cherry Tomatoes, Honey Balsamic Vinaigrette ${\bf V}$

ADD TO ANY SALAD*

Marinated Grilled Chicken Shrimp 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

TANDOORI 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 \$28

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

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

WI-FI

The Norwich Inn PW: 325mainstreet

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

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

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.

You Smell Nice

5 % ABV Why thank you, it's my new Cologne. Our version of Kölsch, a German ale that exhibits lager characteristics. Originally from Köln (Cologne),

Kölsch is known for its crisp drinkability and exceptional balance of malt and fruit flavors.

7.9 % ABV Private Idaho

Not just a song, not just a movie, it's a beer. Urban Dictionary says Private Idaho means to live in a utopian world of your own imagination. An IPA brewed and dry hopped with Idaho 7, El Dorado and Mosaic? It's a world full of citrus (tangerine), tropical fruit (pineapple) and even candy (Jolly Rancher). If not Utopia, it sure is a stop along the way there.

GUEST TAPS

LAWSONS: SIP OF SUNSHINE

6.2% ABV FIDDLEHEAD: IPA

ZERO GRAVITY: GREEN STATE LAGER 4.9% 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

GINGER APPLE FIZZ

Apple Cider, Corina Switchy, Ginger Beer, Apple Slice

ALEHOUSE

THE NORWICH INN

SPARKLING CRANBERRY CIDER

Apple Cider, Cranberry Juice, Sprite, Lime

VT SIGNATURE COCKTAILS

APPLE CIDER MARGARITA

Tequila, Fresh Citrus Juice, Cinnamon Sugar Rim, Apple Cider, Lime

TOM FALLINS

Gin, Lemon Juice, Simple Syrup, Soda, Apple Cider, Cherry, Apple

KENTUCKY MULE

Bourbon, Ginger Beer, Lime Juice, Lime

CARAMEL APPLETINI

Vodka, Sour Apple Pucker, Caramel Simple Syrup, Apple Cider, 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 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*