

# DINNER MENU

## Chef's Special

**Crab Cakes**

**Apple, Bacon & 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, 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 **V**

### **ROASTED FIG & BURRATA SALAD**

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

### **SQUASH & GOAT CHEESE SALAD**

Arugula, Crumbled Goat Cheese, Craisins, Cherry Tomatoes, Honey Balsamic Vinaigrette **GF 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**

## ENTREES

### **MAPLE GINGER SALMON \***

Faroe Island Salmon, Maple Ginger Glaze, Harvest Vegetables, Wild Rice **GF**

### **FILET MIGNON \***

House-Made Whistling Pig Beer Sauce, Horseradish Truffle Mashed Potatoes, Candied Dijon Carrots **GF**

### **STUFFED ACORN SQUASH**

Harvest Vegetables, Apples, Wild Rice, Herbs, Parmesan, Sweet Balsamic Drizzle **(V) GF**

### **SHRIMP SCAMPI \***

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

### **GARDEN VEGETABLE GNOCCHI**

Spinach, Capers, Roasted Squash, Zucchini & Cauliflower Medley, Sun Dried Tomatoes, 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, Tartar Sauce, Herbed Frites, Fresh Lemon

### **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., VT Cheddar, BBQ Sauce, Kettle 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**

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

## 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.

#### **Widdershins** 4.4 % ABV

This lesser known world's earliest uses, from the 1500's, generally had a broad definition of going the wrong way, or in the opposite direction. Sort of like-Beer drinkers: "There can never be too many, hazy, juicy, big IPAs!" Me: "Let's make an English Mild!" Widdershins offers chocolate maltiness, toasty notes and a hint of stone fruit subtle with hop character from one of the most English of hops, UK Fuggles. Put your elbow on the bar, tilt back your flat cap and sink a few pints.

#### **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.

#### **Rude Man** 5.4 % ABV

Taking the nickname of the Cerne Abbas Giant chalk figure in Dorset, England this English IPA Showcases English malts and English hops. Bunches of East Kent Golding and Fuggles hops push an earthy, floral and herbaceous experience into your face with some soft fruity notes in the background. Propped up with solid mouthfeel from classic English malts, this ale will have you feeling big in no time.

#### **Little Buddy** 5.4 % ABV

Session IPA. This IPA is made with just relaxing and thirst quenching in mind. Bitter enough to be refreshing without making a statement, it features Cascade and Comet hops. Plenty of bright grapefruit and citrus character with a bit of earthy balance.

### GUEST TAPS

LAWSONS: SIP OF SUNSHINE \* 8% ABV

### BOTTLED BEER

Budweiser

Heineken

Corona

Coors Light

### VT CANS

Shacksbury Classic Dry Cider 12oz

Shacksbury Rose Cider 12oz

VT Hard Seltzer Razzle Dazzle

Non-Alcoholic Zero Gravity Pilsner

### MOCKTAILS

#### GINGER APPLE FIZZ

Apple Cider, Corina Switchy, Ginger Beer, Apple Slice

#### SPARKLING CRANBERRY CIDER

Apple Cider, Cranberry Juice, Sprite, Lime

### 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 APPLLETINI

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

121-LUNETTA PROSECCO, ITALY

123-JOSH CELLARS PROSECCO ROSE, ITALY

987- CHATEAU PEYRASSOL ROSE, MEDITERANEE

### RED WINES

402-LOUIS MARTINI CABERNET SAUVIGNON, CA

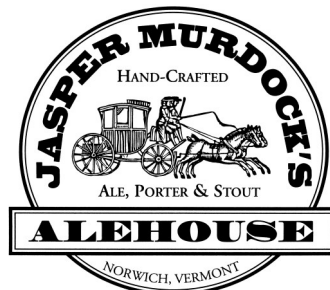
412-J. LOHR CABERNET SAUVIGNON, CA

471-JOSH CELLARS PINOT NOIR, CA

517- KERMIT LYNCH CÔTES DU RHONE

723- ZOLO MALBEC, ARGENTINA

743-LA PERLA RIOJA, SPAIN



THE NORWICH INN

\*Stop by our Front Desk to Purchase our

Whistling Pig Cheddar Cheese & our

22oz Bottled Beer\*