

DINNER MENU

Chef's Special

Crab Cakes

Winter Brussels 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

APPLE, BACON, & BLUE CHEESE SALAD

Spring Mix, Diced Apples, Red Onion, Blue Cheese Crumble, Chopped Bacon, with a Citrus Dressing 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

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

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

CAJUN ALFREDO

Creamy Cajun White Alfredo Sauce, Chorizo, Mushrooms, Spinach, Diced Tomatoes, and Fettucine Noodles. Topped with Local Shredded Parmesan and Garnished with Fresh Herbs.
Your choice of Shrimp or Chicken

WINTER VEGETABLE GNOCCHI

Potato Gnocchi, Spinach, Capers, Butternut Squash, Brussels Sprouts, and Cherry Tomatoes Tossed in Our Sage Brown Butter Sauce. Topped with Goat Cheese and Garnished with Fresh Herbs V
Add Marinated Grilled Chicken, Shrimp, Salmon, Honey Soy Tofu

PUB FARE

PUB PIZZA 12"

Cheese

House made pizza sauce and mozzarella cheese
Pepperoni

House made pizza sauce, mozzarella cheese, and pepperoni

BEER BATTERED FISH & CHIPS

Jasper Murdock's Beer Battered Haddock, Herbed Frites, Tartar Sauce, 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

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-Ber 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.

Sweet Barley

7.8% ABV

One of the original Brewery Dogs, Barley was a beloved yellow lab who knew no other home than the Inn and the brewery for all her years. Barley is gone but her sweetness lives on in this full bodied Wee Heavy. A Scotch Ale heavy on malt sweetness, caramelization, and complexity that includes hints of stone fruit, this beer is sire to war, your belly as well as your soul.

Guest Tap

Fiddlehead IPA

6.2% ABV

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

BOTTLED BEER

Budweiser \$6.75
Heineken \$7.75
Corona \$7.75
Coors Light \$6.75
VT CANS
Shacksbury Classic Dry Cider 12oz \$9.25

Shacksbury Rose Cider 12oz \$9.25

VT Hard Seltzer Razzle Dazzle \$11.00

Non-Alcoholic Zero Gravity Pilsner \$7.75

MOCKTAILS

WINTER FIZZ \$8

Orange Juice, Ginger Beer, Lime Juice

CINNAMON PUNCH \$8

Cinnamon Maple Syrup, Sprite, Cranberry Juice, Muddled Orange and Lime

SIGNATURE COCKTAILS

BURBON SMASH \$13

Bourbon, Cranberry Juice, Cinnamon Maple Syrup, Splash of Sprite, Muddled Orange and Lime

MAPLE SPICE MARTINI \$14

Spiced Rum, Cranberry Juice, Cinnamon Maple Syrup, Cointreau

SNOW SPRITZ \$15

Prosecco, St. Germain, Rosemary Simple Syrup, Lemon Juice, Sugar Rim

CITRUS FIZZ \$14

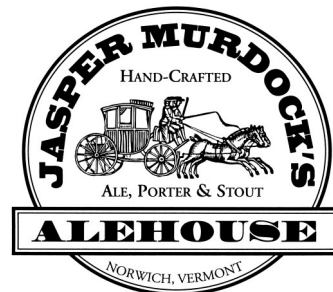
Vodka, Orange Juice, St. Germain, Lime Juice, Splash of Ginger Beer

WHITE & ROSÉ WINES

345- BOTTEGA VINAIA PINOT GRIGIO, ITALY 12.75
231-CROSSINGS SAUVIGNON BLANC, NZ 12.25
205-KENDALL JACKSON CHARDONNAY, CA 13.25
396-RUTTENSTOCK GRÜNER VETLINER, AUSTRIA 12.25
121-LUNETTA PROSECCO, ITALY 13.25
123-JOSH CELLARS PROSECCO ROSE, ITALY 13.25
987- CHATEAU PEYRASSOL ROSE, MEDITERANEE 12.50

RED WINES

402-LOUIS MARTINI CABERNET SAUVIGNON, CA 12.50
412-J. LOHR CABERNET SAUVIGNON, CA 14.25
471-JOSH CELLARS PINOT NOIR, CA 13.25
517- KERMIT LYNCH CÔTES DU RHONE 13.25
723- ZOLO MALBEC, ARGENTINA 12.50
743-LA PERLA RIOJA, SPAIN 13.25



THE NORWICH INN