



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, 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

CRAB CAKES

Two Maryland Lump Cakes, Roasted Red Pepper Remoulade, Greens **GF**

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

MEDITERRANEAN BAKED HALIBUT *

Wrapped in Chard Leaves, Sun-dried Tomatoes, Olives, Capers, Lemon Garlic Tricolored Quinoa, Roasted Vegetables **GF**

SEARED FILET MIGNON *

Baked Garlic and Herb Sweet Potatoes, Grilled Street Corn Salad, with a Peach, Mango and Cilantro Drizzle **GF**

CABBAGE SCHNITZEL

Panko Crusted Cabbage Cuts, Caper Mushroom Gravy, German Potato Salad, Charred Mustard Vinaigrette Green Beans, Hazelnuts (**V**)

CAJUN ALFREDO *

Cajun 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 \$23.50*

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 Chip

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 \$3 Sweet Fries Chefs Veg Onion Rings