

# DINNER MENU

## STARTERS

### STEAMED BUNS 10.5

Crispy pork belly, kimchi, gochujang sauce, tempura green beans, ponzu

### LOCAL CHEESE BOARD 16

Pickled onions, ale mustard, warm olives, bacon jam, crostini

### WARM MARINATED OLIVES (V) 6.5

### BAKED VERMONT MAC N' CHEESE 10

Herb bread crumble

### SOFT ALEHOUSE PRETZELS V 9

Norwich Inn ale mustard, ale cheddar sauce

### FRIED PORK POTSTICKERS 12

Toasted sesame, orange soy glaze

### CHICKEN WINGS FOUR WAYS

Blue cheese or ranch celery & carrot sticks

### MAPLE BACON 14.5 BUFFALO 12.5

### STICKY HONEY WHISTLING PIG

### SOY SRIRACHA 13.5 BBQ 12.5

## SOUP AND SALADS

### SOUP OF THE DAY 7

### NORWICH INN

### HOUSE SALAD \* (V) 8

Greens, cucumber, carrots, tomato, sherry vinaigrette

### SPINACH SALAD \* V 13.5

Strawberries, spicy pecans, goat feta, poppy seed vinaigrette

### GRILLED CALAMARI SALAD \* 14.5

Celery, parsley, frisée, carrots, Thai vinaigrette

### LEAVES OF ROMAINE

### CEASAR STYLE \* 10.5

Parmesan frico, herb croutons

### ADD TO ANY SALAD

### CHICKEN 5 · SHRIMP 7 · ANCHOVIES 2

## PUB FARE

### 100% GRASS FED PASTURE RAISED CHEDDAR BURGER \* 14.5

Cabot Cheddar, L.T.O., pickle kettle chips

### 100% GRASS FED WHISTLING PIG CHEDDAR BURGER \* 16.5

Whistling Pig Ale Cheddar, L.T.O., BBQ sauce, caramelized onions, sautéed mushrooms, bacon, pickle, kettle chips

### VEGETABLE BEAN BURGER V 13.5

L.T.O, Cabot Cheddar, chipotle aioli, pickle

### MUSSELS PROVENCE \* 15

White wine, garlic, shallots, tomatoes, lemon juice, grilled crostini

### WHISTLING PIG ALE BATTERED FISH & CHIPS 17

Fresh haddock, fries, remoulade

### SUB FOR CHIPS

### FRIES 2.25

### SWEET POTATO FRIES 3.25

## ENTREES

### 100% GRASS FED GRILLED FILET MIGNON \* 31

Potatoes Anna, cardamom carrot puree, forest mushroom demi-glace

### GRILLED CINNAMON GINGER PORK TENDERLOIN \* 26

Poached Asian pears, Chinese long beans, ginger pork demi-glace

### SPANISH PAELLA \* 28

Mussels, shrimp, chicken, smoked sausage, peppers, onions, saffron rice

### FRESH GRILLED FAROE ISLAND SALMON MIGNON\* 27

Nicoise style

### FLAT IRON CHICKEN \* 23

Statler chicken breast, quinoa salad, sautéed asparagus, balsamic reduction

### VEGETABLE RAVIOLI (V) 21

Ratatouille vegetables, roasted red pepper tomato couli

### VT FRESH POTATO GNOCCHI 23

Robie Farm Crankin' Country Sausage, kale

## SIDES

### CHEF'S VEGETABLES 7

### SIDE NORWICH INN HOUSE SALAD 5

### FRIES 6 Malt aioli

### SWEET POTATO FRIES 7

Chipolte aioli

Proud to feature VT Creamery Cheese, Robie Farm Meat & Wood Mountain Seafood

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.

\* Gluten Free With Modifications V=Vegetarin (V)= Vegan