



# THE DORSET INN

ON THE GREEN

ESTD 1796

## STARTERS

PRINCE EDWARD ISLAND MUSSELS  
\$10 Small \$14 Large  
*Leeks, Garlic Butter,  
Wallingford Locker Bacon  
Citizen Cider Unified Press Hard Cider*

APPLEWOOD  
SMOKED SALMON \$14  
*House Smoked, Maple Cured,  
Citron Vodka Crème Fraîche, Caper Berries  
Herb Crostini*

CRISPY BAKED BLUE FIN  
CRAB CAKE \$15  
*Sweet Chipotle Aioli,  
Purple Cabbage Slaw*

MAPLE BROOK FARM  
BURRATA \$14  
*Vine Ripe Tomato, Fresh Basil,  
Aged Balsamic Reduction,  
Extra Virgin Olive Oil*

ROASTED GARLIC BULB &  
RACLETTE \$15  
*Balsamic Cippolini Onions,  
Cornichons, Baked Baguette*

NEW ENGLAND CLAM CHOWDER  
\$7 Cup \$10 Bowl  
*Westminster Crackers*

## SALADS

SPINACH & STRAWBERRY SALAD \$12  
*Strawberries, Blueberries, Red Onion,  
Toasted Pecans, Boucher Blue Cheese,  
Strawberry Vinaigrette*

CLASSIC CAESAR SALAD  
\$9 Small \$12 Large  
*White Anchovies On Request*

RAINBOW OF BEETS \$14  
*Roasted Beets, Pea Greens & Herbed VT Butter  
& Cheese Co. Chèvre, Pomegranate-Balsamic  
Glaze*

CLASSIC WEDGE SALAD \$12  
*Wallingford Locker Bacon, Tomatoes,  
Red Onion, Boucher Blue Cheese*

THE INN SALAD \$8  
*Maple Balsamic, House Ranch  
Honey Dijon or Strawberry Vinaigrette,  
Russian or Blue Cheese Dressing*

KALE SALAD \$12  
*Lemon~Ginger Sour Cream Dressing, Toasted Almonds  
Wallingford Locker Bacon, Crispy Fried Shallots*

### ADD TO YOUR SALAD

Chicken	\$7
Fish	\$8
Ahi Tuna	\$15



Please refrain from using your cellular phones in our dining rooms.

[www.dorsetinn.com](http://www.dorsetinn.com)



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## MAIN COURSES

ROSEMARY & GARLIC GRILLED  
PORK RIBEYE \$28  
*House Made Pepper Jelly, Mashed Potatoes*

BUTTERMILK FRIED CHICKEN \$26  
*Sriracha Maple Syrup, Braised Kale,  
Mashed Potatoes*

GRILLED FILET MIGNON \$34  
*Cherry Black Pepper Demi-Glace,  
Charred Chèvre, Mashed Potatoes*

ROASTED DUCK BREAST \$29  
*Blueberry Balsamic Demi Glace,  
Wild Rice Pilaf*

PASTA SPECIAL *Priced Daily*  
*Created Daily to Highlight the Season's  
Freshest Produce Available*

GRILLED VEAL PAILLARD \$29  
*Roasted Shallot & Rosemary Gastrique,  
Mashed Potatoes*

LEMON & HERB GRILLED TROUT \$26  
*Smoked Shrimp & Grape Tomato Salsa,  
Wild Rice Pilaf*

SEAFOOD SPECIAL *Priced Daily*  
*The Dorset Inn Purchases Our Seafood Daily*

VEGETARIAN POKE BOWL \$22  
*Kimchi, Wakame, Roasted Shiitake Mushrooms,  
Short Grain Brown Rice, Pickled Cucumber Salad,  
Sesame Vinaigrette & Ponzu*  
**Add Ahi Tuna \$15**

## CLASSIC TAVERN FAVORITES

DORSET INN BURGER \$16  
*Cabot Cheddar, Wallingford Locker Cob Smoked  
Bacon & Crispy Buttermilk Onions on a Brioche Roll,  
Lettuce, Tomato, House Cut Fries, Bourbon Ketchup*

ROAST TURKEY CROQUETTES \$22  
*Pan Gravy, Cranberry Sauce,  
Baby Peas, Mashed Potatoes*

HOUSE MADE BLACK BEAN  
BURGER \$15  
*Cilantro Lime Sour Cream, Lettuce, Tomato,  
Brioche Roll, Sweet Potato Fries*  
*Add Cheddar or VT Goat Cheese \$1.50*

SAUTÉED CALVES LIVER \$25  
*Wallingford Locker Cob Smoked Bacon,  
Caramelized Onions, Mashed Potatoes*

## SIDES

*Sautéed Garlic Spinach \$6*  
*Sweet Potato Fries with Cilantro Lime Sour Cream \$8*  
*Parmesan Truffle Fries \$8*  
*Pasta with Garlic & Butter \$6*

We will happily split a plate for you. The charge will be \$5. 18% gratuity will be automatically added to parties of more than 6 people.

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.