

The Dorset Inn

ESTABLISHED 1796 | ON THE GREEN | DORSET VERMONT

Appetizers

Prince Edward Island Mussels

SMALL 11 LARGE 15

Chorizo, Roasted Tomatoes, Garlic Butter,
Chardonnay, Garlic Baguette

ADD FRIES 5

Old Bay Fries 8

Comeback Sauce

Crisp Baked Blue Crab Cake 14

Sweet Chipotle Aioli, Purple Cabbage Slaw

Baked BLYTHDALE FARM Brie
in Puff Pastry 15

BLAKE HILL Preserves, Vermont Cranberry Nut Crisps

Roasted & Chilled Gulf Shrimp Cocktail 15

House Cocktail Sauce, Confetti Slaw

Spring Pea Bisque

CUP 7 BOWL 10

Lemony Crème Fraîche

Salads

Classic Caesar Salad

SMALL 9 LARGE 12

White Anchovies on Request

Berry Arugula Salad 14

Strawberry Vinaigrette, Red Onions, Toasted Pecans

Little Gem Salad 14

Creamy Honey Lemon Poppy Seed Dressing,

BAYLEY HAZEN Blue Cheese, Blood Orange, Toasted Hazelnuts

Roasted Beet Salad 14

Pea Shoots, MAPLEBROOK FARM Feta, Pistachios,
Balsamic Pomegranate Reduction

The Dorset Inn Salad 8

Maple Balsamic, Honey Dijon,
House Ranch, Russian or Blue Cheese Dressing

ADD TO YOUR SALAD

CHICKEN 8 / FISH 9 / CRAB CAKE 12



Sides

Sautéed Garlic Spinach 6

Pasta with Garlic, Butter & Romano 6

Parmesan Truffle Fries 8

PLEASE NOTE: 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.



THE DORSET INN

ON THE GREEN

ESTD 1796

Main Courses

Dry Aged New York Strip Steak 39

Charred Ramp Butter, Rosemary Demi Glace, Mashed Potatoes

Blue Crab Stuffed Trout 27

Roasted Tomato Butter Sauce, Wild Rice Pilaf

BBQ Rubbed Grilled Pork Ribeye 30

*Scallion Tomato Fresca, Smoked Maple Syrup,
Buttermilk Mashed Potatoes*

Vegetable Lentil Cakes 23

*Mint Yogurt Sauce, Arugula, Heirloom Tomatoes,
Lemon, Toasted Pepitas*

Grilled Filet Mignon 35

*Roasted Asparagus Raviolo, Shiitake Mushroom Demi Glace,
Mashed Potatoes*

Seared & Roasted Duck Breast 30

Cranberry Pepper Jelly, Wild Rice Pilaf

Pasta Special PRICED DAILY

Created Daily to Highlight Seasonal Flavors

Roasted MISTY KNOLL Chicken Breast 27

Arugula Pesto, Spiced Pecans, Mashed Potatoes

Seafood Special PRICED DAILY

The Dorset Inn purchases our Seafood Daily

Classic Tavern Favorites

Sautéed Calves Liver 26

*Madeira, WALLINGFORD LOCKER Bacon, Basil,
Caramelized Onions, Mashed Potatoes*

Roast Turkey Croquettes 23

Pan Gravy, Cranberry Sauce, Green Peas, Mashed Potatoes

*FOR EVERY ORDER OF TURKEY CROQUETTES, THE DORSET INN
WILL MAKE A DONATION TO LONG TRAIL SCHOOL

DORSET INN Beef Burger 17

*WALLINGFORD LOCKER Bacon, CABOT Cheddar,
Crispy Buttermilk Onions, Lettuce & Tomato
on Brioche Roll with Hand Cut Fries & Bourbon Ketchup*

House Made Black Bean Burger 15

*Cilantro Lime Sour Cream, Lettuce & Tomato
on Brioche Roll, Sweet Potato Fries*

ADD Cabot CHEDDAR OR

Vermont Creamery GOAT CHEESE 1.50



*We will happily split a plate for you at an additional charge of \$6.
An 18% gratuity will be added to groups of 6 or more.*

We are proud members of the VERMONT FRESH NETWORK

WINE SPECTATOR Award of Excellence 2018