

The Dorset Inn

ESTABLISHED 1796 | DORSET VERMONT

Appetizers

GINGER SHRIMP CAKES 19

Green Curry, PERU FARM Micro Shiso, Fresh Lime

CRISP BAKED BLUE CRAB CAKE 20

Sweet Chipotle Aioli, Purple Cabbage Slaw

COUNTRY STYLE PORK PATÉ TERRINE 18

*Rosemary Maple Mustard, Brandied Apricot Conserve,
Toast Points*

ROASTED GARLIC & BARN FIRST
CREAMERY BRIEBA CHEESE 19

*Pickled Red Onion, Cornichons, Fig Jam,
CASTLETON Sesame Graham Crackers*

PRINCE EDWARD ISLAND MUSSELS 18

*Chorizo, Roasted Tomato, Garlic Butter,
Chardonnay, Grilled Crostini*

ADD FRIES 7

SOUP OF THE DAY

PRICED DAILY



*We will happily split a plate for you
at an additional charge of \$6.*

*A 20% gratuity will be added
to groups of 6 or more.*

Salads

ROASTED BEET SALAD 18

*CABOT Clothbound Cheddar, Little Leaf Greens,
Honey Buttermilk Dressing, Garlic Croutons*

CLASSIC WEDGE SALAD 17

*WALLINGFORD LOCKER Bacon, Tomato,
Red Onion, GREAT HILL Blue Cheese Crumbles,
Blue Cheese Dressing*

ARUGULA VERMONT CREAMERY
GOAT CHEESE SALAD 18

*Candied Pecan Crusted Goat Cheese,
Autumn Spice Pickled Honeycrisp Apples,
YODER FARM Apple Cider Vinaigrette*

THE DORSET INN SALAD 14

*Maple Balsamic, Honey Dijon,
Honey Buttermilk, or Blue Cheese Dressing*

CLASSIC CAESAR SALAD

SMALL 14 LARGE 17

White Anchovies on Request

ADD TO YOUR SALAD

CHICKEN 10 / FISH 12 / CRAB CAKE 15

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.

ESTD  1796

THE DORSET INN

On the Green

Main Courses

SEARED & ROASTED DUCK BREAST 36

*Cassis Jus, Warm Roasted Butternut
Squash & Pecan Salad*

GRILLED PORK RIBEYE 35

Royal Cinnamon Apple Compote, Mashed Potatoes

MOROCCAN CHICK PEA STEW 29

Grilled Naan, Minty Yogurt Sauce

GRILLED FILET MIGNON 54

*Pomegranate Demi Glace, VON TRAPP MAD RIVER
BLUE Cheese, Mashed Potatoes*

GRILLED VEAL PAILLARD 34

*Apple Cider Demi Glace, Toasted Pine Nuts,
Mashed Potatoes*

GARLIC ROASTED MISTY KNOLL

CHICKEN BREAST 32

Wild Mushroom Jus, Wild Rice Pilaf

PASTA SPECIAL PRICED DAILY

Created Daily to Highlight Seasonal Flavors

SEAFOOD SPECIAL PRICED DAILY

Chef's Preparation of the Daily Catch

Classic Tavern Favorites

ROAST TURKEY CROQUETTES 30

*Pan Gravy, Cranberry Sauce, Green Peas,
Mashed Potatoes*

SAUTÉED CALVES LIVER 30

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

DORSET INN BEEF BURGER 24

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

HOUSE MADE BLACK BEAN BURGER 21

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

ADD CABOT CHEDDAR OR

VERMONT CREAMERY GOAT CHEESE 3



SAVE ROOM FOR ONE OF OUR
SPECIALTY DESSERTS!

*We are proud members of the VERMONT FRESH NETWORK
Recipient of WINE SPECTATOR Award of Excellence since 2009*