

The Dorset Inn

ESTABLISHED 1796 | DORSET VERMONT

Appetizers

ROASTED ASPARAGUS
WRAPPED IN PROSCUITTO 19

Lemon Mascarpone, Garlic Herb Extra Virgin Olive Oil

SHRIMP AND GRITS 20

Gulf Shrimp, CABOT Vermont Cheddar Grits, Scallions

CRISP BAKED BLUE CRAB CAKE 20

Sweet Chipotle Aioli, Purple Cabbage Slaw

BAKED FETA 18

*Grape Tomatoes, Fresh Herbs,
Garlic Extra Virgin Olive Oil*

PRINCE EDWARD ISLAND MUSSELS 19

Madras Curry Sauce, Grilled Crostini

ADD FRIES 7

SOUP OF THE DAY

PRICED DAILY

Salads

ROASTED BEET SALAD 18

*Orange Crème Fraîche, Mixed Greens,
Tarragon Vinaigrette, Gorgonzola,
Hazelnut Brittle*

CLASSIC WEDGE SALAD 17

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

SHAVED FENNEL

AND ARUGULA SALAD 18

*Lemon Herb Vinaigrette, Crispy Shallots,
Fennel Pollen*

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



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

ESTD  1796

THE DORSET INN

On the Green

Main Courses

SEARED & ROASTED DUCK BREAST 36

Five Spice Teriyaki Glaze, Wild Rice Pilaf

GRILLED PORK RIBEYE 35

Spicy Orange Marmalade Compote, Mashed Potatoes

VEGETARIAN POZOLE 29

*Hatch Green Chile, Hominy,
Pickled Radish Slaw, Cilantro*

GRILLED FILET MIGNON 55

*WALLINGFORD LOCKER Bacon Pico de Gallo,
Mashed Potatoes*

GRILLED VEAL PAILLARD 35

Minty Gremolata, Mashed Potatoes

ROASTED MISTY KNOLL
CHICKEN BREAST 33

Ramp Compound Butter, Mashed Potatoes

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 31

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

SAUTÉED CALVES LIVER 31

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

DORSET INN BEEF BURGER 25

*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



*We will happily split an entree for
an additional charge of \$6.*

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

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.