

The Dorset Inn

ESTABLISHED 1796 | DORSET VERMONT

Appetizers

DORSET BAKERY ROLLS 2 FOR 4

Whipped Butter, Style of the Day

ADD GRAFTON 1 YEAR AGED CHEDDAR 3

ROASTED BEET SALAD 18

*Cabot Clothbound Cheddar, Little Leaf Greens,
Honey Buttermilk Dressing*

CRISP BAKED BLUE CRAB CAKE 20

Sweet Chipotle Aioli, Purple Cabbage Slaw

SMOKED RAINBOW TROUT DIP 19

Potato Chips

PRINCE EDWARD MUSSELS 'NDUJA 19

'Nduja, Garlic Butter, Chardonnay, Grilled Crostini

ADD FRIES 7

GRILLED GREEN ONION & VERMONT
GOAT CHEESE TART 18

Orange Tomato Jam, Sherry Vinegar Reduction

SOUP OF THE DAY

PRICED DAILY

Salads

SPRING CITRUS SALAD 18

Blood and Navel Oranges,

*Arugula, Radicchio, Honey Cinnamon Vinaigrette,
Toasted Almonds, Pomegranate Seeds*

CLASSIC CAESAR SALAD

SMALL 14 LARGE 17

White Anchovies on Request

ADD BACON & TOMATO 6

CLASSIC WEDGE SALAD 17

WALLINGFORD LOCKER Bacon, Tomato,

*Red Onion, GREAT HILL Blue Cheese Crumbles,
Blue Cheese Dressing*

GRILLED ROASTED PEAR SALAD 18

*Garlic Herb Whipped Ricotta,
Pistachio Vinaigrette, Hot Honey*

THE DORSET INN SALAD 14

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

ADD TO YOUR SALAD

CHICKEN 10 / FISH 12 / CRAB CAKE 15

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

THE DORSET INN

On the Green

Main Courses

SEARED & ROASTED DUCK BREAST 36

Orange Cranberry Demi Glace, Wild Rice Pilaf

ROASTED MISTY KNOLL CHICKEN BREAST 35

Rosemary Apple Compote, Mashed Potatoes

GRILLED PORK RIBEYE 35

Port Wine and Sage Reduction, Mashed Potatoes

GRILLED NY STRIP STEAK 49

*Balsamic SOLE CONNECTION FARM Mushrooms,
Mashed Potatoes*

CURRY RED LENTIL STEW

STUFFED ACORN SQUASH 29

Agave Coconut Crema, Toasted Pistachios

GRILLED VEAL PAILLARD 36

*Apple Cider Gastrique, Toasted Pine Nuts,
Mashed Potatoes*

PASTA SPECIAL PRICED DAILY

Created Daily

SEAFOOD SPECIAL PRICED DAILY

Created Daily

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 3

VERMONT CREAMERY GOAT CHEESE 4



*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.*

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.