

5:30PM-8:00PM SUN-THUR
5:30 PM-9:00PM FRI-SAT

new england clam chowder	12
clams.potato.onion.celery.bacon	

baby kale v GF 16
 roasted butternut squash.asian pears.
 candied walnuts.gorgonzola.
 mechoook maple vinaigrette

harvest arugula v GF 16
pepitas.sunflower seeds.craisins.fuji apple.
goat cheese.cider emulsion

spa caesar* 14
baby romaine.shaved parmesan.
foccacia croutons

garden GF 14
 mixed greens.heirloom tomato.radish.
 cucumber.picked onion.
 white balsamic vinaigrette

V=VEGETARIAN

GF=GLUTEN FREE

house bread v 7
herbs.spa honey butter.sea salt

amaretto shrimp	GF	17
toasted almond.citrus emulsion,,		
amaretto gastrique		

korean bbq chicken	15
crispy chicken.korean bbq sauce.	
sesame seeds.scallion	

crispy sushi* 20
yellowfin tuna.crispy sushi rice.gochujang
wasabi crema.sweet soy

falafel V GF 13

chickpea.cilantro.lime.tzatziki.
tahini-harissa dipping sauce

citrus glazed brussel sprouts GF 14
chili spiked peanut

lobster carbonara 39
chorizo.cavatelli peas.shaved parmesan.
cured egg yolk

duck confit	GF	30
sweet potato gnocchi.caramelized apple.		
kale. cider jus		

butternut squash ravioli ✓ 26

brown butter.sage.roasted pear.
shaved sprouts.goat cheese.spiced pecans

faroe island salmon*	GF	30
fingerling potato.melted leeks.		
heirloom tomato.chive.dijonnaise		

crispy bronzino GF 29
braised kale.white bean & tomato ragout.
roasted chili chimichurri

local fish	MKT
chefs daily preparation	

tofu & kimchi grain bowl 22
crispy tofu.stir fried vegetables.kimchi.
basmati.ginger-tamari glaze

slow braised short ribs GF 35
whipped potato.haricot verts.
roasted mushroom trilogy.veal demi glace

schnitzel pork 29
root vegetable farsotto.ginger carrot puree.
shaved fennel & apple slaw

*\$15 PACKAGE CHARGE

12oz prime ny strip steak* GF 48
whipped potato.charred broccolini.
port wine demi glace

8oz filet mignon* GF	55
white truffle & gorgonzola whipped potato.	
haricot verts.brandy peppercorn cream sauce	

*Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of food borne illness
prices subject to a 21% service charge and applicable CT sales tax
before placing your order, inform your server of any allergies

Guests on dinner inclusive package receive: beverage, one entree & choice of appetizer or dessert..
additional items at additional charge. excludes alcohol

banana bread old fashioned
ship's bell bourbon.combier banane.
candied walnuts

praline washington apple
bubba's burnt sugar whiskey.apfel.cranberry
praline grains

neither here nor zyr
zyr vodka.pear nectar.bleu cheese olives

plum cosmopolitan
pearl plum vodka.white cranberry.cointreau.
plum jam

truffled tahini martini
kiyomi japanese rum.truffle.sesame.lime

smoked maple manhattan
knob creek smoked maple.vermouth.bacon

blood orange ginger margarita
cabo wabo blanco tequila.candied ginger

thyme for tea
liquore alla camomilia.wild moon lavender
honey tea simple.lemon thyme

Kensington's
at Norwich Inn