

Dinner

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

SOUPS

- new england clam chowder 12
clams.potato.onion.celery.bacon
- seasonal soup 10
ask your server for today's selection


SALADS

- baby kale  GF 16
roasted butternut squash.asian pears.
candied walnuts.gorgonzola.
mechook maple vinaigrette
- harvest arugula  GF 16
pepitas.sunflower seeds.craisins.fuji apple.
goat cheese.cider emulsion
- spa caesar* 14
baby romaine.shaved parmesan.
focaccia croutons
- garden  GF 14
mixed greens.heirloom tomato.radish.
cucumber.pickled onion.
white balsamic vinaigrette

STARTERS

- house bread  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  GF 13
chickpea.cilantro.lime.tzatziki.
tahini-harissa dipping sauce
- citrus glazed brussel sprouts  GF 14
chili spiked peanut


PASTA

- lobster carbonara 39
chorizo.cavatelli peas.shaved parmesan.
cured egg yolk
- blackened chicken tortellini 27
caramelized onion.mushrooms.baby spinach.
sundried tomato pesto cream sauce. parmesan
- butternut squash ravioli  26
brown butter.sage.roasted pear.
shaved sprouts.goat cheese.spiced pecans

SEA

- 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

LAND

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

GRILLED

*\$15 PACKAGE CHARGE

- 12oz prime ny strip steak* GF 48
whipped potato.charred broccollini.
port wine demi glaze
- 8oz filet mignon* GF 55
white truffle & gorgonzola whipped potato.
haricot verts.brandy peppercorn cream sauce

BAR

- eyes on your own paper plane
ship's bell bourbon.aperol.bully boy amaro rosso.
fresh lemon
- 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
- maple manhattan
sapling maple bourbon.vermouth.bacon
- blood orange ginger margarita
tres agave organic tequila.1821 blood orange
ginger shrub.candied ginger
- dubai chocolate martini
o'mara's dubai chocolate.stella rosa pistachio.
kataifi chocolate rim
- lavender honey winter mule
spiced honey whiskey.sevez lavender honey.
ginger beer.raw sugar & honey

V=VEGETARIAN

GF=GLUTEN FREE

*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

Kensington's
at Norwich Inn