Lunch

11:30AM-2:00PM DAILY

SOUPS

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

seasonal soup 10
ask your server for today's selection

SALADS

delicata squash V GF 17
arugula.golden raisins.pepitas. goat cheese.
honey crisp apples.cider vinaigrette

orchard crunch salad V GF 17
bosc pear.dried cranberries.pickled onion.
celery.gorgonzola.romaine.maple glazed
walnuts.maple dijon vinaigrette

golden beet carpaccio V GF 17
whipped ricotta.pistachio crumble.arugula.
yuzu vinaigrette

spa caesar* 15
baby romaine.shaved parmesan.
foccacia croutons

spa garden VEGAN GF 15
mixed greens.heirloom tomato.radish.
cucumber.pickled onion.
white balsamic vinaigrette

PROTEINS

Chicken Salad 8
Grilled Chicken 8
Salmon* 13
Grilled Shrimp 12
Steak* 12

LET'S SHARE

house bread V 8
herbs.spa honey butter.sea salt

amaretto shrimp GF 18
toasted almonds.amaretto brown butter.
citrus-amaretto dipping sauce

crispy sushi* 19
yellowfin tuna.crispy sushi rice.gochujang.
wasabi crema.sweet soy

korean bbq chicken bites 15
crispy chicken.house korean bbq glaze.
sesame seeds.scallions

chickpea fried cauliflower V GF 15
herbed tzatziki.pickled onions.
chili crisp drizzle

citrus glazed brussel sprouts V GF 15
chili spiced peanuts

short rib croquettes 18
white cheddar.potato.horseradish crema

MAINS

steak frites* GF 28
petite filet.roasted mushroom trilogy.
braised kale.truffle frites.

faroe island salmon* GF 28
warm brussel sprout & roasted butternut hash.
apple-fennel slaw.cider gastrique

chicken milanese 24
crispy chicken cutlet.shaved fennel.
cucumber ribbons.heirloom tomatoes.shaved
parmesan.yuzu vinaigrette

tofu & kimchi grain bowl GF VEGAN 19
crispy tofu.stir fried vegetables.kimchi.
basmati.ginger-tamari glaze
add chicken* 8
add shrimp 12

FLATBREAD

pear & prosciutto 20
whipped goat cheese.spiced pecans.
hot honey drizzle

apple & brie V 20
apple butter.double cream brie.honey crisp
apples.glazed walnuts.cider reduction

wild mushroom & fontina V 20
roasted garlic bechamel.pickled onion.
arugula.white truffle oil

HANDHELDS

SERVED WITH FRIES

mediterranean pita VEGAN 18
grilled pita.roasted red pepper hummus.
romaine.avocado.cucumber.tomato.feta.
pickled onion

chicken salad 18
shaved fennel.granny smith apple.
dried cranberry.almonds.lettuce.tomato.
toasted foccacia

cranberry turkey 21
cranberry-jalapeno relish.granny smith
apples.cheddar.toasted multi grain

steakhouse ciabatta* 24
sliced steak.onions.mushrooms.cheddar.
caramelized onion aioli

kensington burger* 21
american cheese.lettuce.tomato.
hot pickles.bacon.brioche roll

blackened salmon* 24
shaved fennel slaw.tomato.yuzu aioli.
toasted brioche

BAR

autumn hugo
prosecco. elderflower liqueur.zyr vodka.
asylum cinnamon.white cranberry

apple streusel old fashioned
ship's bell bourbon.apfel.old forrester
smoked cinnamon bitters. streusel rim

caramel apple sangria
chablis.van gogh dutch caramel vodka.
cider. butterscotch liqueur

fall inn love cosmopolitan
big z's honey lemon vodka.amaretto.
cranberry.triple sec.fresh lemon

iced pumpkin spice latte
tomasello pumpkin spice cream liqueur.
espresso

chocolate pumpkin daiquir-ini
mozart dark chocolate pumpkin liqueur.
diplomatico reserva rum

bleu fig mule
figenza fig vodka infused with bleu cheese.
ginger beer.fresh lime.black mission fig

smoked maple manhattan
sapling maple bourbon.sweet vermouth.
splash of lagavulin 16yr single malt

sage ginger-ita
tres agave organic tequila. fee bros. warm
ginger cordial infused with sage.cointreau.
tres agave margarita mix. fresh lime
MAKE IT WICKED: sub owl's brew wicked
habanero spiced mix

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

Kensington's at Norwich Inn