



Brunch

THE DORSET INN | ON THE GREEN | DORSET VERMONT

Cocktails

Bloody Mary 12

Jazz it up with Gin, or make it a Bloody Maria with Tequila

Mimosa 12

Champagne and Orange Juice

Antica Formula Manhattan 12

Made with GIUSEPPE CARPANO Italian Vermouth.

Choose OLD OVERHOLT Rye or SMUGGLER'S NOTCH Bourbon,

Finished with Imported Luxardo Cherries

Paddy's Irish Coffee 11

VERMONT COFFEE ROASTERS, PADDY'S Old Irish

Whiskey & Whipped Cream

Astral Margarita 13

ASTRAL 100% Blue Agave Tequila,

COINTREAU, Lemon & Lime



Beverages

Fresh Fruit Juices 4.50

Choice of Orange or Grapefruit

Cranberry or Tomato Juice 4

Fresh Ground Coffee 3

VERMONT COFFEE ROASTERS Regular or Decaf

Selection of Tazo Teas 4

Almond Milk 3

Appetizers

Prince Edward Island Mussels

SMALL 11 LARGE 15

BELL'S Best Brown Ale, Dijon & Whole Grain

Mustards, Garlic Butter, Garlic Baguette

ADD FRIES 5

Split Pea and Ham Soup

CUP 7 BOWL 10

WALLINGFORD LOCKER Ham

Belgian Fries 8

Malt Vinegar, House Aioli

Crisp Baked Blue Crab Cake 14

Sweet Chipotle Aioli, Purple Cabbage Slaw



Brunch Plates

Chef's Omelette PRICED DAILY

Prepared for the Day and Served with Tossed Greens

Dorset Inn Eggs Benedict 16

WOLFERMAN'S English Muffin, WALLINGFORD LOCKER Ham,

Cage Free Poached Eggs & Hollandaise Sauce

Dorset Inn Corned Beef Hash 16

House Brined Corned Beef Hash, Cage Free Poached Eggs,

Hollandaise Sauce & Choice of Toast

Sautéed Chicken Livers 15

WALLINGFORD LOCKER Bacon, Caramelized Onions,

Madeira Wine Sauce, Toast Points

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.



THE DORSET INN

ON THE GREEN

ESTD 1796

Burgers

Dorset Inn Beef Burger 17

WALLINGFORD LOCKER Bacon, CABOT Cheddar,
Crispy Buttermilk Onions, Lettuce & Tomato
on Brioche Roll with Hand Cut Fries & Bourbon Ketchup

House Made Black Bean Burger 15

Cilantro Lime Sour Cream, Lettuce & Tomato
on Brioche Roll, Sweet Potato Fries

ADD Cabot CHEDDAR OR

Vermont Creamery GOAT CHEESE 1.50

Salads

Classic Caesar Salad

SMALL 9 LARGE 12

White Anchovies on Request

The Dorset Inn Salad 8

Maple Balsamic, Honey Dijon,
House Ranch, Russian or Blue Cheese Dressing

Classic Wedge Salad 12

WALLINGFORD LOCKER Bacon,
Tomato, Red Onion & BOUCHER Blue Cheese,
Blue Cheese Dressing

Winter Kale Salad 13

Brussels Sprouts, Broccoli, Dried Cranberries,
Toasted Pepitas, Vermont Honeycrisp Apple,
WALLINGFORD LOCKER Bacon, Lemon Poppyseed Dressing

ADD TO YOUR SALAD

CHICKEN 8 FISH 9 CRAB CAKE 12

Sandwiches

Grilled Vermont Ham & Cheese 15

CABOT Cheddar, WALLINGFORD LOCKER Ham
& Vermont Apple, Brioche Bread

House Smoked Turkey 16

House Smoked Breast of Turkey, WALLINGFORD LOCKER Bacon,
Lettuce & Tomato, Cranberry Mayonnaise on Choice of Bread

House Smoked Pastrami Reuben 16

House Made Sauerkraut, CABOT Swiss,
Russian Dressing on Grilled Rye Bread

Vermontey Cristo 16

House Smoked Turkey, WALLINGFORD LOCKER Ham,
CABOT Cheddar, French Toast Battered Sourdough Pullman
& Local Maple Syrup

Crispy Chicken Caesar Wrap 15

Whole Wheat Wrap, Crispy Chicken, Romaine,
Caesar Dressing & Parmesan

Sandwiches served with Choice of Hand Cut Fries or
Small Inn Salad with Choice of Dressing

We will happily split a plate for you at an additional charge of \$6.

An 18% gratuity will be added to groups of 6 or more.

SAVE ROOM FOR ONE OF OUR
SPECIALTY DESSERTS!

We are proud members of the VERMONT FRESH NETWORK

WINE SPECTATOR Award of Excellence 2018