

WELCOME

OUR GOAL IS TO MAKE YOUR MEAL AN EXPERIENCE.

WE HAVE THE SETTING

- MOUNTAIN VIEWS, BEAUTIFUL POOLS,
OPEN KITCHEN AND COMFORTABLE BAR.

WE HAVE THE INGREDIENTS,

MANY FROM THE VERMONT FRESH NETWORK,
WHICH SUSTAINS AND PROMOTES

LOCAL ORGANIC FARMERS.

WE HAVE THE DESIRE TO FULFILL, EVEN SURPASS,

YOUR CULINARY REQUIREMENTS.

WE WILL FOCUS OUR EXPERTISE

ON PRESENTING CREATIVE DISHES

THAT EXPRESS NORMA'S NEW FOOD ATTITUDE:

VIBRANT, DELICIOUS AND SATISFYING.

THANK YOU FOR CHOOSING NORMA'S.

WE ARE HONORED TO HAVE YOU AS OUR GUEST!

MARK TIMMS, EXECUTIVE CHEF
CORTNEY QUINN, CHEF DE CUISINE
JOSHUA LEMIEUX, PASTRY CHEF

MEREDITH THOMPSON AND DEVIN QUINN
RESTAURANT MANAGERS



VERMONT ARTISAN CHEESES

JASPER HILL FARM

GREENSBORO, VERMONT

BAYLEY HAZEN BLUE

A SOFT, SLOW RIPENED, COWS' MILK BLUE CHEESE

CHAMPLAIN VALLEY CREAMERY

VERGENNES, VERMONT

ORGANIC CHAMPLAIN TRIPLE

A SOFT RIND TRIPLE CRÈME CHEESE

BONNIEVIEW FARM

SOUTH ALBANY, VERMONT

MOOSEND BLUE

A RAW SHEEP'S MILK CHEESE

TWIG FARM

WEST CORNWALL, VERMONT

TOMME

SEMI-SOFT GOATS MILK CHEESE

AGED 800 DAYS

SPRING BROOK FARM

READING, VERMONT

TARENDAISE

AN ALPINE STYLE HARD COWS' MILK CHEESE

CABOT

CABOT, VERMONT

CLOTH BOUND CHEDDAR

CAVE AGED CHEDDAR

PER 2 OZ \$5

STARTERS

FRENCH ONION SOUP

BRAISED OXTAIL, GRUYÈRE & SANDWICH
10

COCONUT LOBSTER WONTON SOUP

LOBSTER AND SHRIMP FILLED WONTONS, SESAME CRISP
11

CRISPY CALAMARI

LEMON WHEELS, FRIED PARSLEY, CHARRED TOMATO SAUCE,
ROASTED GARLIC AIOLI
16

PRIME STEAK TARTARE

DEVILED FARM FRESH EGGS, MICRO-GREENS,
EIGHT YEAR AGED BALSAMIC
18

MAINE SWEET SHRIMP & LOBSTER RANGOONS

SPICED-MAPLE BARBECUE DIPPING SAUCE,
CARROT SLAW, PEA GREENS
17

THE CAESAR

WHOLE LEAF AND CHOPPED ROMAINE LETTUCE, PARMESAN RING,
HOUSE MADE WHOLE WHEAT FOCACCIA CROUTONS,
WHITE ANCHOVIES
14

NORMA'S SALAD

LOCALLY GROWN ORGANIC GREENS, VEGETABLE GARNISH,
ROASTED TOMATO BALSAMIC VINAIGRETTE
12

BABY SPINACH & FRISÉE SALAD

VERMONT CHÈVRE BRÛLÉ, SPICY PECANS,
KUMQUAT VINAIGRETTE
13

STEAKS AND STUFF

BRAISED LAMB SHANK

SWEET POTATO & ROOT VEGETABLE GRATIN,
CITRUS GREMOLATA, AU JUS
33

PRIME NEW YORK STRIP

PARSNIP & YUKON POTATO RÖSTI, BRUSSELS SPROUTS,
MAPLE-BACON BUTTER, BAROLO REDUCTION
55

CRISPY MUSCOVY BREAST OF DUCK

COCONUT & KAFFIR-INFUSED FORBIDDEN RICE,
GINGERED BABY BOK CHOY, BLOOD ORANGE GASTRIQUE
31

GRILLED PRIME TENDERLOIN FILET

RED CABBAGE,
CARAMELIZED CHESTNUT & POTATO GNOCCHI,
VERMONT CRANBERRY JUS
60

BUTTER & HERB ROASTED

MISTY KNOLL FARM ORGANIC CHICKEN
HALF A ROSEMARY ROASTED CHICKEN,
BRAISED LOCAL PETE'S GREENS KALE,
APPLE FRITZ, TOASTED WALNUT BUTTER
29

THE NORMA'S BURGER

VERMONT CHEDDAR, PORT ONIONS,
TOASTED BRIOCHE, HERBED FRITES
18

GRILLED VEAL CHOP

CRANBERRY MOSTARDA, VERMONT GOAT CHEESE,
LEEK & POTATO TIMBALE
45

SEAFOOD

CIDER POACHED COD

VERMONT SMOKE & CURE BACON, SWEET POTATO HASH,
LUMP CRABMEAT, LOBSTER VANILLA

32

BRAISED MONKFISH 'OSSO BUCCO'

TRUFFLED CROSNES, LEEK AND SEASONAL MUSHROOM RAGOÛT,
FENNEL BOUILLON AIR

34

PUMPKIN SEED CRUSTED SALMON

BUTTERED FAVA BEANS, FINGERLING COINS, BUTTERNUT SILK

28

DAY BOAT DIVER SCALLOPS

CANNELLINI BEANS, BEET GREENS, TRUFFLE ESSENCE,
PORT WINE REDUCTION

38

TUNA TWO WAYS

BLACK AND WHITE SESAME-CRUSTED SEARED RARE TUNA,
SEAWEED SALAD, A SPICY TUNA ROLL,
OREGANO-SRIRACHA AIOLI

35

ALASKAN KING & FRESH JONAH CRAB CAKES

ROASTED LEMON FENNEL PURÉE,
BABY GREENS, CIDER VINAIGRETTE

36

SIDES

APPLEWOOD SMOKED BACON & SWEET POTATO HASH

6

KAFFIR LIME-INFUSED FORBIDDEN RICE

6

BROWN BUTTER BRAISED KALE

6

ROOT VEGETABLE GRATIN

6

CHEF'S WHIM OF THE DAY

6

WE CAN PREPARE YOUR DISH SIMPLY, IF YOU CHOOSE.