

The Bites

Black Bean Soup	smoked ham, sprouted tortillas, poblano cream ~ 8
Edamame Beans	sea salt, soy sauce ~ 6
Calamari	fra diavolo sauce, olive salad, smoked salt, lemon ~ 12
House Potato Chips	garlic, Cabot cheddar fondue, scallions, cilantro ranch ~ 8
Buffalo Wings	“Cholula “ style spicy or house BBQ ~ 9

The Salads

Caesar	chicken, shrimp or salmon, romaine, crouton, tomato, Ascutney cheese, grilled lemon, anchovy ~ 15
Miso Glazed Salmon	soba noodles, cabbage, broccolini, mango, ginger-lime vinaigrette ~ 16
Chopped Chicken	greens, avocado, bacon, tomato, cucumber, Boucher Farms Blue Cheese, green goddess dressing ~ 15
Big Green Salad	baby greens, veggies, toasted seeds, basil balsamic dressing ~ 8

The Goods

Mesquite Turkey Panini	Anaheim peppers, tomato, provolone, maple aioli, ciabatta ~ 13
Winter Burger	portabella mushrooms, tomato, drizzled Boucher Farms “Gordawnzola”, bacon crumbles, porcini dust ~ 16
Classic Cheeseburger	lettuce, tomato, onion, Cabot cheddar, mayo ~ 12
The Godfather	salami, smoked ham, cappicola, pepperoni, olive salad, tomato, provolone, griddled ciabatta ~ 13
The Mexican	chicken cutlet, seasoned avocado, spicy tomato relish, Grafton smoked cheddar ~ 13
Black Forest Ham Panini	tomato, Swiss, horseradish mustard, sourdough ~ 12
The Philly	open faced, braised short rib, cherry peppers, Cabot cheddar, beef jus ~ 15
Portabella Quesadilla	southwest spice, avocado, caramelized onion, Grafton cheddar, Poblano cream ~ 11

The Sides

French Fries ~ 5	
Sweet Potato Fries ~ 5	“The Goods” are served with a choice of side
Side Salad ~ 5	





ABOUT NORMA'S...

Our dining experience is designed to be exceptional and is guided by four simple concepts, to which we aspire daily:

CREATIVE

We believe that the art of a great meal lies in the balance between brilliant and unpretentious – that dishes should be memorable, and inspired by regional gifts.

COMFORT

Combining authentic recipes and easy style remains central to our approach. You'll find our dining experiences consistently bring a fresh, approachable attitude. Relax, you're at Topnotch.

SUBTLE

Fusing contemporary fare and a casual atmosphere, Norma's pays homage to honest ingredients, seasonal inspirations, world class wines, and service, paced to please. When everything is right, dining is uncomplicated.

SOPHISTICATION

Understated, yet elegant. A room with a view. And the unspoken welcome of a warm, friendly bistro with an open kitchen. Norma's, is a favorite, almost magical gathering spot for guests. Open your menu and anticipate greatness.

Thank you for choosing Norma's.
We are honored to have you as our guest!

Steve Sicinski, Executive Chef

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Cortney Quinn, Chef de Cuisine



All prices are subject to either a 9% Vermont State Meals Tax & 1% Local Tax or 10% Vermont State Beverage Tax & 1% Local Tax. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.