

The Reluctant Panther Inn and Restaurant

Appetizers

Local Cheese & Charcuterie Board
Smoked Maple Mustard, Local Apple Compote, Candied Pecans 17

Middlebury Blue Cheese
Port Poached Asian Pear, Arugula Salad, Spicy Walnuts
Fig Vinaigrette 15

Seared Crab Cake
Curry Custard, Crispy Cauliflower, Pickled Shallots, Lime Aioli 17

Mixed Green Salad
Vermont Chevre Cheese, Local Apples, Hazelnuts
Shaved Smoked Duck Breast, Cranberry Vinaigrette 14

Maple Brook Farm Burrata
Farm Beet Carpaccio, Pistachios, Baby Kale
Orange Segments, Aged Balsamic 16

Baby Gem Romaine
Grilled Baguette, Spanish Anchovies
Parmesan Snow, Caesar Dressing 13

Seared Pork Belly
Pomegranate, Apple Rosemary Jelly, Pear Gastrique, Polenta Croutons 16

Soup of the Day 11

“When you have the best and tastiest ingredients, you can cook very simply
and the food will be extraordinary because it tastes like what it is” ~ Alice Waters



Executive Chef Sigal Rocklin

Consuming raw or undercooked shellfish or animal products may increase your risk of food-borne illness

20% gratuity will be added to parties of 6 or more

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Entrees

Switchback Ale Braised Short Ribs
Smoked Cheddar Mashed Potatoes, Cippolini Onions
Quick Pickled Carrots, Horseradish Jus 36

Seared Long Island Duck Breast
Roasted Beets, Crispy Goat Cheese, Brussels Sprout Slaw, Tarragon Emulsion
Warm Cherry Sauce 35

Brown Butter & Sage Skate
Purple Beet Root Puree, Spaghetti Squash, Pumpkin Seeds, Orange Vinaigrette 33

Grilled Boyden Farm Rib Eye
Garlic Polenta Cake, Salsify Puree, Marinated King Oyster Mushroom
Brussels Sprouts, Crispy Prosciutto, Cabernet Shallot Marmalade 42

Vermont Farm Risotto
Chef's Daily Vegetarian Creation 30
Add Shrimp 37

Grilled Vermont Raised Pork Chop
Warm German Potato Salad with Bacon & Whole Grain Mustard
Arugula, Cider-Sage Vinaigrette 34

Poached Maine Lobster
House Fettuccine, Chardonnay Cream
Oyster Mushrooms, Scallions, Toasted Bread Crumbs 36

Roasted Misty Knoll Chicken Breast
Goat Cheese Gnocchi, Butternut Squash, & Local Apples, Walnut Pesto
Pomegranate Seeds, 'Cold Hollow' Cider Reduction 32

We are a proud recipient of the Vermont Fresh Network's 'Gold Barn Award'
Supporting our local farms, cheese makers and the community



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