

The Reluctant Panther Inn and Restaurant

Appetizers

Lobster and Brie Fondue
Crisp Pancetta, Toasted Sourdough, Chives 18

Vermont Goats Cheese & Pistachio Tart
Burnt Local Honey, Arugula Salad, Pickled Beets & Fennel
Lemon Basil Vinaigrette 15

Crab Ravioli
Lobster Aioli, Tarragon Butter, Grilled Asparagus, Toasted Bread Crumbs
Pickled Vermont Quail Egg, Wild Leek Emulsion 15

House Cured Salmon
Smoked Feta, Pickled Ramps, Rainbow Tuscan Kale, Dill Vinaigrette 16

Local Cheese & Charcuterie Board
Spicy Mustard, Sour Cherry Thyme Compote, Marcona Almonds 18

Farmer's Market
Raw, Pickled & Grilled Local Vegetables, Israeli Hummus 13

Mixed Green Salad
Maple Brook Farm Feta, Sugar Snap Peas, Shaved Cucumber, Radish
Rhubarb Vinaigrette 13

Soup of the Day 11

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
Grafton Smoked Cheddar Mashed Potatoes, Sautéed Oyster Mushrooms
Shaved Asparagus, Horseradish Jus 36

Seared Black Bass
Butter Poached Asparagus, Red Sorrel, Puffed Wild Rice, Wild Mushrooms
Lobster Vinaigrette 33

Pan Roasted Guinea Hen Breast
Rainbow Chard, Black Barley, Smoked Maple Peppercorn Glaze 32

Grilled American Wagyu Hanger Steak
Potato Puffs, Arugula & Shaved Parmesan Salad
Onion Marmalade, Garden Chimichurri Sauce 39

Smoked Bacon Wrapped Catfish
Spinach Kimchee, Quail Egg, Aleppo Pepper Spiced Popcorn
Sour Cherry Mustarda 31

Wanabea Farm Rabbit
Leg Confit & Pancetta Wrapped Loin, Fettuccine Pasta, Arugula Pesto
Shitake Mushrooms, Fresh Garbanzo Beans, Toasted Bread Crumb 35

Seared Day Boat Scallops
Grilled Ramps, Forbidden Rice, Pea Tendrils, Pepper Curls
Yuzu Marmalade Glaze 36

Seasonal Risotto
Vegetarian Preparation, Chef's Inspiration 31

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Desserts

Vanilla Green Mountain Yogurt Panna Cotta
Raspberry Rose Water, Crispy Ginger Wafer,
Raspberries 11

Dark Chocolate Amaretto Budino
Raspberry Lime Crumble, Gammelgarden Skyr,
Candied Vanilla, Local Honey 12

Shortcake Crumble
Violet Ice Cream, Blackberry Jam,
Blackberry Meringue, Orange Crème Anglaise 12

Crème Brûlée Cheesecake
Smoked Maple Powder, Pistachio Paste,
Strawberries 11

Trio of House Made Sorbet 9

'Chocolate Barn' Ice Cream 9

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