

The Reluctant Panther Inn and Restaurant

Appetizers

Maple Brook Farm Burrata
Black Garlic & Wild Mushroom Toast, Fava Shoots, Aged Balsamic 16

Local Baby Spinach Salad
Strawberries, Pine Nuts, Feta, Shaved Prosciutto, Lemon Honey Vinaigrette 14

Local Cheese Board
Honey Hazelnuts, Sour Cherry Compote, Port Poached Dates
Assorted Vermont Crackers 17

Truffled Pheasant Liver Pate & Bacon Jam
Rye Crostini, Smoked Maple Mustard, Pickled Local Vegetables 16

Lobster & Brie Fondue
Crispy Pancetta, Toasted Baguette 18

Grilled Asparagus
Poached Quail Egg, Lemon Lump Crab Salad, Chive Vinaigrette 17

Lef Farm Organic Greens
Sprouted Lentils, Cucumber, Peas, Sunflower Shoots
Pink Peppercorn & Goat Cheese Vinaigrette 13

Soup of the Day 12

“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*

The Reluctant Panther Inn and Restaurant

Entrees

Switchback Ale Braised Short Ribs
Grafton Smoked Cheddar Mashed Potatoes, Wild Mushrooms, Green Garbanzo
Prosciutto, Crispy Shallots 36

Sous Vide Lamb Rack
Ricotta Raviolo, Fava Beans, Bell Pepper & Pickled Fennel Salad
Mint Emulsion 42

Young Spring Chicken & House Sausage
Grilled Asparagus, Creamy Polenta, Spicy Maple Jus, Basil Pesto 33

Butter Poached Lobster
Artichoke Cream, Fresh Peas, Black Rice, Chive Pesto 38

Wanabea Farm Rabbit Roulade
Mushrooms, White Asparagus, Green Beans, Fresh Chickpeas
Creamy Brandy Jus, Bread Crumbs 36

Grilled Swordfish
Bell Pepper Puree, Lemon Caper Couscous
Heirloom Cherry Tomato & Olive Salad, Basil, Organic Olive Oil 35

Grilled Boyden Farm Strip Steak
Chive Potato Rösti, Arugula Puree, Garlic Green Beans, Mustard Seed Jam 39

Local Vermont Farm Risotto
Chef's Inspiration 32

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



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