

The Reluctant Panther Inn and Restaurant

Appetizers

Local Cheese & Charcuterie Board
Smoked Maple Mustard, Apricot Compote, Marcona Almonds 17

Farmer's Market
Raw, Pickled and Grilled Daily Vegetables, Israeli Hummus 14

Chilled Lobster Salad
Arugula, Pineapple, Scallions & Purple Basil
Creamy Vanilla Vinaigrette 18

Maple Brook Farm Burrata & Heirloom Tomatoes
Toasted Pine Nuts, Basil Pesto, Garlic Grissini Sticks, Tomato Sea Salt
White Truffle Vinaigrette 16

Pickering Farm Red Romaine Salad
Grilled Baguette, Spanish Anchovies
Parmesan Snow, Caesar Dressing 13

Seared Crab Cake
Avocado Crème Fraiche, Smoked Bacon Lardon, Micro Basil & Bell Pepper Salad
Lemon Aioli 18

Mixed Green Salad
Heirloom Cherry Tomato, Watermelon & Pickled Rind, Cucumber
Maple Brook Feta, Lime 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 Halibut
Grilled Asparagus, Cucumber Gazpacho, Nasturtium Blossoms
Bell Pepper Scallion Salad 36

Roasted Misty Knoll Chicken Breast
Rosemary Scented Corn Cream, Vermont Wheat Berries, Bacon & Avocado
Pickled Mustard Seed Sauce 32

Pan Seared Boyden Farm Filet Mignon
Black Garlic Puree, Heirloom Tomato, Arugula, Pickled Shallots
Potato Shoestrings, Aged Balsamic 46

Roasted Crab Stuffed Vermont Trout
Almond - Red Pepper Romesco Sauce, Garlic Haricot Verts
Crispy Chickpeas, Grilled Lemon 34

Pistachio Stuffed Lamb Loin
Lemon Couscous, Green Mountain Yogurt, Shaved Radish & Scallions
Olive Tapenade Sauce 40

Seared Day Boat Scallops
Charred Corn Salad, English Pea Puree, Pickled Jalapenos
Bell Pepper Gastrique 36

Chef's Risotto
Sigal's Daily Selection of Vegetables, Straight From the Farm \$30
Add Grilled Shrimp 37

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Desserts

Poached Strawberries & Pickering Farm Rhubarb
Vanilla Cremeux, Lemon Curd, Basil Ice Cream
Mini Shortcake 12

Grilled Peach
Ginger Semifreddo, Pecan Maple Granola, IPA Pearls
Blueberry & Raspberry Coulis 12

Flourless Chocolate Cake
Macerated Summer Cherries, Vanilla Crème Fraiche
Almond Chocolate Crisp, Brandy Caramel Sauce 12

Buttermilk Panna Cotta
Plum Soup, Compressed Plums, Port Gelee
Hazelnut Financier Bites 12

Trio of House Made Sorbet 9

'Chocolate Barn' Ice Cream 9

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