

# The Reluctant Panther Inn and Restaurant

## Appetizers

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

Local Cheese & Charcuterie Board  
Green Mountain Mustard, House Apple Butter, Seasonal Fruit 19

Seared Crab Cakes  
Meyer Lemon Aioli, Scallion, Bell Pepper & Micro Basil Salad 17

Baby Gem Romaine Salad  
Shaved Parmesan, White Anchovies, Crisp Baguette, Caesar Dressing 13

Mixed Green Salad  
Red Grapes, Grafton Clothbound Cheddar, Marcona Almonds  
Thyme Vinaigrette 13

Maple Brook Farm Burrata  
Arugula Salad, Mulled Merlot Poached Pear, Basil Pesto, Toasted Pine Nuts 16

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, Bacon Roasted Brussels Sprouts  
Crispy Shallots, Natural Jus 36

Roasted Misty Knoll Chicken Breast  
Beluga Lentils, Rosemary Apple & Butternut Squash  
Walnut Pesto 32

Moroccan Braised Lamb Shank  
Egyptian Chamomile Couscous, Pomegranate-Tabuleh Salad  
Crispy Chickpeas 35

Seared Icelandic Arctic Char  
Lemongrass Scented Black Quinoa, Grilled Broccolini  
Basil-Chardonnay Sauce 33

Grilled Aged Rib Eye  
Bourbon & Bacon Roasted Vermont Sweet Potatoes  
Sautée & Pickled Romanesco, Szechuan Peppercorn Bordelaise 42

Duo of Venison  
Venison Loin & House Made Venison Sausage, Okinawa Sweet Potato Puree  
Sautéed Mustard Greens, Cumberland Sauce 37

Seared Day Boat Scallops  
Salsify Puree, Shaved Serrano Ham, Polenta Croutons  
Grilled Scallion Emulsion 35

House Made Fettuccine  
Roasted Cauliflower, Marcona Almonds, Parsley, Organic Olive Oil  
Toasted Bread Crumbs 29

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## Desserts

“Coffee and Doughnuts”

Espresso Crème Brulee, Vanilla Sugar Doughnuts  
Caramel Dark Chocolate Sauce 12

Buttered Popcorn Custard

Salted Caramel, White Chocolate Malt Balls  
Cinnamon Candied Almonds, Chocolate Powder 11

Dark Chocolate Cheesecake

Toasted Marshmallow, Graham Soil  
Pistachio Scented Milk Chocolate Ganache  
Sweet & Spicy Pecans 12

“Black & Tan” Ice Cream

Chocolate Consommé, White Chocolate Oil,  
Charred Cinnamon Dust, Phyllo Tuile 11

Duo of Wilcox Dairy Ice Cream 8

Trio of House Made Sorbet 9

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