

The Reluctant Panther Inn and Restaurant

Appetizers

Maine Lobster & Brie Fondue
Toasted Bread Crumbs, Crispy Pancetta, Toasted Baguette 18

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

Israeli Falafel
Beet Hummus, Pickled Local Sweet Peppers, Watermelon Radish
Chive Pesto 15

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

Middlebury Blue Cheese Salad
Port Poached Asian Pear, Spicy Walnuts, Arugula, Fig vinaigrette 14

Hudson Valley Duck Confit
Sliced Beets, Compressed Apples & Celery Root Salad, Pomegranate
Cider Gastrique 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, Pearl Onions, Crispy Salsify
Horseradish Jus 36

Seared Woodbury Game Bird Farm Pheasant
Moroccan Spiced Local Sweet Potato Puree, Savoy Cabbage, Black Garlic Jus
Sumac Spiced Green Mountain Yogurt 37

Seared Arctic Char
Harlow Farm Sliced Beets, Leek Puree, Heirloom Cauliflower Florets
Horseradish Crème Fraiche 33

Braised Venison Ossobuco
Celery Root, Bacon Lardon & Pearl Barley, Pomegranate Seeds
Parsley Gremolata, Black Pepper Jus 35

House Fettuccini
Butternut Squash, Melted Leeks, Sage, VT Goat Cheese Cream
Toasted Pumpkin Seeds & Bread Crumbs 31

Grilled American Wagyu Coulotte Steak
Parsnip Puree, Thyme Potato Pave, Red Wine Reduction, Chive Emulsion 39

Sautéed Jumbo Shrimp
Chardonnay, Spaghetti Squash, Sunflower Shoots
Saffron Vinaigrette & Squid Ink Aioli 35

Roasted Misty Knoll Farm Chicken Breast
Butternut Squash Cannelloni Bean & Arugula Cassoulet, Brussels Sprouts Pickled
Shallots, Aged Balsamic 33

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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