

# The Reluctant Panther Inn and Restaurant

## Appetizers

Lobster & Brie Fondue  
Crispy Pancetta, Chives, Toasted Baguette 18

Léf Farm Organic Greens  
Grapes, Almonds, Maplebrook Farm Cheddar Curds, Thyme Vinaigrette 13

Artisanal Vermont Cheese Board  
Fig Compote, Compressed Apples, Maracona Almonds, Local Crackers 17

Pheasant Pate  
Bacon Jam, Pickled Shallots, Black Garlic, Pistachios, House Rye Toast 16

Seared Crab Cake  
Saffron Crème Fraiche, Bacon Lardons, Sunflower Shoots, Crispy Shallots 17

Tuscan Kale Salad  
Red Quinoa, Roasted Butternut Squash, Pomegranate Seeds  
Maple Goat Cheese, Pear & Ginger Vinaigrette 15

Soup of the Day  
Chef's Inspiration 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  
Grafton Smoked Cheddar Mashed Potatoes, Crispy Brussels Sprouts  
Maple Glazed Pearl Onions, Pickled Mustard Seeds 36

Seared Arctic Char  
Salsify Cream, Harlow Farm Beet Puree  
Olive Oil Roasted Sunchoke & Broccoli, Hazelnuts 35

Grilled Boyden Farm Ribeye  
Shallot Soubise, Rosemary Potato Pave, Bromley Farm Black Garlic  
Portobello Mushrooms, Chive Emulsion 40

Braised Venison Osso Buco  
Celeriac Cream, Pearl Barley & Bacon Lardons, Pomegranate Seeds  
Parsley Gremolata 38

Misty Knoll Chicken Breast  
White Bean Puree, Butternut Squash, Sautéed Kale, Walnut Pesto 33

House Made Lobster Ravioli  
Sautéed Jumbo Shrimp, Spinach Puree, White Wine, Leeks  
Micro Anise, Orange Vinaigrette 37

Seasonal Vegetable Risotto  
Chefs Inspiration 32

Woodbury Game Bird Farm Pheasant  
Local Sweet Potato Puree, Brussel Sprout & Apple Slaw, Pecans  
Spiced Jus & Cider Gastrique 36

We are a proud recipient of the Vermont Fresh Network's 'Gold Barn Award'.

Supporting our local farms, purveyors and the community.



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