

The Reluctant Panther Inn and Restaurant

Appetizers

VT Artisanal Cheese Board
Local Honey, Roasted Almonds, Rose Macerated Cherries, Local Crackers 17

Local Tomato Salad
Maple Brook Farm Burrata Cheese, Tomato Jam, Basil Pesto
Organic Olive Oil, Black Garlic 16

Shrimp & Grilled Corn Salad
Mighty Food Farm Lettuce, Bell Peppers, Bacon Lardons
Creamy Avocado Dressing 15

Léf Farm Mixed Greens
Peach, Almond, Green Beans, Maple Goat Cheese, Basil Vinaigrette 13

Shaved Beef Carpaccio
Arugula, Parmesan, Pickled Fennel, Aged Balsamic, House Made Crackers 15

Raw, Grilled & Pickled Farmer's Market Vegetables
Israeli Hummus 15

Lobster and Vermont Brie Fondue
Toasted Baguette, Pancetta, Chives 18

Soup of the Day
Chef's Inspiration 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
Wild Mushrooms & Grilled Corn, Chive Pesto 36

Grilled Jumbo Scallops
Corn Cream, Polenta Croutons, Green Beans
Oyster Mushroom & Bacon Hash, Parsley Chermula Sauce 36

Pistachio Stuffed Lamb Loin
Olive Puree, Basil Couscous, Tomato
Vermont Feta, Aged Balsamic 40

New England Farms Filet Mignon
Crispy Bacon Potato Rosti, Arugula, Cherry Tomato & Pickled Shallots Salad
Burgundy Wine Reduction 41

Seared Halibut
English Pea Puree, Zucchini Noodles, Chamomile Red Quinoa
Preserved Lemon Sauce 36

Forbidden Black Rice
Farmer's Market Vegetables 31

Misty Knoll Chicken Breast
Bacon, Corn & Green Bean Succotash, Bell Pepper Romanesco Sauce
Scallion Emulsion 35

Fresh Catch
Chef's Preparation

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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Dessert

Lemon & Blueberry Bombe
Blueberry Compote, Limoncello Semifreddo, Basil Crumble

Chocolate & Caramel Pyramid
Cheesecake Center, Brownie, Pecan Crumble

Lilac Mascarpone Cheesecake
Peach Jam, Roasted Almonds, Champagne Peaches

Selection of House Made Sorbets

Chocolate Barn Ice Cream



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