

The Reluctant Panther Inn and Restaurant

Appetizers

VT Artisanal Cheese Board
Local Honey, Candied Walnuts, Roasted Grapes, Local Crackers 17

Léf Farm Mixed Greens
Grafton Clothbound Cheddar, Broccoli, Almonds, Butternut Squash
Thyme Vinaigrette 13

Crispy Brussel Sprouts
Sunflower Shoots, Capers, Shaved Parmesan, Caesar Vinaigrette 15

Seared Crab Cake
Avocado crème fraiche, Cucumber & Pickled Shishito Pepper Salad
Spicy Orange Aioli 16

Local Pheasant Pate
Bacon Jam, Pistachio & Pickled Fennel Salad, House Rye Bread 15

Italian Kale Salad
Red Quinoa, Apples, Maple Walnuts
Goat Cheese & Cider Vinaigrette 14

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

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

Please inform your Server of any food allergies before placing your order

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 Brussel Sprouts, Pickled Shallot 36

Seared Day Boat Scallops
Forbidden Black Rice, Purple Carrot Puree, Cauliflower
Blood Orange Reduction 36

Misty Knoll Chicken Breast
Parmesan Polenta Cake, Sautéed Wild Mushrooms, Butternut Squash
Maple Peppercorn Jus 32

Pistachio Stuffed Lamb Loin
Butternut Squash & Apple Israeli Couscous, Olive Puree
Vermont Feta, Date Syrup 41

Seared Arctic Char
Salsify Cream, Black Quinoa
Beet, Orange & Black Turnip Salad, Orange Vinaigrette 33

Wagyu Coulotte Steak
Mushroom & Bacon Gnocchi, Cauliflower Puree, Black Garlic Jus
Crispy Parmesan 40

Seasonal Risotto 30
Chef's Inspiration

Pan Seared Woodbury Farm Pheasant Breast
Black Garlic Pappardelle Pasta, Pheasant Confit, Local Sweet Potato Puree
Parsnip, Pecans 36

Vegan House Made Beet Fettuccini
Purple Carrot Puree, Shredded Brussel Sprouts, Almonds, Beets
Shaved Cauliflower, Organic Olive Oil 30

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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