

SOUTHERN VERMONT'S FINEST SMALL HOTEL



Below is a sampling of our menu items. Our farm-to-table experience includes a seasonally-inspired menu:

Appetizers

Charcuterie Board: Fine Cured Vermont Meats, House Pickled Vegetables, Seasonally inspired Compote & Mustard

Cavendish Quail: Grilled with Toasted Cinnamon & Smoked Sea Salt, Mediterranean Spiced Israeli Cous Cous & Dates
Pomegranate Molasses Vinaigrette

Smoked Trout Salad: Duck Trap Fruitwood Smoked Trout tossed with Frisée Lettuce, Pickled Pearl Onions, Toasted Pecans, Honey & Aged Spanish Sherry Vinaigrette

Entrees

Vermont Apple Cider Brined Grilled Pork Tenderloin: Fricassee of Savoy Cabbage, French Lentils, Cobb Smoked Bacon, Apple Chutney Cinnamon Spiced Cider Demi-Glace

Cabernet Braised Beef Short Ribs: Roast Garlic Mashed Potatoes, Sautéed Brussel Sprouts, Pearl Onions, Carrots

Roast Someday Farms Pheasant: Butternut Squash Puree, Wild Rice Pilaf, Aged Balsamic Calmyrna Figs, Pheasant Jus

Pan Roasted Atlantic Cod Loin: Sautéed Baby Spinach, Brown Butter, Caramelized Cauliflower, Lemon Thyme Pommes Anna, Nutmeg Scented Celery Root Cream

Roast Acorn Squash & Pancetta Risotto: Sage, Shaved Parmesan, Extra Virgin Olive Oil

The Reluctant Panther Inn

Located in historic Manchester Village, the Reluctant Panther offers 20 rooms and suites of the highest quality.

The Reluctant Panther Restaurant features locally sourced cuisine in a relaxed yet elegantly upscale atmosphere.

Our farm-to-table menu is complemented by a multi-year Wine Spectator Award-winning wine list. The Reluctant Panther offers excellent service, outstanding ambiance and has earned the highest Zagat rating in Northern New England.

Dinner Served

Tuesday–Saturday from 5:30 pm.

Reservations Recommended.

“Dine and Stay”

Enjoy our Two-Night, Midweek Epicurean Package
Includes a Three-Course Dinner,
+ Full Breakfast in the morning.

39 West Road, Manchester Village VT 05254
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WWW.RELUCTANTPANTHER.COM