

# WELCOME TO PANORAMA PUBLIC HOUSE!

Art-inspired, creative comfort food... from Appalachia and beyond

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## STARTERS, SALADS, SOUPS

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Sourdough boule, *herbed butter* \$8




Flatbreads: Apple butter & Brie \$10



Marinara, fresh mozzarella & shaved parmesan \$9 \*\* add lamb + \$3


Wild mushroom & garlic aioli \$10 


Shrimp scampi \$12

Battered & deep-fried pickle chips, *dill ranch* \$9

Daddy D's chili, *corn chips* \$9   

Dry rubbed & roasted cauliflower \$10  

Appalachian corn & bacon fritters, *chipotle ranch* \$12 

Sweet potato & goat cheese stuffed mushrooms \$10 



Nearly famous lump crab bites, *remoulade* \$16 

Garlic Shrimp Cocktail \$16

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Caesar salad, *choose anchovy or no-chovy* \$7

Traditional Spinach salad, *warm bacon vinaigrette* \$8

Three Sisters salad, *roasted sweet potato, beets, & sweet corn, topped with pepitas & dried cranberries, served over field greens, with fresh orange vinaigrette* \$8 (add goat cheese + \$3)  

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French onion soup, *Wild mushroom & white wine broth topped with toasted croutons & Gruyère...*

 and/or  by request \$10



Vertumnus, Giuseppe Archimboldo, 1591

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Experience creative comfort-food with family, friends, and one helluva view.

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# DINNER

**BURGERS** *made with locally raised beef & lamb...*  
*(includes one free side dish)*

*Black bean burger, by request*



*Gluten-free bun, by request*



*Double burger + \$6*

*All-American, lettuce, tomato, pickles, ketchup & mayo \$18*

*Vegan mayo, by request*



*Add sharp white cheddar + \$1*

*Add peppered bacon + \$2*

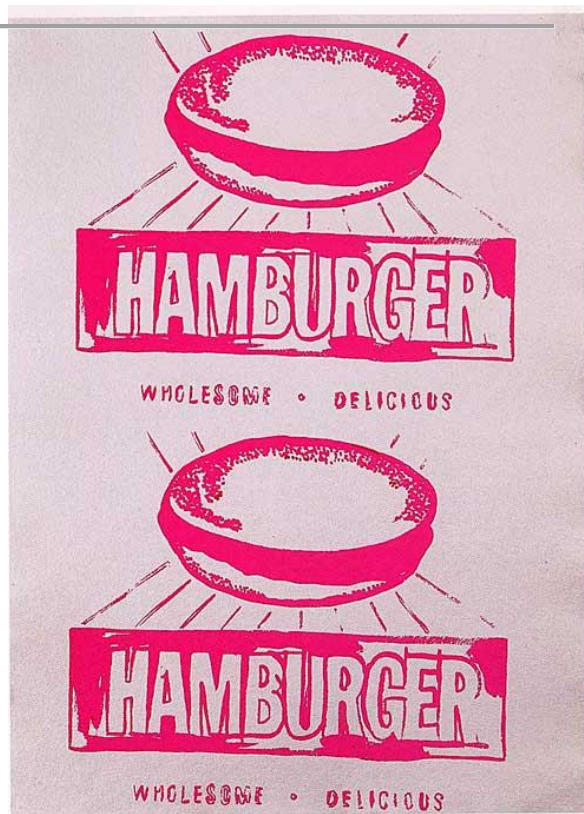
*Normandie, Boursin cheese & wild mushroom sauce \$19*

*Sweet Cheezus, Brie, peppered bacon, field greens,  
& homemade preserves \$20*

*Mama Trey's BBQ Jack Fruit with vegan slaw*



*\$20 Double Hamburger, Andy Warhol, 1986*



**HOMEMADE PASTAS & POLENTA**, *(includes free Caesar salad)*



*Tagliatelle \$18*

*Polenta \$20*



*Italian, soft & creamy corn grits  
(Shrimp & Grits! \$28)*

*Spinach & Ricotta Ravioli \$21*

*Classic, slow-simmered marinara*



*Alfredo Puro (with white wine)*

*Garlic butter & aioli scampi*

*add wild mushrooms*

*+\$5*



*add lamb meatballs*

*+\$6*

*add marinated, grilled chicken*

*+\$6*

*add shrimp*

*+\$8*

*Homemade Pasta, John Currin, 1999*



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## MAIN COURSES *(includes one free side dish)*

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Polish bratwurst & kraut, *home-made cheese sauce* \$18 


Fried chicken tenders, *sweet & smoky chipotle crème* \$19


Lump crab mac-n-cheezy, *Old Bay®* \$21


Chef Bruce's Mediterranean chicken breasts, *marinated and grilled, topped with stewed apricots & pistachios, over wilted spinach* \$25 

Drunken rabbit stew served with *sourdough* \$29

Grilled whole river trout, *lemon & herbs de Provence, over wilted spinach* \$32 

Bam-ba-Lamb shanks, *classically prepared, over mashed potatoes* \$32 

Naked Ribeye 12oz, *Boursin cheese & wild mushroom sauce, upon request* \$42 

Filet Mignon 8oz with *herbed butter* \$49 



*Feast, Chris Dunn, 2014*

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## THE SIDE DISHES, *one choice free with dinner (a la carte \$8)*

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*Still Life with Vegetables,*  
William Merritt Chase, 1870

Sautéed vegetable of the day  

Hoisin glazed carrots *sweet & spicy*  

Three Sisters *Roasted sweet potato, beets, & sweet corn*  

Caramelized baked beans *smoky, with bacon* 

Rumbledethumps! *Scottish peasant potato casserole with onion, cabbage & extra-sharp white cheddar* 

Red cabbage slaw  

French fries

Onion rings

Good old, mashed potatoes 

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## DRINKS

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**\$4**

Coke, Coke Zero, Sprite, Club, Tonic

Virgil's ~ Root Beer or Cream Soda

Reed's Strong Ginger Beer

Unlimited Iced Tea or Coffee

Juices ~ Orange, Pineapple, Cranberry, or  
Grapefruit

Coffee

Sage Moon Specialty Hot Teas,

*ask your server for our selection*



*The Drinkers*, Vincent van Gogh, 1862

**\$6**

Floats (Root beer, Ginger beer, Cream soda)

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## DESSERTS

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*Candy Curls*, Will Cotton, 2006

Homemade Lazy Sundae® ice cream scoops

Single \$4   Double \$7   Triple/Pint \$9

Homemade Waffle Cone \$1

Manna From Heaven, Thrilla in Vanilla  
*ice cream sandwiched between cardamon &  
rosewater Italian spumini meringhes*  \$7

Campfire S'mores Mousse \$8

Naked In New York, *homemade cheesecake.  
Straight, no chaser (Okay, you could dress it in  
a warm berry compote. If you're into that.)* \$9

Happy Ending, *Double-scoop, Ghirardelli  
brownie sundae, choose your ice cream !* \$10

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