

WELCOME TO PANORAMA PUBLIC HOUSE!


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

STARTERS, SALADS, SOUPS

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* \$10 



Sweet potato & goat cheese stuffed mushrooms \$10 

Nearly famous lump crab bites, *remoulade* \$12 

Seasonal charcutier board for 2 \$18

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)  

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

 and/or  by request \$10




Vertumnus, Giuseppe Archimboldo, 1591

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

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)




Homemade Pasta, John Currin, 1999

Tagliatelle \$18


Polenta \$20 
Italian, soft & creamy corn grits

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

MAIN COURSES *(includes one free side dish)*

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



Fried chicken breasts, sweet & smoky chipotle crème \$20

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 \$23



Drunken rabbit stew served with sourdough \$24

Grilled whole river trout, lemon & herbs de Provence, over wilted spinach \$26



Bam-ba-Lamb shanks, classically prepared, over mashed potatoes \$29



Naked Ribeye 12oz, Boursin cheese & wild mushroom sauce, upon request \$35



Filet Mignon 8oz with herbed butter \$39



Feast, Chris Dunn, 2014

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



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



DRINKS

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
Sage Moon Specialty Hot Teas,
ask your server for our selection

\$4



The Drinkers, Vincent van Gogh, 1862

DESSERTS



Candy Curls, Will Cotton, 2006

Homemade Lazy Sundae[®] ice creams

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**