

WELCOME TO PANORAMA PUBLIC HOUSE!

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

Our entire staff is dedicated to your comfort and enjoyment.


A service charge of 18% will be added to your bill, which is used to provide good and fair wages to all of our staff, both front and back of house.


STARTERS, SALADS, SOUPS

Traditional or **GF** Sourdough for two, *herbed butter* \$6

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

Apple butter & Brie \$10

Wild mushroom & garlic aioli \$10 

Warm Springs ~ grilled chicken & onions over spicy alfredo \$12 

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

Pretzel bites, *housemade Guinness beer cheese dip* \$10



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

Sweet potato & Boursin stuffed mushrooms \$10 

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

Garlic Shrimp Cocktail \$16

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

Traditional Spinach salad, *hard boiled egg on top & warm bacon vinaigrette, or vegan/GF by request*   \$8

Shrimp Remoulade salad \$16

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 *blend of locally raised beef & lamb*
(includes one free side dish)

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

Substitute vegan mayo 

Add jalapeños or raw onions


Add sharp white cheddar + \$1


Add peppered bacon + \$2


Normandie: *Boursin cheese & wild mushrooms* \$20

Alpine: *Gruyère & caramelized onions* \$20

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

BBQ Jack Fruit with *vegan slaw*  \$20

Veggie burger, by request 

Gluten-free bun, by request 

Double burger + \$6



Double Hamburger, Andy Warhol, 1986

HOMEMADE PASTAS & POLENTA, CHOOSE YOUR SAUCE
(served with Caesar salad)




Homemade Pasta, John Currin, 1999

Tagliatelle \$19

Polenta \$20  
Italian, soft & creamy corn grits

Spinach & Ricotta Ravioli \$21

Classic, slow-simmered marinara 

Alfredo Puro (with white wine)

Garlic butter & aioli, pinch of red pepper

add wild mushrooms + \$5 

add lamb meatballs + \$6

add marinated, grilled chicken + \$6


add marinated, sautéed shrimp + \$8

MAIN COURSES *(includes one free side dish)*


Polish bratwurst & kraut, *home-made cheese sauce* \$19


High-gear chicken & bleu cheese meatloaf, *celery & carrot sticks* \$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* \$26 


Drunken rabbit stew, *sourdough triangles* \$29


Grilled river trout filet, *lemon & herbs de Provence, over wilted spinach* \$29 

Baked salmon steak, *lemon & rosemary* \$32 

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

Roasted, bacon-wrapped scallops, *maple & soy glaze* \$39 

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

Filet Mignon 8oz or *petit filet with bacon-wrapped scallops* \$49 






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

\$4

Coke, Coke Zero, Sprite, Club, Tonic

Virgil's ~ Root Beer or Cream Soda

Maine Root Strong Ginger Beer

Unlimited Iced Tea or Coffee

Sage Moon Specialty Hot Teas,

ask your server for our selection

\$5

Juices ~ Orange, Apple Cider,

Pineapple, or Cranberry

\$8

Floats (Root beer, Ginger beer, Cream soda)



The Drinkers, Vincent van Gogh, 1862

DESSERTS



Candy Curls, Will Cotton, 2006

Homemade Lazy Sundae[®] ice cream scoops

Single \$4 Double \$8 Triple/Pint \$11

Homemade Waffle Cone \$1

Manna From Heaven, *Thrilla in Vanilla*
ice cream tops a cardamom & rosewater
Pavlova meringue \$11



Campfire S'mores Mousse \$9

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