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* $8

Flatbreads: Marinara, fresh mozzarella & shaved parmesan $10 ** *add sliced lamb meatballs* + $3

Apple butter & Brie $11

Wild mushrooms, garlic olive oil & field greens $11

Shaved ham, Gruyère, & balsamic caramelized onions $12

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

Pretzel bites, *house-made Guinness beer cheese dip* $9

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

Sweet potato & Boursin stuffed mushrooms $10

Nearly famous lump crab bites, *remoulade* $16

Garlic Shrimp Cocktail $16



Vertumnus, Giuseppe Archimboldo, 1591

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

Traditional Spinach salad, *cherry tomatoes, red onion, hard boiled egg, parmesan & warm bacon vinaigrette…* $8

no bacon, egg & parmesan *and/or no croutons*

French onion soup, *our vegan adaptation begins with a wild mushroom & white wine broth, and is topped with toasted croutons & Gruyère…*
no Gruyère *and/or no croutons* *by request* $10

Chef's Special Soup Flight $15

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

DINNER

BURGERS *6oz. 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

Bacon & Bleu: *just like it sounds, y'all* $20

Alpine: *Gruyère & caramelized onions* $20

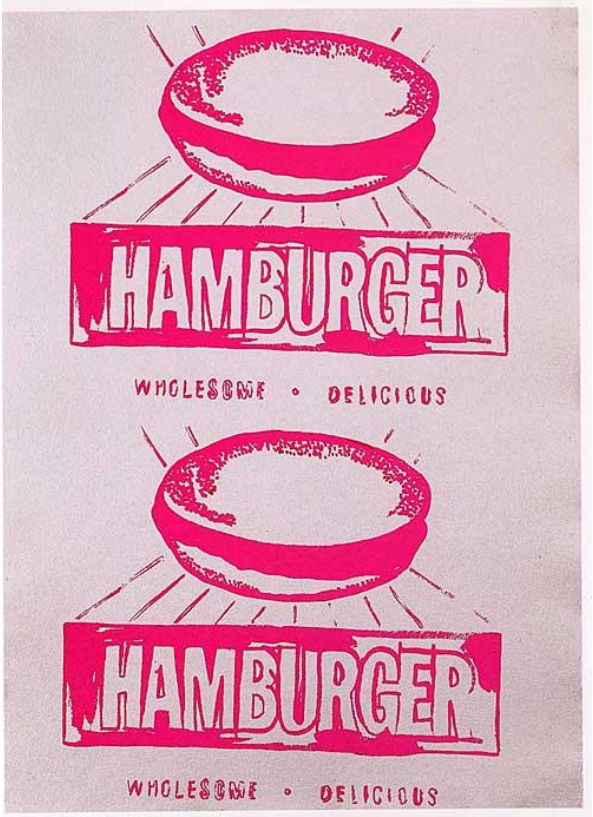
Sweet Cheezus: *Brie, peppered bacon & homemade preserves* $20

BBQ Jack Fruit *with vegan slaw* $20

Amy's veggie burger, by request

Gluten-free bun, by request

Double burger + $7



Double Hamburger, Andy Warhol, 1986

CHOOSE YOUR PASTA ADVENTURE

(served with Caesar salad… with or without 'chovies)



Homemade Tagliatelle *hand-cut, ribbon pasta* $20

Homemade Spinach & Ricotta Ravioli $22

Cavatappi *corkscrew pasta* $18

Classic, slow-simmered marinara
Alfredo sauce (white wine)
Pesto sauce (sunflower seeds, walnuts, almonds)
White-cheddar cheese sauce
Olive oil with roasted garlic & a pinch of red pepper

- *add sautéed spinach & veggies* + $5
- *add sautéed 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, *homemade white-cheddar cheese sauce* $19

High-gear chicken & bleu cheese meatloaf, *celery & carrot sticks* $20

Blue Ribbon Chicken, *rolled with shaved ham & Gruyère, panko coated & deep fried* $25

Chef Bruce's Mediterranean chicken breasts, *marinated and grilled, topped with stewed apricots & pistachios, over wilted spinach* $27

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, $42
Boursin cheese sauce & wild mushrooms, upon request



Feast, Chris Dunn, 2014

Filet Mignon 8oz *or petit filet with maple-soy, bacon-wrapped scallops* $49

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

Hot maple-glazed carrots
add peppered bacon, by request

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

Jersey Fries

Sweet-tater fries *with house apple butter*

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

Homemade Lemonade

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 creams, including vegan scoops!

Single $4 Double $8
Homemade Waffle Cone $1

Challah Puddin', *our Thrilla in Vanilla ice cream tops this English-German fusion recipe drizzled with our buttered rum & vanilla glaze* $11

Flaming Campfire S'mores Mousse
*(**GF** by request)* $10

Naked In New York, *homemade cheesecake. Straight, no chaser* $9

Apple-achian Spice Cake
Let's ALL eat cake! $9

Happy Ending, *Double-scoop, Ghirardelli brownie sundae, choose your ice cream !* $12