

Pompette

MIXED CHARCUTERIE, SPICY COPPA, UMBRIAN SALAMI, SALAMI NERO, RILLETES ON TOAST	\$19
ANTIPASTI, CRISP FLATBREAD, GREENS "JAM", LABNEH, WHITE BEAN PURÉE, PICKLED VEGETABLES, OLIVES	\$14
RABBIT COMPOTE, PICKLED CARROTS, WHOLE GRAIN MUSTARD	\$12
BUTIFARRA DE FOIE, GRILLED PORK SAUSAGE, WHITE BEANS, FIG SABA	\$11
HOUSE MADE HALIBUT BRANDADE, TOASTED LEVAIN	\$9
KENTUCKY HAM CROQUETTES, FRISÉE, LEMON	\$10
ROCKET, BEETS, ALMONDS, PECORINO SARDO, SHERRY VINAIGRETTE	\$12
GODDESS MELON, HEIRLOOM TOMATOES & CUCUMBERS, RICOTTA SALATA, MINT	\$13
FRISÉE AUX LARDONS, POACHED EGG, PANCETTA, CROUTONS, WARM RED WINE VINAIGRETTE	\$12
ROMAINE LETTUCE, GREEN GODDESS DRESSING	\$11
CHILLED CUCUMBER SOUP, CUMIN, MINT, YOGURT	\$8
POMPETTE CROQUE, BERKSHIRE HAM, GRUYERE, PARMESAN, CARROT SALAD	\$14 *add a fried egg \$2
OMELETTE, PECORINO FRESCO CHEESE, SWISS CHARD, FRITES, MIXED LETTUCES	\$16
LOCAL PETRALE SOLE, GREEN BEANS, SUMMER SQUASH, WHITE CORN, LEMON, DILL & CAPER SAUCE	\$26
BUCATINI, BASIL PESTO, CHERRY TOMATOES & GREEN BEANS	\$17
FRIED 38N CHICKEN SANDWICH, SPICY SLAW, ZUCCHINI PICKLES, HOUSE MADE POTATO CHIPS	\$16
BERKSHIRE PORK TARTINE, GIARDINIERA, PROVOLONE, ROCKET, RADISH & CABBAGE SALAD	\$16
POMPETTE BURGER, HOUSE-GROUND GRASS FED BEEF, WHITE CHEDDAR, ROASTED TOMATO, AÏOLI, FRITES	\$18
ROASTED EGGPLANT, SQUASH & TOMATO, TOASTED PAN DE MIE, AÏOLI, MOZZARELLA, ROCKET, POTATO CHIPS	\$14
POMMES FRITES & AÏOLI	\$7
MARINATED OLIVES	\$6
SWEET & SPICY ALMONDS	\$5
ACME LEVAIN & BUTTER	\$2
<i>A Crottin de Champcol</i> WITH LEVAIN & HONEY	\$10

24 JULY 2017

LUNCH

NO. 73

POMPETTE

1782 FOURTH STREET BERKELEY, CA 94710

510-356-4737

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Although every effort will be made to accommodate food allergies, we can't guarantee to meet your specific needs.
A gratuity of 20% will be added to groups of six or more. Corkage is \$20 per 750ml.*

APERITIFS \$9

SPRITZ

Aperol, white wine, soda

BICYCLETTE

Campari, white wine, ice

POMPETTE PUNCH

Lillet Rouge, Combier, lime, soda

AMERICANO

Gran Classico, Punt e Mes, soda

LILLET BLANC OR COCCHI AMERICANO

RICARD

PASTIS GRANIER

PASTIS PRADO

HOUSE COCKTAILS \$12

INDISCREET

Rye, Bruto Americano, sugar

FUNNY FACE

*Gruven vodka, lemon, ginger,
honey*

BEDAZZLED

*Pampero Anniversario rum,
Quinquina, lime*

THE GRASS IS GREENER

Mezcal, Combier, green Chartreuse, lime

TWO FOR THE ROAD

Bourbon, Rye, lemon, orgeat, apricot

ON THE TOWN

*Gin, Combier, lime, Bordiga bitters***CLASSIC COCKTAILS \$12**

SAZERAC

*Cognac, Templeton Rye, bitters, sugar,
absinthe*

RYE MANHATTAN

*High West Double Rye, Antica Carpano,
bitters*

BIJOU

*Plymouth gin, Green Chartreuse,
Antica Sweet Vermouth*

PALOMA

*Espolon Blanco, Falernum, lime, grapefruit,
soda*

FRISCO SOUR

Bulleit Bourbon, lemon, raspberry liqueur

CORPSE REVIVER

*Spirit Works gin, Cocchi Americano,
Combier, Absinthe***WINES BY THE GLASS**SPARKLINGNV PROSECCO, BRUT ROSÉ, *Ca Vittoria* \$10NV CHAMPAGNE, *J. Lasalle, Cachet Or, 1er cru* \$14WHITE WINE2015 QUINCY, *Domaine Trotereau* \$122015 MÂCON VILLAGES, *Henri Perrusset* \$112015 XAREL-LO, *Bohigas, Catalunya* \$10ROSÉ WINE2015 CÔTES DU LUBERON ROSÉ, *Chateau La Canorgue* \$92016 COSTE DELLA SESIA ROSATO, *Le Pianelle, "al posto dei fiori"* \$10RED WINE2015 BEAUJOLAIS-VILLAGES, *Guy Breton, "Cuvée Marylou"* \$132014 ETNA ROSSO, *Murgo* \$102015 IGP ST GUILHEM-LE-DÉSERT, *Loup Dans La Bergerie* \$102015 LANGHE NEBBIOLO, *Brezza Giacomo & Figli* \$132015 PIC SAINT LOUP, *Domaine de l'Hortus* \$13**BEER ON TAP**

CRAFTSMAN BREWING, 1903 LAGER \$7

Pasadena, CA

HENHOUSE BREWING, "INCREDIBLE PALE ALE" IPA \$7

Petaluma, CA

NOVEL BREWING "PARK FACTOR" KOLSCH \$7

*Oakland, CA***CIDER**

POIRÉ AUTHENTIQUE, SPARKLING PEAR CIDER \$9

*France, Eric Bordelet***BEER BY THE BOTTLE**

HENHOUSE BREWING, IPA

Petaluma, CA \$9/16 OZ. CAN

OL' REPUBLIC BREWERY, "GONE-A-RYE" KOLSCH

Nevada City, CA \$7/12 OZ. CAN

GUINNESS DRAUGHT

Dublin, Ireland. \$8/14.9 OZ. CAN

SESSION LAGER

Hood River, OR \$7/11 OZ. BOTTLE**SOFT DRINKS**

BOYLAN'S COLA \$4.50

BOYLAN'S DIET COLA \$4.50

MEXICAN COKE \$4.50

BUNDABERG GINGER BEER \$3

SAN PELLEGRINO ARANCIATA \$3.50

SAN PELLEGRINO LIMONATA \$3.50

HOUSE MADE LEMONADE \$3

LEMON SPRITZ \$3

ICED TEA \$4

SUMMIT SPARKLING WATER (WYOMING) \$5

SUMMIT STILL WATER (WYOMING) \$5

ALGORITHM COFFEE (FRENCH PRESS) \$5