

# Pompette

- Mixed Charcuterie, salami Toscano, salami nero, Kentucky ham, pork rillettes on toast \$19
- Fried Green Tomatoes & Grilled Shrimp with a cucumber & buttermilk relish, crumbled bacon \$16
- Fresh Mozzarella with late season roasted peppers, heirloom tomato, basil, anchovy & garlic \$13
- Mussels Escabeche on toasted levain with aioli, fennel & celery salad, drizzled with parsley oil \$12
- Long Cooked Romano Beans, Tomato Confit, Smoky Eggplant, yogurt & dukkah spice, hazelnuts \$11
- Shaved Fennel, Cucumber, Radishes, blu di capra cheese, toasted walnuts \$12
- Romaine Lettuce Salad, caesar dressing, croutons, parmesan \$11
- Cream of Greens Soup, yogurt, mint \$8

Pompette Croque, Berkshire ham, gruyere, parmesan, carrot salad \$14 \*add a fried egg \$2

Omelette, fromager d'affinois cheese, leeks & mushrooms, frites, mixed lettuces \$16

Fresh Chorizo Hash, poached eggs, ciabatta toast \$14

Local Petrale Sole on a warm fresh cranberry bean & cherry tomato salad with chervil & chives \$25

Warm Goat Cheese Salad \$16  
toasted levain, mixed greens, marinated beets, soft cooked egg, cucumber salad

Pasta alla Norma, strozzapreti, eggplant, fresh tomato sauce, ricotta salata \$16

Fried Chicken Sandwich, spicy slaw, zucchini pickles, house made potato chips \$16

Pompette Hamburger \$18  
house ground grass-fed beef, white cheddar, roasted Early Girl tomato, aioli, frites, mixed lettuces

Roasted Turkey & Bacon Sandwich \$15  
on toasted pain de mie, heirloom tomato, bacon, romaine, house made mayo, potato chips

House Cured Pork Pastrami on ciabatta with sauerkraut, Swiss cheese & Russian dressing \$14

Levain Toast, whipped ricotta & jam \$5

Pommes Frites & Aioli \$7

Marinated Olives \$6

*Bread served upon request*

Hair of the Dog

Pompette Bloody Mary \$12

Mimosa \$10

Corpse Reviver No. 2 \$12

7 October 2017

Sunday Lunch

no. 23

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.*