

Pompette

26 November 2017

Sunday Brunch

no. 30

- Grilled Monterey Squid tossed with chorizo fresco, almonds & frisée \$13
- Avocado & Smoked Trout Toast, cilantro, pumpkin seeds, crispy shallots, spicy lime vinaigrette \$13
- Polpette di Pollo, chicken meatballs baked with tomato sauce and sheep's milk cheese \$14
- Grilled Steak Salad with purple daikon, carrots, rocket, frisée, mint, cilantro, & chili \$14
- Shaved Fennel, Endive & Medjool Dates with pistachios, feta & sherry orange vinaigrette \$12
- Castelfranco Radicchio & Apples with walnuts & Bleu d'Auvergne cheese \$12
- Romaine Lettuce Salad, caesar dressing, croutons, parmesan \$11
- Winter Vegetable Minestrone, grated parmesan \$8
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- Steamed Mussels in rich saffron & fennel broth with chickpeas, grilled Acme levain & aioli \$17 *add frites \$4
- Pompette Croque, smoked ham, gruyere, parmesan, celery root remoulade & carrot \$14 *add a fried egg \$2
- Omelette, fromager d'affinois cheese, fines herbes & leeks, pommes frites, mixed lettuces \$16
- Warm Goat Cheese Salad \$16
toasted levain, mixed lettuces, marinated beets, soft cooked egg, leeks vinaigrette
- Crispy Petrale Sole over white beans & broccoli di Ciccio with Meyer lemon & chive tartar sauce \$26
- Rigatoncini al Cavolfiore, pasta with cauliflower, onions, capers, saffron & pecorino \$17
- Grilled Chicken Paillard with a salad of rocket, frisée, carrot, apple, toasted squash seeds & pecorino \$15
- Spit-Roasted Berkshire Pork on focaccia with sauerkraut, Swiss cheese & Russian dressing, potato chips \$14
- Pompette Hamburger \$18
house ground grass-fed beef, white cheddar, red onion jam, aioli, frites & mixed lettuces

Levain Toast, yogurt & jam \$5

Pommes Frites & Aioli \$7

Bread served upon request

Hair of the Dog

Pompette Bloody Mary \$12

Mimosa \$10

Corpse Reviver No. 2 \$12

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

Aperitif 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, Lillet Blonde,
Combier, Absinthe*

Wines by the Glass

Sparkling

NV Prosecco, Brut Rosé, *Ca'Vittoria* \$10
NV Sparkling Muscadet, *Atmosphères, Jo Landron* \$11
NV Champagne, *J.Lasalle, Cachet Or, 1er cru* \$15

White Wine

2016 Sancerre, *Domaine Sylvain Bailly, Terroir* \$14
2016 Pinot Blanc, *Meyer-Fonné, Vieilles Vignes* \$12
2016 Lugana, *Marangona* \$11
2015 Mâcon Villages, *Henry Perrusset* \$12
2015 Fiano, *Sannio, Campania, ALA dei Colombi* \$10

Rosé Wine

2015 Côtes du Luberon Rosé, *Chateau La Canorgue* \$9
2016 Coste della Sesia Rosato, *Le Pianelle, "al posto dei fiori"* \$10

Red Wine

2015 Beaujolais-Villages, *Guy Breton, "Cuvée Marylou"* \$13
2015 Langhe Nebbiolo, *Brezza Giacomo & Figli* \$13
2016 Vin de Pays de Vaucluse Rouge, *Vignobles Brunier, "Le Pigeolet"* \$11
2015 Côtes de Bourg, Bordeaux, *Chateau Falfas, Les Demoiselles de Falfas* \$13

Beer On Tap

Social Brewery, "Mr. Kite's" \$7
English style pale ale
San Francisco, CA

Craftsman Brewing, "1903 Lager" \$7
Pasadena, CA

Henhouse Brewing, "IPA" \$7
Petaluma, CA

Beer by the Bottle

ol' Republic Brewery, "Gone-A-Rye" Kolsch
Nevada City, CA \$6/12 oz. can

Eagle Rock Brewery, "Solidarity" Black Mild
Los Angeles, CA \$9/16 oz. can

Modern Times Brewing, Coffee stout
San Diego, CA \$9/16 oz. can

ol' Republic Brewery, "Pool Side Pale" Pale Ale
Nevada City, CA \$6/12 oz. can

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

San Pellegrino Sparkling Water 750ml \$5

American Summit Still Water (Wyoming) \$5

Algorithm Coffee (French Press) \$5