

# Pompette

6 December 2017

Lunch

No. 186

## SNACKS

Sweet & Spicy Almonds \$5

Pommes Frites & Aioli \$7

Pork Rillettes on Toast \$8

Salami Toscano \$8

## STARTERS

Avocado & Smoked Trout Toast, pumpkin seeds, crispy shallots, spicy lime vinaigrette \$13

Pork Meatballs, braised in milk, grilled levain \$13

Endive & Grapefruit, beets, avocado, chervil, citrus vinaigrette \$13

Castelfranco Radicchio & Apples with walnuts & Bleu d'Auvergne cheese \$12

Romaine Lettuce Salad, caesar dressing, croutons, parmesan \$11

Borlotti Bean Soup, wilted beet greens \$8

## MAINS

Steamed Mussels in a rich saffron & fennel broth with chickpeas, grilled Acme levain & aioli \$17 \*add frites \$4

Pompette Croque, smoked ham, gruyere & parmesan, celery root & carrot remoulade \$14 \*add a fried egg \$2

Omelette, fromager d'affinois cheese, fines herbes & leeks, pommes frites, mixed lettuces \$16

Rigatoncini al Cavolfiore, roasted cauliflower, garlic, breadcrumbs & pecorino \$17

Warm Goat Cheese Salad \$16

on toasted levain with mixed greens, marinated beets, a soft cooked egg & leeks vinaigrette

Chicken Paillard Salad with rocket, frisée, carrot, apple, toasted squash seeds & pecorino \$14

Crispy Petrale Sole & Chips, coleslaw & Meyer lemon & chive tartar sauce \$26

Spit-Roasted Berkshire Pork Loin on focaccia with Swiss cheese, romaine & Russian dressing, potato chips \$14

Pompette Hamburger \$18

house ground grass-fed beef, white cheddar, red onion jam, aioli, frites & mixed lettuces

*Bread served upon request*

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

Pompette Punch  
*Lillet Rouge, curaçao, lime, soda*

Spritz  
*Aperol, white wine, soda*

Bicyclette  
*Campari, white wine, ice*

American  
*Gran Classico, Punt e Mes, soda*

Lillet Blanc or Cocchi Americano

Ricard

Pastis Granier

Pastis Prado

### House Cocktails \$12

Charade  
*Rye, Barolo Chinato, apricot*

Funny Face  
*Gruven vodka, lemon, ginger, honey*

Bedazzled  
*Pampero Anniversario rum, Quinquina, lime*

The Grass is Greener  
*Mezcal, curaçao, green Chartreuse, lime*

Two for the Road  
*Bourbon, Rye, lemon, orgeat, apricot*

Pompette 75  
*Gin, Leopold's NY Sour Apple, lemon, bubbly*

### Classic Cocktails \$12

Vieux Carre  
*Cognac, Rye, bitters, Antica sweet vermouth, Benedictine*

Sidecar  
*Cognac, curaçao, lemon*

Bijou  
*Plymouth gin, Green Chartreuse, Antica Sweet Vermouth*

El Diablo  
*Tequila, lime, cassis, ginger, soda*

Ward 8  
*Bulleit Rye, lemon, orange, grenadine*

Corpse Reviver No 2  
*St. Geo Botanicore gin, Cocchi Americano, lemon, curaçao, Absinthe*

### Wines by the Glass

#### Sparkling

NV Prosecco, Brut Rosé, *Ca'Vittoria*, \$10

NV Champagne, *J.Lasalle, Cachet Or, 1er cru* \$14

#### White Wine

2016 Sancerre, *Domaine Sylvain Bailly, Terroior* \$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

2016 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, *Chateau Falfas, Les Demoiselles de Falfas* \$13

### Beer On Tap

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

Eagle Rock Brewing, "Populist" IPA \$7  
*Los Angeles, CA*

Social Kitchen & Brewery, "Mr Kites" Pale ale \$7  
*San Francisco, CA*

### Beer by the Bottle

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

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

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

### Soft Drinks

Boylan's Cola \$4.50

Boylan's Diet Cola \$4.50

Mexican Coca Cola \$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

Summit Still Water (Wyoming) \$5

Algorithm Coffee (French Press) \$5