

Pompette

17 December 2017

Sunday Brunch

no. 33

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

Pork Meatballs, cooked in milk with grilled bread \$13

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

Mixed Chicory Salad with apples, walnuts & Bleu d'Auvergne cheese \$12

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

Carrot & Ginger Soup, chives \$8

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

Pork & Tomato Ragù over polenta with poached eggs \$17

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

Warm Goat Cheese Salad \$16
toasted levain, mixed lettuces, marinated beets, soft cooked egg, leeks vinaigrette

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

Grilled Chicken Paillard with a salad of rocket, frisée, carrot, apple, toasted squash seeds & pecorino \$15

Local Petrale Sole, white beans, rapini, Meyer lemon & chive tartar sauce \$25

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

Levain Toast, yogurt & jam \$5

Pommes Frites & Aioli \$7

Pork Rillettes on Toast \$8

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

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

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

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

Bedazzled
*Pampero Anniversario rum,
Quinquina, lime*

The Grass is Greener
Mexcal, Combier, green Chartreuse, lime

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

Sidecar
Cognac, curaçao, lemon

Classic Cocktails \$12

Sazerac
Cognac, Templeton Rye, bitters, sugar, absinthe

El Diablo
Tequila, lime, cassis, ginger, soda

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

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

Frisco Sour
Bulleit Bourbon, lemon, raspberry liqueur

Corpse Reviver No. 2
*Spirit Works gin, Lillet Blonde,
Combier, Absinthe*

Wines by the Glass

Sparkling

NV Prosecco, Brut Rosé, *Ca'Vittoria* \$10
NV Cava, Brut Nature, *Capità Vidal* \$10/42
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
2016 Chardonnay, *Au Bon Climat, Santa Barbara* \$13
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
2014 Chianti Classico, *Istine* \$12
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 Brewing, "Mr. Kite's" \$7
English style pale ale
San Francisco, CA

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

Social Brewing, "Hop Champagne" IPA \$7
San Francisco, 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

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