

Pompette

13 January 2018

Lunch

no. 216

SNACKS

- Pommes Frites & Aioli \$7
- Pork Rillettes on Toast \$8
- Salami nero \$7
- Saucisson sec \$7
- Salami Toscano \$7

STARTERS

- Roasted Beet & Citrus Salad, endive, pistachios & chervil \$13
- Castelfranco & Coraline Radicchio, sheep's cheese, medjool dates & pomegranates \$12
- Little Gem Lettuce Salad, caesar dressing, croutons, parmesan \$11
- Potato & Parsnip Soup, chives \$8

MAINS

- Steamed Mussels in a rich saffron & fennel broth, 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
- Bucatini, Brussels sprouts, smoked pancetta, garlic, & pecorino \$17
- Crispy Local Petrale Sole, frites, cabbage salad, Meyer lemon & dill tartar sauce \$26
- Heritage Pork & Tomato Ragù, strozzapreti pasta, parmigiano reggiano \$19
- Warm Goat Cheese Salad \$16
toasted levain, mixed lettuces, marinated beets, soft cooked egg, leeks vinaigrette
- Grilled Chicken Paillard with a salad of rocket, frisée, carrot, apple, almonds & pecorino \$15
- Spit-Roasted Berkshire Pork Loin on focaccia with Swiss cheese, romaine & Russian dressing, house made 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

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

Charade
Rye, Barolo Chinato, apricot

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

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

Classic Cocktails \$12

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

El Diablo
Tequila, lime, cassis, ginger, soda

Bijou
Plymouth gin, Green Chartreuse, Antica Sweet Vermouth

Sidecar
Cognac, curaçao, lemon

Ward 8
Bulleit Rye, lemon, orange, grenadine

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, 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

2014 Chianti Classico, *Istine* \$15
2014 Coste della Sesia Rosso, Nebbiolo, *La Prevostura* \$13
2016 VDP de Vaucluse, *H. Brunier & Fils, "Le Pigeoulet"* \$10
2014 Corse Calvi, *Domaine Maestracci, "E Prove"* \$13
2015 Côtes de Bourg, *Chateau Falfas, Les Demoiselles de Falfas* \$13

Beer On Tap

Ol' Republic Brewery, "Frontier Amber" \$7
Nevada City, CA

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

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

Beer by the Bottle

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

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