

Pompette

11 March 2018

Lunch

no. 272

SNACKS

- Salami nero \$7
- Sweet & spicy almonds \$5
- Pork rillettes on toasted levain \$8
- Pommes frites & aioli \$7

STARTERS

- Oxtail & red onion marmalade, grilled levain, celery root salad \$11
- Citrus marinated white shrimp, with a chickpea, radish, fennel, celery, lemon & parsley salad \$15
- Frisée & scarlet turnip salad, cabbage, apple & hazelnuts \$11
- Castelfranco radicchio, Fourme d'Ambert blue cheese, medjool dates & walnuts \$12
- Romaine lettuce salad, caesar dressing, croutons, parmesan \$11
- Green garlic & potato leek soup, chives \$8

MAINS

- Roast turkey & bacon sandwich with Swiss cheese on toasted focaccia, house-made potato chips \$14
- Omelette with broccoli rabe, gruyere, pommes frites & mixed greens \$16
- Grilled Berkshire pork loin, French lentils, capers, parsley & Meyer lemon salsa, arugula \$18
- Warm Cypress Grove goat cheese on toasted levain with a Tuscan kale, cauliflower & crispy brown rice salad \$16
- Garlic sausage & tomato ragù, mezzamaniche pasta, parmesan \$18
- Pan-roasted striped bass, saffron fennel broth, potatoes, artichokes & aioli \$26
- Grilled chicken paillard with a salad of rocket, frisée, fennel, almonds, mint & pecorino \$15
- Deviled pork sandwich with tangy cabbage slaw & house-made potato chips \$14
- Pompette hamburger, house ground grass-fed beef, white cheddar, onion jam, aioli, frites & mixed greens \$18

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, curacao, 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, 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 Colline Novaresi Rosato, *Boniperti "Rosadisera"* \$11

Red Wine

2016 Beaujolais-Villages, *Jean Foillard* \$16
2016 Dolcetto Di Diano D'Alba, *Olivero Paolo "Il Palazzotto"* \$10
2016 VDP de Vaucluse, *H. Brunier & Fils, "Le Pigeoulet"* \$10
2016 Cannonau Di Sardegna, *Vigne Rada, "Riviera"* \$14
2016 Collines Rhodaniennes Syrah, *Lionel Faury* \$16
2015 Côtes de Bourg, *Chateau Falfas, Les Demoiselles de Falfas* \$13

Beer On Tap

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

Social Kitchen Brewing, "Puttin' On The Spritz" \$7
IPA
San Francisco, CA

HenHouse Brewing, "Hollow Moon" IPA \$7
Santa Rosa, CA

Soft Drinks

Mexican Coke \$4.50

Diet Boylans 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

American Summit Still Water (Wyoming) \$5

Algorithm Coffee \$5