



The original POGO's Kitchen was located in the Okefenokee Swamp in North Florida. Walt Kelly, a syndicated cartoonist, created POGO, the Possum, in 1948 and the rest of the more than one hundred swamp characters within. They'd stop by Pogo's kitchen daily to get a 'speshul 'meal and discuss life and the wide world beyond.

We created this POGO's Kitchen so our guests could stop by and have a 'speshul' meal and talk, laugh and eat with their friends. Unlike the swamp, our POGO's is a cozy casual restaurant with banquet seating, full bar, private dining room, lush garden, covered patio and outdoor seating.

POGO's Kitchen won't be serving alligator tail (just yet...) or swamp food, but Executive Chef Alan Heckman has crafted a menu that celebrates a medley of modern flavors. Alan's storied culinary career includes being featured at the James Beard House and receiving a 4-star review from the New York Times before moving to Amelia Island.

# Breakfast Menu

\$25 Per Person

SODA, TEA, JUICE, & COFFEE

CHEF'S ASSORTED PASTRIES

*CHOOSE 1:*

FRENCH OMLET:

Cheddar Cheese | Sausage or Bacon  
Home-Fried Poatoes

CORNMEAL WAFFLES

Maple Syrup | Sausage or Bacon

PANCAKE

Maple Syrup | Sausage or Bacon

TWO EGGS

Prepared to Your Liking | Sausage or Bacon  
Home-Fried Potatoes

YOGURT PARFAIT

Plain or Vanilla Greek Yogurt  
Housemade Granola Seasonal Fruit

*\*Please note each guest will be charged a 20% service fee and 7% tax*



# Brunch Menu

\$48 Per Person

SODA, TEA, JUICE, & COFFEE

*FAMILY STYLE:*

BUTTERMILK BISCUIT

Berry Jam | Sorghum Butter

CINNAMON ROLL

Pecan Toffee | Vanilla Glaze

MIXED BERRIES

*CHOOSE 1:*

QUICHE

Arugula | Blistered Tomato | Herb Goat Feta

EGGS BENEDICT

Country Ham | English Muffin | Hollandaise

YOGURT PARFAIT

Housemade Granola | Seasonal Fruit

*DESSERT:*

BERRIES AND CREAM

*\*Please note each guest will be charged a 20% service fee and 7% tax*





# BUFFET STYLE BRUNCH

\$65 Per Person | \$100 Chef attendant fee

SODA, TEA, JUICE, & COFFEE

SALAD STATION:

Grilled Salmon | Grilled Chicken | Grilled Summer Vegetables | Chicken Salad | Baby Greens  
Romaine | Carrots | Roasted Beets | Cucumber | Onions | Tomatoes | Cheese | Croutons

DRESSINGS: Honey Vinaigrette | Balsamic Vinaigrette | Ranch

OMLET STATION:

Ham | Peppers | Onions | Cheese | Broccoli | Spinach | Mushrooms

CHICKEN AND WAFFLES

Maple butter | Syrup | Hot sauce

BLACK GARLIC AND HERB ROASTED SHRIMP

Cheddar and Caramelized Onion Grits | Salsa Verde

EGGS BENEDICT

Country ham | English Muffin | Poached Egg | Hollandaise

SAUSAGE AND BACON

BREAKFAST SLIDERS

HOME FRIED POTATOES

ROASTED BROCCOLI WITH SWEET- CHILI GLAZE

CHEF'S ASSORTED PASTRIES

*\*Please note each guest will be charged a 20% service fee and 7% tax*

# Lunch Menu

\$30 Per Person; Includes Soda, Tea, Coffee

## ENTREE OPTIONS:

BABY GEM SALAD WITH GRILLED SALMON OR CHICKEN  
Poached Pear | Goat Cheese | Candied Hazelnuts  
Honey Vinaigrette

PAN SEARED FLOUNDER  
Fingerling Potato | Market Vegetable | Lemon Beurre Blanc

ROASTED CHICKEN  
Fingerling Potato | Market Vegetable | Chicken Jus

WILD MUSHROOM RAGOUT  
Soy Campanelle Pasta | Black Garlic | Charred Onion Cream

## DESSERT OPTIONS:

CHOCOLATE TART  
Raspberry | Graham Cracker | Meringue

SEASONAL BERRIES  
Lemon-Poppy Seed Shortbread | Vanilla Ice Cream

*\*Please note each guest will be charged a 20% service fee and 7% tax*





# Buffet Style Lunch

\$35 Per Person

SODA, TEA, & COFFEE

SALAD STATION:

Grilled Salmon | Grilled Chicken | Grilled Vegetables  
Chicken Salad | Baby Greens | Romaine | Carrots  
Onions Tomatoes | Cucumber | Cheese | Croutons

DRESSINGS:

Honey Vinaigrette | Balsamic Vinaigrette | Ranch

ASSORTED SANDWICHES AND WRAPS

PASTA SALAD

POTATO SALAD

COLESLAW

ROASTED BROCCOLI WITH SWEET- CHILI GLAZE

HOUSE- MADE CHIPS

ASSORTED PASTRIES

*\*Please note each guest will be charged a 20% service fee and 7% tax*



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