

LA BOULANGERIE

Pain au Chocolat Warm Chocolate Croissant	7
Brioche aux Amandes Raspberry Jam, Almond Cream	7
Pain au Raisin Orange Pastry Cream, Raisins, Powdered Sugar Glaze	7

Panier à Pâtisserie Three is Always Better	19
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Smoked Salmon Tartine* Herbed Cream Cheese, Pickled Shallot, Capers, Fines Herbs	17
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CHARCUTERIE

Chicken Liver Mousse Dijon, Citrus, Toast	15
Country Pâté Pistachio, Pommery Mustard, Sweet Gherkin	16



FROMAGE BLANC, HERBS DE PROVENCE 19

LES GRANDE SALADES

Add Chicken 9 | Steak 19 | Salmon 17 | Shrimp 17

Colossal Shrimp Louie Tiger Shrimp, Hearts of Palm, Avocado, Grapefruit, Louie Dressing	27
Frisée aux Lardons* Soft Poached Egg, Grainy Mustard Vin	15
Seared Tuna Niçoise* Hard Boiled Egg, Haricot Vert, Potato, Tomato, Olives, Banyuls Vinaigrette	29
Pomeroy Chicken Waldorf Red Romaine, Grapes, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	18

LE CREPERIE

SUCRE

Classique Orange, Crème Chantilly	15
Nutella Banana, Hazelnut, Strawberry	16
Norwegian Lingonberry Jam	16

SAVEUR

- served with a petite salade -

Florentine Spinach, Camembert	16
Breton* Parisian Ham, Gruyère, Sunny Side Egg	17
Chicago Sausage, Provolone, Caramelized Onion	17

LES ŒUFS

l'Omelette Spinach, Chèvre, Tomato, Chive, Petite Salade	18
l'Saucisson Omelette Pork Sausage, Butterkäse Cheese, Roasted Red Pepper, Petite Salade	22
Quiche Lorraine Bacon Lardon, Butterkäse Cheese, Fines Herbs	17
Le Benedict* Jamon de Paris, Crumpet, Hollandaise	22
Smoked Salmon Benedict* Avocado, Crumpet, Caper Hollandaise	27
Boeuf & Œufs* Grilled Hangar, Rosti Potatoes, Two Eggs, Oven-Dried Tomato, Béarnaise	25

AVEC FRITES

Croque Monsieur Jamon de Paris, Gruyère Make it 'Madame' Sunny Side Egg +3*	19
Mussels Marinière Garlic, Chablis, Crème, Fines Herbs	25
Filet Sliders* Red Onion Jam, Boursin, Arugula	33
Lobster Roll Lemon-Butter Poached Maine Lobster	39
Poulet Cajun Petite Salade, Beurre Blanc	25
Burger Royale* Caramelized Onion, Butterkäse Cheese, Dill Pickle, Remoulade, Brioche Bun	24

FRUITS DE MER

Oysters On the Half Shell*
East or West
(½ DZ) 25

Colossal Black Tiger Shrimp
(4) 29

Petit Brunch Plateau*
East & West Coast Oysters, Alaskan King Crab,
Colossal Black Tiger Shrimp, Ahi Tuna Tartare
140

Alaskan Jumbo King Crab
(½ LB) 65

Tuna Tartare à la Marseillaise*
22

LES GARNITURES

Crispy Bacon 9 | Chicken-Apple Sausage 7 | Salade Verte 7
2 Eggs 'Your Way' 7* | Pommes Frites Garlic Aioli 7
Rosti Potatoes 9 | Toast [Brioche, Crumpet, or Country] 7



Jus de Jardin
Spinach, Celery, Green Apple,
Cucumber, Ginger, Lemon 9

* These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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A 3% restaurant surcharge is added to each guest check. This may be removed upon request.

DES COCKTAILS

BRUNCH CLASSIQUES

Bloody Marie Housemade Bloody Mix, Vodka	13
Mimosa Amere Orange Juice, Campari, Sparkling Wine	12
Bellini Rouge Strawberry, Raspberry, Sparkling Wine	14
Espresso Martini Cold Brew Espresso, Pomeroy Vodka, Mr. Black Coffee Liqueur	16

DE LA MAISON

Blood Orange Margarita à la Pression Silver Tequila, Dry Curacao, Blood Orange, Lime	16
Charentes Sazerac Rittenhouse Rye 100, Pineau des Charentes, Cognac, Pernod	17
Wild Child à la Pression Vodka, Vermouth Blanc, Lemon, Passion Fruit	16
French 75 Gin, Lemon, Thyme Liqueur, Bubbles	16
Le Spritz Aperitif, Pomegranate, Rosemary, Bubbles	16
Le Pamplemousse Gin, Elderflower Liqueur, Grapefruit, Lemon, Basil	15
Cherry Mule Blue Ash Farm Cherry Vodka, Ginger Beer, Lime, Rosemary	16



SANS ALCOHOL

Jus de Jardin Green Apple, Cucumber, Ginger, Lemon, Spinach, Celery	9
Cat's Meow Ritual Zero Proof Gin, Honey, Lemon Sour	14
Bleu 75 Blueberry, Lemon, Soda, Chamomile	13
l'Americain Martini & Rossi "Vibrante," Lyre's Italian Orange, Blood Orange, Soda	14

VINS AU VERRE

CHAMPAGNE ET BUBBLES

Möet & Chandon Imperial Brut [187ML] Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)	28
Dopff & Irion Brut Rosé Cremant d'Alsace, France NV (Pinot Noir)	17 68
Ca' Bolani Prosecco Friuli-Venezia Giulia, Italy NV (Glera)	15 60

ROSÉ

Château Minuty 'Prestige' Côtes de Provence, France 2023 (Grenache, Syrah, Mourvèdre)	17 68
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BLANC

Domaine Henri Bailly Sancerre Loire Valley, France 2024 (Sauvignon Blanc)	23 92
Domaine la Paleine Chenin Blanc Saumur, France 2023 (Chenin Blanc)	14 56
Trimbach Pinot Blanc Alsace, France 2022 (Pinot Blanc)	15 60
Château Lamothe de Haux Bordeaux Blanc Bordeaux, France 2023 (Sauvignon Blanc/Sémillon)	14 56
Routestock 'Rt. 121' Chardonnay Carneros, California 2023 (Chardonnay)	17 68

ROUGE

David Hill Vineyards 'Estate Pinot Noir' Willamette Valley, Oregon 2023 (Pinot Noir)	17 68
Maison Joseph Drouhin Bourgogne Rouge Burgundy, France 2022 (Pinot Noir)	22 88
J.L. Chave 'Mon Coeur' Côtes du Rhône, France 2023 (Grenache, Syrah, Mourvèdre)	17 68
Domaine les Capreoles 'Chamodere' Fleurie, Beaujolais, France 2023 (Gamay)	18 72
Chateau Jamard Belcour Lussac-Saint-Emilion, Bordeaux, France 2019 (Merlot/Cabernet Franc)	23 92
BonAnno Cabernet Alexander Valley, California 2022 (Cabernet Sauvignon)	22 88
Ballyhoo Blend North Coast, California 2023 (Cabernet Sauvignon Blend)	15 60

BIÈRES ET CIDRES

PRESSION

Trumer Pilsner Berkely, CA (4.9%)	8
Duvel '666' Blonde Ale Sint-Amands, Belgium (6.66%)	9
Hopewell 'Lightbeam' Hazy IPA Chicago, IL (6.3%)	9

PACQUET

Brasserie d'Orval Trappist Ale Villers-devant-Orval, Belgium (6.2%)	11
Brasserie D'Achouffe 'La Chouffe' Blonde Ale Belgium (8.0%)	11
Stella Artois Liberté NA Leuven, Belgium (0%)	7
Aval 'Blanc' Cidre Normandy, France (5.0%)	9