



## LA BOULANGERIE

|                              |                                             |   |
|------------------------------|---------------------------------------------|---|
| <b>Pain au Chocolat</b>      | Warm Chocolate Croissant                    | 7 |
| <b>Brioche aux Amandes</b>   | Raspberry Jam, Almond Cream                 | 7 |
| <b>Pain au Raisin Orange</b> | Pastry Cream, Raisins, Powdered Sugar Glaze | 7 |

|                            |                        |    |
|----------------------------|------------------------|----|
| <b>Panier à Pâtisserie</b> | Three is Always Better | 17 |
|----------------------------|------------------------|----|

|                              |                                                           |    |
|------------------------------|-----------------------------------------------------------|----|
| <b>Smoked Salmon Tartine</b> | Herbed Cream Cheese, Pickled Shallot, Capers, Fines Herbs | 19 |
|------------------------------|-----------------------------------------------------------|----|

## CHARCUTERIE

|                             |                                           |    |
|-----------------------------|-------------------------------------------|----|
| <b>Chicken Liver Mousse</b> | Dijon, Citrus, Toast                      | 16 |
| <b>Country Pâté</b>         | Pistachio, Pommery Mustard, Sweet Gherkin | 16 |



FROMAGE BLANC, HERBS DE PROVENCE 19

## LES SALADES

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

|                              |                                                                   |    |
|------------------------------|-------------------------------------------------------------------|----|
| <b>Colossal Shrimp Louie</b> | Tiger Shrimp, Hearts of Palm, Avocado, Grapefruit, Louie Dressing | 27 |
|------------------------------|-------------------------------------------------------------------|----|

|                           |                                      |    |
|---------------------------|--------------------------------------|----|
| <b>Frisée aux Lardons</b> | Soft Poached Egg, Grainy Mustard Vin | 16 |
|---------------------------|--------------------------------------|----|

|                            |                                                                            |    |
|----------------------------|----------------------------------------------------------------------------|----|
| <b>Seared Tuna Niçoise</b> | Hard Boiled Egg, Haricot Vert, Potato, Tomato, Olives, Banyuls Vinaigrette | 29 |
|----------------------------|----------------------------------------------------------------------------|----|

|                                |                                                                                   |    |
|--------------------------------|-----------------------------------------------------------------------------------|----|
| <b>Pomeroy Chicken Waldorf</b> | Red Romaine, Grapes, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing | 18 |
|--------------------------------|-----------------------------------------------------------------------------------|----|

## LE CRÊPERIE

### SUCRE

|                  |                              |    |
|------------------|------------------------------|----|
| <b>Classique</b> | Orange, Crème Chantilly      | 15 |
| <b>Nutella</b>   | Banana, Hazelnut, Strawberry | 16 |
| <b>Norwegian</b> | Lingonberry Jam              | 16 |

### SAVEUR

|                   |                                       |    |
|-------------------|---------------------------------------|----|
| <b>Florentine</b> | Spinach, Camembert                    | 16 |
| <b>Breton</b>     | Parisian Ham, Gruyère, Sunny Side Egg | 17 |
| <b>Chicago</b>    | Sausage, Provolone, Caramelized Onion | 17 |

## LES OEUFS

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

## AVEC FRITES

|                                    |                                                                           |    |
|------------------------------------|---------------------------------------------------------------------------|----|
| <b>Croque Monsieur</b>             | Jamon de Paris, Gruyère                                                   | 19 |
| Make it 'Madame' Sunny Side Egg +3 |                                                                           |    |
| <b>Mussels Marinière</b>           | Garlic, Chablis, Crème, Fines Herbs                                       | 25 |
| <b>Filet Sliders</b>               | Red Onion Jam, Boursin, Arugula                                           | 33 |
| <b>Lobster Roll</b>                | Lemon-Butter Poached Maine Lobster                                        | 39 |
| <b>Poulet Cajun</b>                | Petite Salade, Beurre Blanc                                               | 27 |
| <b>Burger Royale</b>               | 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

**Alaskan Jumbo  
King Crab**  
(½ LB) 75

**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 10**  
**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.

(847) 999-3090 | pomeroywinnetka.com | 844 Spruce, Winnetka, IL | Visit more Restaurants!  
A 3% restaurant surcharge is added to each guest check. This may be removed upon request.

DES COCKTAILS

BRUNCH CLASSIQUES

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| <b>Bloody Marie</b><br>Housemade Bloody Mix, Vodka                                     | 14 |
| <b>Mimosa Amere</b><br>Orange Juice, Campari, Sparkling Wine                           | 12 |
| <b>Bellini Rouge</b><br>Strawberry, Raspberry, Sparkling Wine                          | 14 |
| <b>Espresso Martini</b><br>Cold Brew Espresso, Pomeroy Vodka, Mr. Black Coffee Liqueur | 16 |

DE LA MAISON

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| <b>Watermelon Margarita</b><br>Silver Tequila, Mezcal, Watermelon, Lime        | 16 |
| <b>Charentes Sazerac</b><br>Rye, Pineau des Charentes, Cognac, Pernod          | 17 |
| <b>Wild Child</b><br>Vodka, Vermouth Blanc, Lemon, Passion Fruit               | 16 |
| <b>French 75</b><br>Gin, Blackberry, Lavender, Lemon, Sparkling Wine           | 15 |
| <b>Le Spritz</b><br>Aperitif, Strawberry, Dolin Blanc Vermouth, Basil, Bubbles | 16 |
| <b>Le Pamplemousse</b><br>Gin, Elderflower Liqueur, Grapefruit, Lemon, Basil   | 15 |
| <b>Mojito Riviera</b><br>Rum, Melon Liqueur, Mint, Lime, Soda                  | 16 |



SANS ALCOHOL

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| <b>Jus de Jardin</b> Green Apple, Cucumber, Ginger, Lemon, Spinach, Celery | 9  |
| <b>Cat's Meow</b> Ritual Zero Proof Gin, Honey, Lemon Sour                 | 14 |
| <b>Bleu 75</b> Blueberry, Lemon, Soda, Chamomile                           | 13 |
| <b>Lavender Marriage</b> Blackberry, Lavender, Lemon, Soda, Ginger Beer    | 12 |
| <b>Stella Artois Liberté NA</b> Leuven, Belgium (0%)                       | 7  |

VINS AU VERRE

CHAMPAGNE ET BUBBLES

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

ROSÉ

|                                                                                                 |         |
|-------------------------------------------------------------------------------------------------|---------|
| <b>Château Peyrassol 'La Croix'</b><br>Côtes de Provence, France 2025 (Grenache/Cinsault/Syrah) | 17   68 |
|-------------------------------------------------------------------------------------------------|---------|

BLANC

|                                                                                                                         |         |
|-------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Cherrier Freres Sancerre 'Les Renarderies'</b><br>Loire Valley, France 2025 (Sauvignon Blanc)                        | 23   92 |
| <b>M. Chapoutier Côtes-du-Rhône 'Belleruche' Blanc</b><br>Rhône Valley, France 2025 (Roussanne/Marsanne/Grenache Blanc) | 14   56 |
| <b>Domaine Amelie &amp; Charles Sparr</b><br>Alsace, France 2022 (Pinot Blanc)                                          | 15   60 |
| <b>Château Lamothe de Haux Bordeaux Blanc</b><br>Bordeaux, France 2025 (Sauvignon Blanc/Sémillon)                       | 14   56 |
| <b>Barra of Mendocino</b><br>Mendocino, California 2023 (Chardonnay)                                                    | 17   68 |

ROUGE

|                                                                                               |         |
|-----------------------------------------------------------------------------------------------|---------|
| <b>Greenwing</b><br>Willamette Valley, Oregon 2023 (Pinot Noir)                               | 18   72 |
| <b>Maison Joseph Drouhin Bourgogne Rouge</b><br>Burgundy, France 2023 (Pinot Noir)            | 22   88 |
| <b>J.L. Chave 'Mon Coeur'</b><br>Côtes du Rhône, France 2024 (Grenache, Syrah, Mourvèdre)     | 17   68 |
| <b>Domaine les Capreoles 'Chamodere'</b><br>Fleurie, Beaujolais, France 2023 (Gamay)          | 18   72 |
| <b>Château Haut-La Pérèyre</b><br>Bordeaux Supérieur, France 2022 (Cabernet Sauvignon/Merlot) | 23   92 |
| <b>BonAnno Cabernet</b><br>Alexander Valley, California 2024 (Cabernet Sauvignon)             | 22   88 |
| <b>Ballyhoo Blend</b><br>Central Coast, California 2024 (Red Blend)                           | 15   60 |

BIÈRES ET CIDRES

|                                                                               |   |
|-------------------------------------------------------------------------------|---|
| <b>PRESSION</b>                                                               |   |
| <b>Trumer Pilsner</b> Berkely, CA (4.9%)                                      | 8 |
| <b>Duvel '666' Blonde Ale</b> Sint-Amands, Belgium (6.66%)                    | 9 |
| <b>Hopewell 'Lightbeam' Hazy IPA</b> Chicago, IL (6.3%)                       | 9 |
| <b>PACQUET</b>                                                                |   |
| <b>Brasserie d'Orval Trappist Ale</b><br>Villers-devant-Orval, Belgium (6.2%) | 8 |
| <b>Brasserie D'Achouffe 'La Chouffe' Blonde Ale</b><br>Belgium (8.0%)         | 9 |
| <b>Aval 'Blanc' Cidre</b> Normandy, France (5.0%)                             | 9 |