CAFÉ BISTRO — BRUNCH

POMEROY

DINNER — BAR BRASSERIE

LA BOULANGERIE

Pain au Chocolat Warm Chocolate Croissant 7

Brioche aux Amandes Raspberry Jam, Almond Cream 7

Vanilla & Orange Financier Brown Butter, Toasted Almonds 7

Panier à Pâtisserie Three is Always Better 17

Smoked Salmon Tartine Herbed Cream Cheese, Pickled Shallot, Capers, Fines Herbs 19

CHARCUTERIE

Chicken Liver Mousse Dijon, Citrus, Toast 16

Country Pâté Pistachio, Pommery Mustard, Sweet Gherkin 16

WARM TOMATO TARTE

FROMAGE BLANC, HERBS DE PROVENCE 19

LES 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 16

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 CRÊPERIE

SUCRE

Classique Orange, Crème Chantilly 15

Nutella Banana, Hazelnut, Strawberry 16

Norwegian Lingonberry Jam 16

SAVEUR

Florentine Spinach, Camembert 16

Breton Parisian Ham, Gruyère, Sunny Side Egg 17

Chicago Sausage, Provolone, Caramelized Onion 17

LES OEUFS

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

Bœuf & Oeufs Grilled Hangar, Rosti Potatoes, Two Eggs, Oven–Dried Tomato, Béarnaise 25

AVEC FRITES

Croque Monsieur Jamon de Paris, Gruyère 19
Make it 'Madame' Sunny Side Egg +3

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 27

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

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

*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 3.5% restaurant surcharge is added to each guest check. This may be removed upon request.

CAFÉ BISTRO — BRUNCH — **POMEROY** — DINNER → BAR BRASSERIE

DES COCKTAILS

BRUNCH CLASSIQUES

Bloody Marie 14
Housemade Bloody Mix, Vodka

Mimosa Amere 12
Orange Juice, Campari, Sparkling Wine

Bellini Rouge 14
Strawberry, Raspberry, Sparkling Wine

Espresso Martini 16
Cold Brew Espresso, Pomeroy Vodka, Mr. Black Coffee Liqeuer

DE LA MAISON

Blood Orange Margarita 16
Silver Tequila, Dry Curacao, Blood Orange, Lime

Charentes Sazerac 17
Rye, Pineau des Charentes, Cognac, Pernod

Wild Child 16
Vodka, Vermouth Blanc, Lemon, Passion Fruit

French 75 15
Gin, Blackberry, Lavender, Lemon, Sparkling Wine

Le Spritz 16
Aperitif, Strawberry, Dolin Blanc Vermouth, Basil, Bubbles

Le Pamplemousse 15
Gin, Elderflower Liqueur, Grapefruit, Lemon, Basil

Mojito Riviera 16
Rum, Melon Liqueur, Mint, Lime, Soda

LE CAFE DE FRANCE

Drip Coffee 4 | Espresso 4 | Americano 4
Cappuccino 6 | Latte 6 | Rishi Tea 4

Iced Frappé 5
– Add a Shot! –

SANS ALCOHOL

Cat's Meow Ritual Zero Proof Gin, Honey, Lemon Sour 14

Bleu 75 Blueberry, Lemon, Soda, Chamomile 13

Lavender Marriage Blackberry, Lavender, Lemon, Soda, Ginger Beer 12

Stella Artois Liberté NA Leuven, Belgium (0%) 7

VINS AU VERRE

CHAMPAGNE ET BUBBLES

Möet & Chandon Imperial Brut *[187ML]* 28
Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)

Dopff & Irion Brut Rosé 17 | 68
Cremant d'Alsace, France NV (Pinot Noir)

Ca' Bolani Prosecco 15 | 60
Friuli–Venezia Giulia, Italy NV (Glera)

ROSÉ

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

BLANC

Maison de Madeleine Sancerre 23 | 92
Loire Valley, France 2025 (Sauvignon Blanc)

M. Chapoutier Côtes–du–Rhône 'Belleruche' Blanc 14 | 56
Rhône Valley, France 2025 (Roussanne/Marsanne/Grenache Blanc)

Domaine Amelie & Charles Sparr 15 | 60
Alsace, France 2022 (Pinot Blanc)

Château Lamothe de Haux Bordeaux Blanc 14 | 56
Bordeaux, France 2025 (Sauvignon Blanc/Sémillon)

Barra of Mendocino 17 | 68
Mendocino, California 2023 (Chardonnay)

ROUGE

Greenwing 18 | 72
Willamette Valley, Oregon 2024 (Pinot Noir)

Maison Joseph Drouhin Bourgogne Rouge 22 | 88
Burgundy, France 2023 (Pinot Noir)

J.L. Chave 'Mon Coeur' 17 | 68
Côtes du Rhône, France 2024 (Grenache, Syrah, Mourvèdre)

Domaine les Capreoles 'Chamodere' 18 | 72
Fleurie, Beaujolais, France 2023 (Gamay)

Château Haut–La Peréyre 23 | 92
Bordeaux Supérieur, France 2022 (Cabernet Sauvignon/Merlot)

BonAnno Cabernet 22 | 88
Alexander Valley, California 2024 (Cabernet Sauvignon)

Ballyhoo Blend 15 | 60
Central Coast, California 2024 (Red Blend)

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 8
Villers–devant–Orval, Belgium (6.2%)

Brasserie D'Achouffe 'La Chouffe" Blonde Ale 9
Belgium (8.0%)

Aval 'Blanc' Cidre Normandy, France (5.0%) 9