CAFÉ BISTRO — BRUNCH

POMEROY

DINNER — BAR BRASSERIE

POUR COMMENCER

Plateau à' Fromage A Selection of Artisanal Cheeses, Marinated Olive, Honeycomb, Walnut — 24

Onion Soup Gratinée Calvados, Crouton, Gruyère — 16

Escargots à la Bourguignonne — 17

Warm Tomato Tarte Fromage Blanc, Herbes de Provence — 19

Noix de Saint Jacques à la Bisque de Homard Sea Scallops, Lobster Cream — 23

Tuna Tartare à la Marseillaise* Espelette Aioli, Potato Gaufrettes — 22

Mussels Marinière Chablis, Crème, Fines Herbs, Garlic Baguette — 25

Warm House Baked Baguette Salted Butter — 5

CHARCUTERIE

Chicken Liver Mousse Dijon, Citrus, Toast — 16

Country Pâté* Pistachio, Pommery Mustard, Sweet Gherkins — 16

Steak Tartare* Shallot, Capers, Dijon, Quail Egg, Toast — 22

LES SALADES

Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbs — 14

Frisée aux Lardons Soft Poached Egg, Grainy Mustard Vin — 16

L'Automne Pear Salade Stracciatella, Shaved Fennel, Almonds, Cider Vinaigrette — 17

Le Pomeroy Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing, Apple Saba — 16

FRUITS DE MER

PLATEAUX

Le Petit* 140 — **Le Grand*** 250

East & West Coast Oysters, Alaskan King Crab, Colossal Black Tiger Shrimp, Ahi Tuna Tartare

Accoutrements des Plateaux
Horseradish Cocktail, Florida Mustard Sauce, Sherry Mignonette, Tabasco

OYSTERS

Sherry Mignonette

West Coast (6)*	25
East Coast (6)*	25

SHELLFISH

Colossal Black Tiger Shrimp (4)	29
Alaskan Jumbo King Crab (1/2 LB)	75

AVEC FRITES

Lobster Roll Lemon–Butter Poached Maine Lobster — 39

Poulet Cajun Petite Salade, Beurre Blanc — 27

Steak à la Bordelaise Mâitre d' Butter, Shallot Confit — 42

Burger Royale Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun — 24

PLATS PRINCIPAUX

Gnocchi à la Parisienne Roasted Butternut Squash, Wild Mushroom, Sauce Meunière, Fried Sage — 26

Bouillabaisse Lobster, Scallops, Shrimp, Mussels, Rouille Toast — 49

Mediterranean Sea Bass Beluga Lentil, Horseradish Beurre Blanc — 38

Poulet Rôti Roasted Chicken, Root Vegetables, Tuscan Kale, Dijon–Chicken Jus — 32

Omble Chevalier Poêlé* Arctic Char, Farro, Dill Beurre Blanc, Petite Salade — 35

Trout Amandine Haricots Verts, Toasted Almond, Brown Butter — 34

Filet au Poivre* Green Peppercorn–Brandy Sauce — 58

LES GARNITURES

Duck Fat Potatoes Garlic Confit, Chicken Jus — 12

Pommes Purées Whipped Yukon Gold Potatoes — 11

Choux de Bruxelles Roasted Brussels Sprouts, Bacon Lardons, Dijon–Cider Gastrique — 12

Pommes Frites Garlic Aioli — 10

Haricots Verts Shallots, Parsley — 12

Macaroni au Gratin Butterkäse & Gruyère — 13

PLATS DU JOUR

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Lobster Risotto Maine Lobster Tail, Mascarpone, Tarragon 39	**Short Rib Bourguignon** Pommes Purées, Root Vegetables, Natural Jus 42	**Braised Lamb Shank*** Pommes Dauphine, Wilted Garlic Spinach, Lamb Jus 45	**Sea Scallops à la Grenobloise** Pommes Purées 43	**Fresh Wild Holland Dover Sole** Provençal et Beurre Blanc 74	**Steak à la Diane*** TWO 4OZ FILET MEDALLIONS Wild Mushroom, Pearl Onion, Cognac Cream Demi–Glace 62	**Coq Au Vin** Button Mushrooms, Pearl Onions, Lardons 33

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 Ballyhoo Restaurants! | A 3.5% restaurant surcharge is added to each guest check. This may be removed upon request.

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

LES 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
Provence, France 2025 (Grenache/Cinsault/Syrah)

BLANC

La Chablisienne 'Le Finage' 22 | 88
Chablis, Burgundy, France 2023 (Chardonnay)

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

Domaine Hubert Brochard Sancerre 25 | 100
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)

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

ROUGE

Greenwing Pinot Noir 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 de la Bêche Gamay Noir 18 | 72
Morgon, Beaujolais, France 2023 (Gamay)

Château Haut–La Péreyre 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)

DES COCKTAILS

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

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

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

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

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

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Old Fashioned
Bourbon, Bay Leaf Demerara, Orange Oil, Bitters **15**

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Spruce St. Manhattan
Chai–infused Rye, Vermouth, Luxardo Maraschino, Maple **16**

COCKTAIL À LA PRESSION

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

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

Pyrenees Mountain Bird
Planteray Dark Rum, Banyuls, Salers Aperitif, Pineapple, Lime **16**

BIÈRES ET CIDRES

PRESSION

Trumer Pilsner Berkely, CA (4.9%) 9

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 11
Villers–devant–Orval, Belgium (6.2%)

Brasserie D'Achouffe 'La Chouffe' Blonde Ale 11
Belgium (8.0%)

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

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%) 9