

# . PETIT . POMEROY

## POUR COMMENCER

House-Baked Baguette Salted Butter	5
Onion Soup Gratinée Calvados, Crouton, Gruyère	15
Escargots à la Bourguignonne Pernod Butter	17
Steak Tartare* Shallot, Capers, Dijon, Quail Egg, Toast	22
Mussels Marinière Chablis, Crème, Fines Herbes, Garlic Baguette	25
Warm Tomato Tarte Fromage Blanc, Herbs de Provence	19
Chicken Liver Mousse Dijon, Citrus, Brioche	15

## LES SALADES

Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbes	14
Frisée aux Lardons* Soft Poached Egg, Grainy Mustard Vin	15
Le Pomeroy Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing, Apple Saba	15

## PLATS PRINCIPAUX

Risotto aux Champignons Mushrooms, Chevre, Truffle	28
Bouillabaisse Lobster, Scallops, Shrimp, Mussels, Rouille Toast	49
Arctic Char Beluga Lentil, Fennel Confit, Champagne Beurre Blanc	32
Lobster Risotto Maine Lobster Tail, Mascarpone, Tarragon	39
Trout Amandine Haricots Verts, Toasted Almond, Brown Butter	34
Roasted ½ Chicken Duck Fat Potatoes, Thyme Jus (LIMITED AVAILABILITY)	32
Filet au Poivre* Green Peppercorn-Brandy Sauce	56
Steak à la Diane* Two 4oz Filet Medallions, Wild Mushroom, Pearl Onion, Cognac Cream, Demi-Glace	62

### FRUITS DE MER

**Colossal Black Tiger Shrimp (4)**  
Florida Mustard, Cocktail Sauce 29

**Tuna Tartare Niçoise\***  
Haricot Verts, Cured Egg Yolk, Potato Gaufrettes 22

**Oysters on the Half Shell (6)\***  
Sherry Mignonette, Horseradish Cocktail  
East Coast 25 ◊ West Coast 25

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**LE PETIT PLATEAU \$72**

**Oysters (12)\*    Shrimp (4)**  
**Tuna Tartare\***

## PLATS DU JOUR

Dish Name  
Goes Here

Ingredient, Ingredient,  
Vegetable, Sauce,  
Garnish  
00

Dish Name  
Goes Here

Ingredient, Ingredient,  
Vegetable, Sauce,  
Garnish  
00

Dish Name  
Goes Here

Ingredient, Ingredient,  
Vegetable, Sauce,  
Garnish  
00

## AVEC FRITES

Lobster Roll Lemon-Butter Poached Maine Lobster	39
Poulet Cajun Petite Salade, Beurre Blanc	27
Steak à la Bordelaise* Maître d' Butter, Shallot Confit	39
Burger Royale* Caramelized Onion, Butterkäse, Dill Pickles, Remoulade, Brioche Bun	24

## LES GARNITURES

Duck Fat Potatoes Garlic Confit, Chicken Jus	12
Haricots Verts Shallots, Parsley, Butter	12
Pommes Purées Whipped Yukon Gold Potatoes	9
Mushroom Ragout Garlic, Thyme, Bordelaise	14
Pommes Frites Garlic Aioli	9
Macaroni au Gratin Butterkäse & Gruyère	13

\*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.

(312) 878-9966 | petitpomeroy.com | 748 N. State Street Chicago, IL

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## VINS AU VERRE

### CHAMPAGNE ET BUBBLES

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

### ROSE

<b>Roseblood d'Estoublon</b>	18   72
Provence, France 2023 (Grenache, Syrah, Cinsault)	

### BLANC

<b>La Chablisienne Saint-Bris</b>	14   56
Burgundy, France 2021 (Sauvignon Blanc)	
<b>Trimbach Pinot Blanc</b>	15   60
Alsace, France 2021 (Pinot Blanc)	
<b>Domaine Henri Bailly Sancerre</b>	23   92
Loire Valley, France 2024 (Sauvignon Blanc)	
<b>Cave de Lugny Mâcon-Villages</b>	14   56
Burgundy, France 2022 (Chardonnay)	

### ROUGE

<b>Domaine Romy Beaujolais</b>	16   64
Beaujolais, France 2022 (Gamay Noir)	
<b>Louis Latour</b>	29   116
Burgundy, France 2020 (Pinot Noir)	
<b>Xavier Vignon Côtes du Rhône</b>	14   56
Rhône Valley, France 2020 (GSM Blend)	
<b>Ch. Sainte Eulalie Minervois 'Plaisir d'Eulalie'</b>	16   64
Languedoc-Roussillon, France 2024 (Syrah)	
<b>Chateau Pey La Tour</b>	18   72
Bordeaux, France 2020 (Merlot Blend)	
<b>Ballyhoo Blend</b>	15   60
North Coast, California 2023 (Cabernet Sauvignon/Merlot)	



## DES COCKTAILS

<b>Wild Child</b>
Vodka, Vermouth Blanc, Lemon, Passion Fruit 15
◇
<b>French 75</b>
Gin, Blackberry, Lavender, Lemon, Sparkling Wine 15
◇
<b>Vieux Carre</b>
Rye, Cognac, Sweet Vermouth, Bénédictine 17
◇
<b>Blood Orange Margarita</b>
Blanco Tequila, Dry Curaçao, Blood Orange, Lime 16
◇
<b>Old Fashioned</b>
Bourbon, Angostura Bitters, Orange Bitters, Bayleaf Demerara 17
◇
<b>Mojito Riviera</b>
Rum, Melon Liqueur, Mint, Lime, Club Soda 16
◇
<b>Lavender Marriage (SPIRIT-FREE)</b>
Blackberry, Lavender, Lemon, Club Soda, Ginger Beer 12

### BIÈRES

<b>Trumer Pilsner</b>	8
Berkely, CA (4.9%)	
<b>Moody Tongue 'Orange Blossom' Belgian-Style Blonde</b>	9
Chicago, IL (5.4%)	
<b>Brasserie D'Achouffe 'La Chouffe' Blonde Ale</b>	11
Belgium (8.0%)	
<b>Kronenbourg '1664' Lager</b>	7
Alsace, France (4.6%)	
<b>Best Day Brewing Kölsch NA</b>	7
Northern California (0%)	