

. PETIT . POMEROY

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*

LE PETIT PLATEAU \$72

- Oysters (12)* ◇ Shrimp (4) ◇ Tuna Tartare*

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 Herbs 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

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

PLATS PRINCIPAUX

- Risotto aux Champignons** Mushrooms, Chevre, Truffle 28
- Roasted ½ Chicken** Duck Fat Potatoes, Thyme Jus (LIMITED AVAILABILITY) 32
- Bouillabaisse** Lobster, Scallops, Shrimp, Mussels, Rouille Toast 49
- Arctic Char** Beluga Lentil, Fennel Confit, Champagne Beurre Blanc 32
- Trout Amandine** Haricots Verts, Toasted Almond, Brown Butter 34
- Filet au Poivre*** Green Peppercorn-Brandy Sauce 53

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

PLATS DU JOUR

MONDAY

- Lobster Risotto**
Maine Lobster Tail,
Tarragon 39

TUESDAY

- Bœuf Bourguignon**
Braised Short Rib,
Pommes Purées,
Root Vegetables,
Red Wine Jus 38

WEDNESDAY

- Braised Lamb Shank**
Gigante Beans, Braised Kale,
Rosemary Jus 52

THURSDAY

- Sea Scallops à la Grenobloise**
Pommes Purées 43

FRIDAY

- Fresh Wild Holland Dover Sole**
Sauce Véronique 73

SATURDAY

- Tournedos Rossini***
Pain Perdu, Foie Gras,
Filet Mignon,
Black Truffle & Madeira
Demi-Glace 72

SUNDAY

- 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.

(312) 878-9966 | petitpomeroy.com | 748 N. State Street Chicago, IL | Visit more  Restaurants!
A 3% restaurant surcharge is added to each guest check. This may be removed upon request.

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VINS AU VERRE

CHAMPAGNE ET BUBBLES

Möet & Chandon Imperial Brut [187ML] Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)	26
Camille Braun Brut Rosé Cremant d'Alsace, France NV (Pinot Noir)	17 68
Castelnuovo Prosecco DOC Veneto, Italy NV (Glera)	14 56

ROSÉ

Roseblood d'Estoublon Provence, France 2023 (Grenache, Syrah, Cinsault)	16 64
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BLANC

Famille Hugel Riesling Alsace, France 2023 (Riesling)	17 68
Trimbach Pinot Blanc Alsace, France 2021 (Pinot Blanc)	15 60
Cherrier Freres 'Les Renarderies' Sancerre Loire Valley, France 2022 (Sauvignon Blanc)	23 92
Cave de Lugny Mâcon-Villages Burgundy, France 2022 (Chardonnay)	14 56
M. Chapoutier 'La Combe Pilate' Viognier Rhône Valley, France 2021 (Viognier)	22 88

ROUGE

Domaine Romy Beaujolais Beaujolais, France 2022 (Gamay Noir)	16 64
Louis Latour Burgundy, France 2020 (Pinot Noir)	29 116
Xavier Vignon Côtes du Rhône Rhône Valley, France 2020 (GSM Blend)	14 56
Château Maris Minervois Languedoc-Roussillon, France 2020 (Syrah)	19 76
M de Magnol Bordeaux Haut-Médoc, France 2021 (Merlot Blend)	18 72
BonAnno Cabernet Alexander Valley, California 2022 (Cabernet Sauvignon)	22 88

NON ALCOOLISÉ

Bleu 75 Blueberry, Lemon, Soda, Chamomile 12
Le Petit Spirit Free Amaro, Orange Oleo, Cola 13
Jus de Jardin Green Apple, Cucumber, Ginger, Lemon, Spinach, Celery 9
Best Day Brewing Kölsch NA Northern California (0%) 7

DES COCKTAILS

l'Avenue
Vodka, Strawberry, Chamomile,
Vermouth Blanc, Lavender Bitters 18



Les Champs Elysées
Gin, Bénédictine, Dry Vermouth 18



La Belle
Gin, Braulio, Cranberry Jam, Lime 17



La Bête
Nosotros Reposado, Agave Syrup,
Chocolate Bitters 19



Bourbon & Bienville
Whiskey, Brandy, Honey, Bitters,
Absinthe 18



Garden District
Lillet Blanc, Pear, Cranberry, Tonic 16

BIÈRES

Trumer Pilsner Berkely, CA (4.9%)	8
Moody Tongue 'Orange Blossom' Belgian-Style Blonde Chicago, IL (5.4%)	9
Brasserie D'Achouffe 'La Chouffe' Blonde Ale Belgium (8.0%)	11
Kronenbourg '1664' Lager Alsace, France (4.6%)	7