

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

LE PETIT PLATEAU \$72

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

HOST AN EVENT

Petit Pomeroy has the perfect backdrop for your next event- boasting stunning views of Chicago from the heart of the Gold Coast and River North neighborhoods. Whether you're planning a large celebration or an intimate gathering, our flexible, inviting spaces can be tailored to your needs. Conveniently located across from Holy Name Cathedral in downtown Chicago, we also offer valet parking for your guests. For Inquiries, please email us at

EVENTS@BALLYHOOHOSPITALITY.COM

or leave us a message at

(312) 847-0811

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	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 | Visit more  Restaurants!

A 3% restaurant surcharge is added to each guest check. | For parties of six or more, an additional 20% service fee will be added.

VINS AU VERRE

CHAMPAGNE ET BUBBLES

Möet & Chandon Imperial Brut ^[187ML]	26
Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)	
Camille Braun Brut Rosé	17 68
Cremant d’Alsace, France NV (Pinot Noir)	
Ca’ Bolani Prosecco	14 56
Friuli-Venezia Giulia, Italy NV (Glera)	

ROSÉ

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

BLANC

La Chablisienne Saint-Bris	14 56
Burgundy, France 2021 (Sauvignon Blanc)	
Trimbach Pinot Blanc	15 60
Alsace, France 2021 (Pinot Blanc)	
Cherrier Freres 'Les Renarderies' Sancerre	23 92
Loire Valley, France 2022 (Sauvignon Blanc)	
Cave de Lugny Mâcon-Villages	14 56
Burgundy, France 2022 (Chardonnay)	

ROUGE

Domaine Romy Beaujolais	16 64
Beaujolais, France 2022 (Gamay Noir)	
Louis Latour	29 116
Burgundy, France 2020 (Pinot Noir)	
Xavier Vignon Côtes du Rhône	14 56
Rhône Valley, France 2020 (GSM Blend)	
Château Maris Minervois	19 76
Languedoc-Roussillon, France 2020 (Syrah)	
M de Magnol Bordeaux	18 72
Haut-Médoc, France 2021 (Merlot Blend)	
Ballyhoo Blend	12 48
North Coast, California 2023 (Cabernet Sauvignon/Merlot)	

DES COCKTAILS

Wild Child
Vodka, Vermouth Blanc, Lemon,
Passion Fruit 15



Les Champs Elysées
Gin, Bénédictine, Dry Vermouth 18



La Belle
Gin, Braulio, Cranberry Jam, Lime 17



Margarita Pastique
Tequila, Watermelon, Lime, Agave 14



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



Garden District
Lillet Blanc, Pear, Cranberry, Tonic 16



Bleu 75 *(Spirit-Free)*
Blueberry, Lemon, Soda, Chamomile 12

BIÈRES

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