PETIT POMEROY

POUR COMMENCER

House-Baked Baguette Salted Butter 5

Onion Soup Gratinée Calvados, Crouton, Gruyère 16

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 16

LES SALADES

Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbes 14

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

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

PLATS PRINCIPAUX

Risotto aux Champignons Mushrooms, Chevre, Truffle 28

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

Icelandic Arctic Char Farro, Dill Beurre Blanc, Petite Salade 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 58

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 42

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 11

Mushroom Ragout Garlic, Thyme, Bordelaise 14

Pommes Frites Garlic Aioli 10

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 Ballyhoo Restaurants! A 3.5% restaurant surcharge is added to each guest check.

PETIT POMEROY

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)

ROSE

Roseblood d'Estoublon 18 | 72
Provence, France 2023 (Grenache, Syrah, Cinsault)

BLANC

M. Chapoutier 'Belleruche' 15 | 60
Rhône Valley, France 2024 (Grenache Blanc)

Trimbach Pinot Blanc 16 | 64
Alsace, France 2021 (Pinot Blanc)

Domaine Hubert Brochard Sancerre 25 | 100
Loire Valley, France 2025 (Sauvignon Blanc)

Cave de Lugny Mâcon–Villages 15 | 60
Burgundy, France 2022 (Chardonnay)

La Chablisienne Chablis 16 | 64
Burgundy, France 2024 (Chardonnay)

ROUGE

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

Domaine Romy Beaujolais 17 | 68
Beaujolais, France 2022 (Gamay Noir)

Maison Joseph Drouhin Bourgogne Rouge 24 | 96
Burgundy, France 2023 (Pinot Noir)

Xavier Vignon Côtes du Rhône 15 | 60
Rhône Valley, France 2020 (GSM Blend)

Ch. Sainte Eulalie Minervois 'Plaisir d'Eulalie' 15 | 60
Languedoc–Roussillon, France 2025 (Syrah)

Château Pey La Tour 20 | 80
Bordeaux, France 2020 (Merlot Blend)

DES COCKTAILS

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

◇

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

◇

Vieux Carre
Rye, Cognac, Sweet Vermouth, Bénédictine **17**

◇

Watermelon Margarita
Blanco Tequila, Mezcal, Watermelon, Lime **16**

◇

Old Fashioned
Bourbon, Angostura Bitters, Orange Bitters, Bayleaf Demerara **17**

◇

Strawberry Le Spritz
Strawberry–Infused Aperol, Dolin Blanc, Basil, Bubbles **16**

◇

Lavender Marriage (SPIRIT–FREE)
Blackberry, Lavender, Lemon, Soda, Ginger Beer **12**

BIÈRES

Trumer Pilsner 8
Berkeley, 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%)