

destinations:

eastlake (seattle)	smoked trout and yukon gold hash with wild rice and horseradish cream, served with two poached eggs	17
miraflores (lima)	tacu-tacu, crispy afro-peruvian bean and rice pancake with peruvian yellow pepper sauce, topped with marinated grilled skirt steak, fried plantains and one egg sunny side up	18.5
lop buri (thailand)	ไข่เจียวไส้ kai yat sai - thai style stuffed omelet with minced pork, tomato, onion, garlic, cilantro, thai basil, thai chilies, served with lime-garlic-chili sauce	14.5
cork (ireland)	corned beef, purple & sweet potato hash with two eggs sunny side up and gorgonzola-thyme vinaigrette	16
bern (switzerland)	swiss rösti – crispy grated potato with bacon, onion and gruyère cheese, topped with one egg sunny side up, butter lettuce and cherry tomato salad	14.5
altamira (caracas)	arepas – three crispy white corn buns; one filled with egg, one filled with potato, tomato, queso fresco, one filled with beef mechada, black beans, fried plantain & grated cheese, served with guasacaca, venezuelan spicy avocado salsa	16
manila	pancit bihon – filipino style stir fried rice noodles tossed with sautéed shrimp, chicken, chinese pork sausage, vegetables, scallion, lemon – topped with omelet strips	15
noe valley (san francisco)	weekend scramble or omelet – see special card for description	aq
batavia (jakarta)	nasi goreng – indonesian fried rice with chicken, shrimp, garlic, scallion, fried shallot, ketjap manis, topped with two fried eggs, shrimp crackers, house sambal and pickled cucumber & carrot	15
la lisa (havana)	two sunny side up eggs over cuban style fried rice with smoked ham, black bean, plantain, chipotle, ginger and cilantro, with cucumber salad and caramelized onion	15
nan (thailand)	khao tom gai sai kai - thai style rice soup with chicken, ginger, chinese celery, cilantro and poached farm egg, served with thai chilies, sriracha and fried garlic - available with shrimp +2	13.5
chelsea (new york)	two eggs your way or plain tofu scramble, house potatoes, toasted peasant bread and choice of fruit or seasonal greens - whites only add \$1.5 with house made niman fennel pork sausage or crispy smoked niman bacon strips	11.5 15.5
	create your own scramble or omelet by adding any of the following items:	each item add:
	tomato / niman ham / cheddar cheese	1
	gourmet mushrooms / avocado	2.5
makena (maui)	crunchy french toast – banana rum-stuffed pain de mie dipped in mascarpone egg batter and rolled in corn flakes, with roasted macadamias and warm coconut syrup	11.5
battery street (burlington)	two chestnut flour cardamom pancake rolls filled with house made pear ricotta mousse, poached pear, chocolate sauce, sliced almond	12
ribolla (italy)	ribollita - hearty vegetable and bread soup with black leaf kale, cabbage, carrots, leek, zucchini, potatoes and cannellini beans, drizzled with extra virgin olive oil and served with garlic crostini	10
cabo san lucas (mexico)	two soft handmade corn tacos with grilled pacific snapper, shredded cabbage with avocado, mango salsa, chipotle aioli and house pickled jalapeños	13
pienza (italy)	winter panzanella with butternut squash, brussels sprouts, pear, red onion and lemon-brown butter dressing	12
aosta (italy)	baked polenta and gourmet mushroom ragù with madeira cream sauce	11
masantol (philippines)	filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce and lemon	8
ulsan (korea)	pa-jeon - korean scallion pancakes with scallops, prawns, red and green chiles, egg and spicy soy dipping sauce	13
otsu (japan)	cold buckwheat noodle salad with cucumber, scallion, cilantro & a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu	13.5
pomelo	baby red butter lettuce, romaine, baby arugula, pomelo, avocado, pecan, lemon-mustard vinaigrette	large 11 small 8

= vegetarian – ask for other options = gluten free – ask for other options = look for these items on the dinner menu

side-trips:

house made niman ranch fennel pork sausage 5.5	hodo soy beanery tofu scramble - plain 6
crispy niman ranch applewood smoked bacon strips 5.5	one organic farm egg , any style 3.5
grilled skirt steak (6.5 oz pre-cooked wt.) 15.5	toast – two slices of peasant bread
grilled mary's air chilled chicken breast 8	served with butter and homemade jam 4
house potatoes 4	cheddar-jalapeño corn bread , jalapeño-jam, maple butter 5.5
mixed seasonal fruits 5	muffins - four mini-muffins 4.5

our farm eggs are free range organic – egg whites or yolks only add \$1.5
whenever available and affordable, we use: - local & organic products – meat and poultry free of growth hormones and antibiotics – sustainable wild and farmed seafood products

we are happy to accept cash, visa, mastercard, american express – max. two cards/party - **no personal checks**

www.pomelosf.com

all prices subject to **ca sales tax**
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