

destinations:

eastlake (seattle)	smoked trout and red potato hash with wild rice and horseradish cream, two poached eggs and toasted peasant bread	13.5
miraflores (lima)	tacu-tacu, crispy afro-peruvian bean and rice pancake with yellow pepper sauce, topped with marinated grilled skirt steak, fried plantains and one egg sunny side up	17
ba h�ng (vietnam)	b�nh x�o • vietnamese crispy pancake filled with pork belly, shrimp, grilled fish, mung bean sprouts and cilantro, daikon and carrot pickles	13
cork (ireland)	corned beef, purple & sweet potato hash with two eggs sunny side up and gorgonzola-thyme vinaigrette	13.5
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	14.5
monte cristo (italy)	polenta sandwich with prosciutto, mozzarella, sun dried tomato and basil, pan fried in olive oil, served with a balsamic reduction, two eggs your way and seasonal greens	12
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 shallots, topped with 2 fried eggs, served with shrimp crackers, house sambal and pickled cucumber & carrot	12.5
level park (battle creek)	fried chicken sandwich - cornflake encrusted chicken breast, spicy purple and green slaw, pickles, toasted sandwich roll, homemade potato chips	12.5
nan (thailand) ▲	thai style rice congee with chicken, ginger, chinese celery, cilantro and poached farm egg, served with thai chilies, sriracha and fried garlic	12
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 with house made niman fennel pork sausage or crispy smoked niman bacon strips	9.5 13.5
	create your own scramble or omelet by adding any of the following items:	each item add:
	tomato / niman ham / cheddar cheese	50 cents
	gourmet mushrooms / avocado	1.5
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	10.5
battery street (burlington) ●	two chestnut flour cardamom pancake rolls filled with house made ricotta-mascarpone mousse, strawberry-rhubarb compote and glazed pecans <u>add pure maple syrup for \$1.5</u>	10.5
ribolla (italy) ● ▲	ribollita - hearty vegetable and bread soup with black leaf kale, savoy cabbage, carrot, leek, zucchini, potato and cannellini beans, drizzled with extra virgin olive oil and served with garlic crostini	8.5
cabo san lucas (mexico) ▲	two soft handmade corn tacos with grilled pacific snapper, shredded cabbage, mango salsa, chipotle aioli and house pickled jalape�os	10.5
hua hin (thailand) ▲	๗ปลาหมึก yum pla muk -thai style spicy squid salad with shallot, ginger, lemon grass, mint, cilantro, lime and chilies	8.5
masantol (philippines) ● ▲	filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce and lemon	7.5
greenfield (california) ▲	oven roasted beets with balsamic glaze and orange zest	7.5
ulsan (korea) ▲	pa-jeon korean scallion pancakes with scallops, prawns, red and green chiles, egg and spicy dipping sauce	11
tuban (indonesia) ▲	martabak telur - indonesian crispy pastry with minced beef, egg and shallot	9
otsu (japan) ● ▲	cold buckwheat noodle salad with cucumber, scallion, cilantro & a spicy soy, ginger & sesame dressing, topped with pan saut�ed tofu	12
pomelo ● ▲	field greens, baby arugula and fris�e with organic strawberries, laura chenel goat cheese, toasted hazelnuts and balsamic-tarragon vinaigrette	large 9 small 6

● = vegetarian – ask for other options

▲ = look for these items on the dinner menu

side-trips:

house made niman ranch fennel pork sausage 5	hodo soy beanery tofu scramble - plain ● 5.5
crispy niman ranch applewood smoked bacon strips 5	one organic farm egg , any style ● 2.5
grilled skirt steak 13.5	toast – two slices of peasant bread
grilled mary's air chilled chicken breast 7.5	served with butter and homemade jam ● 3.5
house potatoes ● 3	skillet chipotle corn bread with maple butter ● 4.5
mixed seasonal fruits ● 4.5	muffins - four mini-muffins ● 4

our farm eggs are free range organic – egg whites 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 **8.75% ca sales tax**
spring 2015 brunch 2.docx