

destinations:

eastlake (seattle)	smoked trout and yukon gold hash with wild rice and horseradish cream, served with two poached eggs	14.5
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	17.5
lop buri (thailand)	ไข่ยัดไส้ khai yat sai - thai style stuffed omelet with minced pork, tomato, onion, garlic, cilantro, thai basil, thai chilies, served with lime-garlic-chili sauce	13.5
cork (ireland)	corned beef, purple & sweet potato hash with two eggs sunny side up and gorgonzola-thyme vinaigrette	14.5
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	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	15
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	13
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	13.5
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	14
nan (thailand)	thai style rice soup with chicken, ginger, chinese celery, cilantro and poached farm egg, served with thai chilies, sriracha and fried garlic	12.5
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	10.5
	with house made niman fennel pork sausage or crispy smoked niman bacon strips	14.5
	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	10.5
battery street (burlington)	two chestnut flour cardamom pancake rolls filled with house made ricotta-mascarpone mousse with pear and glazed chestnut, pecan butter maple syrup <i>add pure maple syrup for \$1.5</i>	10.5
avellino (italy)	escarole and cannellini bean soup with pecorino and garlic croutons	6.5
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	12
pienza (italy)	winter panzanella – bread salad with butternut squash, brussels sprout, asian pear, red onion and lemon-brown butter dressing	10
masantol (philippines)	filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce and lemon	7.5
sapri (italy)	sautéed escarole with garlic, anchovy, garlic, lemon and parmesan	6.5
ulsan (korea)	pa-jeon korean scallion pancakes with scallops, prawns, red and green chiles, egg and spicy dipping sauce	12
freedom (california)	bruschetta with honey roasted butternut squash, fresh ricotta-goat cheese spread, fennel-baby arugula salad	10
otsu (japan)	cold buckwheat noodle salad with cucumber, scallion, cilantro & a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu	12.5
pomelo	field greens and red radicchio with pomelo, goat cheese, toasted hazelnuts and balsamic-grapefruit vinaigrette	large 9.5 small 6.5

= 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	hodo soy beanery tofu scramble - plain 5.5
crispy niman ranch applewood smoked bacon strips 5	one organic farm egg , any style 3
grilled skirt steak (6.5 oz pre-cooked) 14.5	toast – two slices of peasant bread
grilled mary's air chilled chicken breast 8	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**
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