

## Small Bites



### Crispy Gnocchi

*parisian gnocchi, truffle cheese dipping sauce 12 (10)*

### Seasoned Fries

*lemon salt, bravas aioli 7 (5)*

### French Onion Soup

*braised beef cheek, veal stock, gruyère 12 (10)*

### Deviled Eggs

*truffle chive filling 8 (6)*

### Ahi Tuna Tartare

*avocado purée, baguette 13 (10)*

### Flatbread

*fromage blanc, bacon, caramelized onion 16 (13)*

### Prosciutto Toast

*gruyère, bechamel, fig, dijon aioli 12 (10)*

### Smoked Salmon Mousse

*whipped crème fraîche, pickled veggies, brioche 16 (13)*

### Oysters on the Half Shell

*daily selection*

*with champagne mignonette, cocktail sauce 3 / 16 / 30*

## Cheese & Charcuterie

### Cheese Board

*chef's selection, seasonal accoutrements 20*

### Vegan Cheese Board

*locally made by @YvonneVeganKitchen 24*

### Charcuterie Board

*chef's selection, seasonal accoutrements 22*

### Cheese & Charcuterie Board

*chef's selection, seasonal accoutrements 36*

## POP

### Caviar

*Tsar Nicoulai  
Reserve Malossol  
White Sturgeon  
sustainably handcrafted  
in California.  
Served with shallot crème  
fraîche, blinis  
50*

## Sweet Stuff

### Soufflé

*a POP favorite, ask your server for tonight's flavor 15*

### Crème Brûlée

*tahitian vanilla bean, seasonal berries, chantilly 14*

### Vegan Brownie

*ask your server for tonight's flavor 12*

### Chocolate Pecan Tart

*toasted pecan, brown sugar caramel, vanilla ice cream 14*

### Profiteroles

*almond sugar, chocolate sauce, chantilly 10*

### Lemon Tart

*basil, meyer lemon, coulis, basil sorbet 14*

### Ice Cream & Sorbet

*all made in house, ask server for tonight's flavors 3*

## Large Plates



### Steak Frites

*7 oz. prime flat iron steak, bordelaise sauce, truffle fries 29*

### Cauliflower Pizza

*forest mushrooms, italian sausage, parmesan, mozzarella 18*

### Seared Scallops

*beurre blanc, fresh herbs, cauliflower puree 26*

### POP Burger

*irish cheddar, POP dressing, bordelaise, fries 18*

### Beet Pasta

*chitarra spaghetti, beetroot puree, goat cheese, gremolata 14*

### PFCS

*POP fried chicken sandwich, aioli, slaw, fries 24*

### Truffle Mac & Cheese

*truffle cheese sauce, fried oyster mushrooms, panko 18*

## Salads

### Kale

*parmesan, grapes, beet, spiced vinaigrette 14*

### Caesar

*romaine wedge, parmesan, pistachio, caesar dressing 12*

### Endive

*goat cheese, wine poached pear, toasted nuts, walnut vinaigrette 14*

### Chef de Cuisine

*Anthony Lopez*

### Chef, Operations

*Juan Guzman*

### Sommelier

*Ben Heyman*

### Owner & Manager

*Jeff Hauser*

*Please inform your server of any dietary restrictions before ordering so we can better serve you. Every menu item is mindfully created, so please no substitutions.*

*20% service charge added to all parties of six or more. \$5 per person for consuming outside desserts. Please just four split checks per party.*