



Toasts

served on house made white, wheat, or brioche

Avocado Toast

*lemon oil,
seeds, feta 10*

House Made Jam

*whipped butter
jam du jour 8*

Bacon Toast

*slab bacon, fromage blanc,
onion, arugula 10*

Soft Scramble

*organic local eggs, butter,
mixed herbs 10*

Later in the Day

POP Burger

port salut, POP sauce, bordelaise, fries 18

Fried Chicken

hoecake, maple gastrique, POP fried chicken 16

Brunch Linguine

house made sausage, poached egg, mushroom, sage, parmesan sauce 16

Kale Salad

parmesan, grapes, beet, spiced vinaigrette 14

Steak Sandwich

prime flat iron steak, caramelized onion, pepper mayo, fries 20

Endive Salad

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

POP

Spring Brunch Menu



Bottomless Bubbly

*Hacienda méthode champenoise
blanc de blancs,
mimosas, and bellinis
two hour time limit
20*

Pastries

Carrot Cake Muffin

orange, ginger, cream cheese frosting, vanilla bean ice cream 8

Churros

with brown sugar caramel and chocolate dips 10

Paris-Brest

pâte à choux, hazelnut mousse, praline 10

French Toast Bites

with maple anglaise 8

Belgian Waffles

two belgian waffles, maple anglaise, chantilly, butter 8

Eggcetera



Breakfast Soufflé

please ask your server for today's flavor 15

Frites Benedict

hash brown, ham, irish cheddar, truffle hollandaise, poached egg 14

Croque Madame

ham, toast, mornay cheese sauce, over medium egg 14

Mushroom Omelette

forest mushrooms, parmesan, truffle, mixed herbs, house salad 14

Omelette du Fromage

irish cheddar, gruyère, chive, house salad 12

Smoked Salmon Benedict

english muffin, smoked salmon, fried capers, house salad 16

POP Breakfast

two eggs any way, slab bacon, crispy potato, choice of one side 14

Breakfast Sandwich

bacon, scrambled eggs, bravas aioli, hash brown, cheddar 12

Sides

fruit 6

eggs any way 5

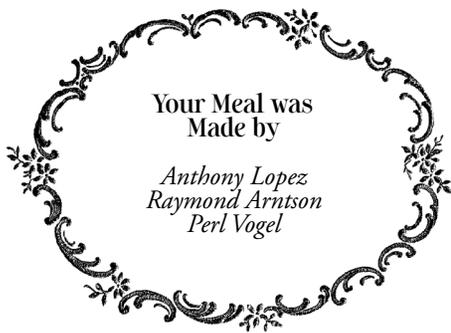
hash browns 4

house toast 5

avocado 5

fries 6

house salad 5



Your Meal was
Made by

*Anthony Lopez
Raymond Arntson
Perl Vogel*

*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.*