

# Small Bites



## Crispy Gnocchi

*parisian gnocchi, truffle cheese dipping sauce 10 (8)*

## Truffle Cheese Fries

*hand cut, truffle cheese sauce 7 (5)*

## French Onion Soup

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

## Deviled Eggs

*truffle chive filling 8 (6)*

## POPcorn Chicken

*a POP throwback! served with jalapeno ranch 8 (6)*

## Ahi Tuna Tartare

*avocado purée, brioche 13 (10)*

## Flatbread

*creme fraiche, bacon lardons, onion 16 (13)*

## Prosciutto Toast

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

## Chicken Liver Toast

*honey balsamic, candied walnut, lemon oil 12 (10)*

## 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*

## Charcuterie Board

*chef's selection, seasonal accoutrements 22*

## Cheese & Charcuterie Board

*chef's selection, seasonal accoutrements 36*

# POP

## Caviar

*Tsar Nicoulai  
Estate Malossol  
White Sturgeon  
sustainably handcrafted  
in California.  
Served with shallot crème  
fraiche, 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*

## Chocolate Gateau

*belgian ganache, raspberry, creme fraiche, chantilly 12*

## Cookies & Cream

*browned butter choco cookie, vanilla ice cream, caramel, chantilly 14*

## Churros

*served with chocolate & caramel dipping sauces 10*

## Paris-Brest

*pâte à choux, hazelnut mousse, praline 10*

## 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 pureé 26*

## POP Burger

*port salut, POP sauce, bordelaise, fries 18*

## Pasta Carbonara

*bucatini pasta, bacon lardons, pecorino romato 16*

## Truffle Mac & Cheese

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

## Summer Salmon

*atlantic salmon, roasted asparagus, dill sauce, house salad 21*

# 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*

## 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.*