



## Toasts

*served on house made white, wheat, or brioche*

### Avocado Toast

*lemon oil,  
seeds, feta 10*

### Chicken Liver Toast

*honey balsamic, candied walnut,  
lemon oil 12*

### Bacon Toast

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

### Soft Scramble

*organic local eggs, butter,  
mixed herbs 10*

## Later in the Day

### POP Burger

*irish cheddar, 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

### Coffee Cupcake

*hazelnut, espresso cream frosting 8*

### Churros

*with brown sugar caramel and chocolate dips 10*

### Paris-Brest

*pate a choux, hazelnut mousse, praline 10*

### French Toast Bites

*with maple anglaise 8*

### Belgian Waffles

*two belgian waffles, maple anglaise, chantilly, butter 8*

### House Made Jam

*whipped butter, jam du jour 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, red onion, house salad 16*

### POP Breakfast

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

### Biscuit & Gravy

*buttermilk biscuit, sausage gravy, two eggs over easy 10*

## Sides

*fruit 6*

*eggs any way 5*

*butter croissant 5*

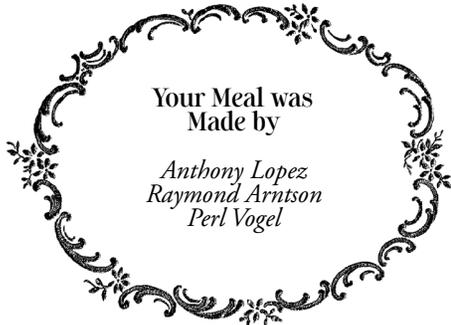
*hash browns 4*

*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.*