



POM

Sunday

BRUNCH



EVERY SUNDAY | 10AM - 4PM

BOUJEE DRINKS

using fresh homemade mixes & liquid alchemist premium puree's

BLOODY'S	14.
classic bloody mary & bloody caesar grey goose vodka	bloody maria patrón silver tequila bloody bulldog hendrick's gin
throw in the "salad bar" for an extra 3 pepperoni straw, bacon, celery & blue cheese olives	

- MIMOSAS**, california sparkling wine **14.**
mimosa orange, cranberry, grapefruit, or pineapple
mimosa margarita patrón silver tequila, orange juice
cherry bomb, pineapple and cherry juice
give yourself a kick in the morning add grand marnier for 3.
- BELLINIS**, prosecco **14.**
 your choice of peach, strawberry or mango puree
take a flight of 3 mimosas or bellinis for 28.

- CLASSIC COCKTAILS** **14.**
sangria, white or red don't forget to eat the fruit
michelada modelo beer, mexican hot sauce, tomato & lime juice
mojito bacardi rum, fresh lime & mint
espresso martini tito's vodka, mr. black coffee liqueur, espresso
aperol spritz prosecco, aperol, club soda
 we also offer a non-alcoholic version..... see if you can taste the difference

SHARABLE	
devilled eggs "two ways" 14. truffle essence with candied bacon and panko-fried with jalapeño and chives	bang bang shrimp 18. flash-fried shrimp, crisp iceberg, spicy sweet glaze, toasted sesame seeds
goat cheese bruschetta 15. garlic crostini, whipped goat cheese, fig jam, tomato-caper relish	pom hot wings 16. three sauces: jalapeño barbecue, avocado ranch and blue cheese



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FULL PLATES

beef short ribs benedict
poached eggs,
braised potato pedestal,
béarnaise sauce, asparagus

crab cakes benedict
pan seared crab cakes,
english muffin, poached eggs,
hollandaise sauce,
truffles essence, hash browns

creole shrimp frittata
cajun spice-grilled shrimp,
holy trinity, gruyère, cheddar,
creole sauce, hash browns, toast

"chilaquiles"
two eggs any style, braised tortillas,
ranchero sauce, queso fresco,
sour cream, avocado, cilantro **20.**

mushroom-spinach omelet **20.**
smoked gouda cheese, tomato,
hash browns, toast

norwegian smoked salmon **22.**
tomato, red onion, capers,
bagel, cream cheese

24. hawaiian style pancakes
grilled golden pineapple,
vanilla béchamel sauce,
toasted macadamia nuts

24. crispy french toast
corn flake crust,
caramel whiskey sauce,
whipped cream, strawberries

20. banana foster belgian waffle
cinnamon dusted bananas,
myers's rum-grand marnier glaze,
whipped cream, toasted walnuts

latin grilled skirt steak salad
field greens, baby spinach,
avocado, roasted corn, tomatoes,
pickled red onion, queso fresco,
cilantro-lime dressing, crostini

tuscan burger **18.**
half pound burger, fresh mozzarella,
pancetta bacon, pesto aioli,
roma tomato, ciabatta roll,
italian cherry peppers,
parmesan-truffle fries

crispy pork belly tacos
corn tortilla, avocado crema,
pickled red onion, citrus slaw,
salsa molcajete,
cheddar-jalapeño potatoes

16. classic cobb salad **18.**
chopped romaine, grilled chicken,
bacon, egg, avocado,
blue cheese, black olive, tomato,
choice of dressing

17. croque madame **18.**
grilled sourdough bread,
gruyere cheese, country ham,
crisp bacon, garlic mornay,
sunny-side-up egg, petite salad

22. taylor pork-roll and egg sandwich **16.**
an atlantic city boardwalk classic,
grilled smokey, savory taylor ham,
american cheese, grilled soft-roll,
home-fried potatoes

18. korean style steak and eggs **28.**
gochujang glazed 8 oz.
new york steak, two eggs any style,
kimchi, hash browns, toast

18. grilled chicken-avocado club **18.**
crisp bacon, tomato,
melted swiss, herb mayo,
toasted sourdough bread, fries

18. petite filet mignon and iceberg wedge **28.**
tomatoes, diced bacon,
red onion, crumbled blue cheese,
balsamic glaze

ADDED

traditional breakfast meats **8.**
fresh cut fruit bowl **13.**
coffee, decaf, tea **4.**

assorted juices **7.** **fresh carrot juice** **8.**
nakéd® brand green machine juice **8.**
latte, cappuccino, espresso **5.5**