

. PETIT . POMEROY

POUR COMMENCER

House-Baked Baguette Salted Butter	5
Onion Soup Gratinée Calvados, Crouton, Gruyère	16
Escargots à la Bourguignonne Pernod Butter	17
Steak Tartare* Shallot, Capers, Dijon, Quail Egg, Toast	22
Mussels Marinière Chablis, Crème, Fines Herbes, Garlic Baguette	25
Warm Tomato Tarte Fromage Blanc, Herbs de Provence	19
Chicken Liver Mousse Dijon, Citrus, Brioche	16

LES SALADES

Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbes	14
Frisée aux Lardons* Soft Poached Egg, Grainy Mustard Vin	16
Le Pomeroy Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing, Apple Saba	16

PLATS PRINCIPAUX

Risotto aux Champignons Mushrooms, Chevre, Truffle	28
Bouillabaisse Lobster, Scallops, Shrimp, Mussels, Rouille Toast	49
Arctic Char Beluga Lentil, Fennel Confit, Champagne Beurre Blanc	32
Lobster Risotto Maine Lobster Tail, Mascarpone, Tarragon	39
Trout Amandine Haricots Verts, Toasted Almond, Brown Butter	34
Roasted ½ Chicken Duck Fat Potatoes, Thyme Jus (LIMITED AVAILABILITY)	32
Filet au Poivre* Green Peppercorn-Brandy Sauce	58
Steak à la Diane* Two 4oz Filet Medallions, Wild Mushroom, Pearl Onion, Cognac Cream, Demi-Glace	62

FRUITS DE MER

Colossal Black Tiger Shrimp (4)
Florida Mustard, Cocktail Sauce 29

Tuna Tartare Niçoise*
Haricot Verts, Cured Egg Yolk, Potato Gaufrettes 22

Oysters on the Half Shell (6)*
Sherry Mignonette, Horseradish Cocktail
East Coast 25 ◊ West Coast 25

LE PETIT PLATEAU \$72

Oysters (12)* Shrimp (4)
Tuna Tartare*

HOST AN EVENT

Petit Pomeroy has the perfect backdrop for your next event. Boasting stunning views of Chicago from the heart of the Gold Coast and River North neighborhoods. Whether you're planning a large celebration or an intimate gathering, our flexible, inviting spaces can be tailored to your needs. Conveniently located across from Holy Name Cathedral in downtown Chicago, we also offer valet parking for your guests. For Inquiries, please email us at

EVENTS@BALLYHOOHOSPITALITY.COM

or leave us a message at
(312) 847-0811

AVEC FRITES

Lobster Roll Lemon-Butter Poached Maine Lobster	39
Poulet Cajun Petite Salade, Beurre Blanc	27
Steak à la Bordelaise* Maître d' Butter, Shallot Confit	42
Burger Royale* Caramelized Onion, Butterkäse, Dill Pickles, Remoulade, Brioche Bun	24

LES GARNITURES

Duck Fat Potatoes Garlic Confit, Chicken Jus	12
Haricots Verts Shallots, Parsley, Butter	12
Pommes Purées Whipped Yukon Gold Potatoes	11
Mushroom Ragout Garlic, Thyme, Bordelaise	14
Pommes Frites Garlic Aioli	10
Macaroni au Gratin Butterkäse & Gruyère	13

*These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(312) 878-9966 | petitpomeroy.com | 748 N. State Street Chicago, IL

Visit more  Restaurants! A 3% restaurant surcharge is added to each guest check. For parties of six or more, an additional 20% service fee will be added.

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VINS AU VERRE

CHAMPAGNE ET BUBBLES

Möet & Chandon Imperial Brut [187ml]	28
Champagne, France NV (Pinot Noir/Pinot Meunier/Chardonnay)	
Dopff & Irion Brut Rosé	17 68
Cremant d'Alsace, France NV (Pinot Noir)	
Ca' Bolani Prosecco	15 60
Friuli-Venezia Giulia, Italy NV (Glera)	

ROSE

Roseblood d'Estoublon	18 72
Provence, France 2023 (Grenache, Syrah, Cinsault)	

BLANC

La Chablisienne Saint-Bris	14 56
Burgundy, France 2021 (Sauvignon Blanc)	
Trimbach Pinot Blanc	15 60
Alsace, France 2021 (Pinot Blanc)	
Domaine Henri Bailly Sancerre	23 92
Loire Valley, France 2024 (Sauvignon Blanc)	
Cave de Lugny Mâcon-Villages	14 56
Burgundy, France 2022 (Chardonnay)	

ROUGE

Domaine Romy Beaujolais	16 64
Beaujolais, France 2022 (Gamay Noir)	
Louis Latour	29 116
Burgundy, France 2020 (Pinot Noir)	
Xavier Vignon Côtes du Rhône	14 56
Rhône Valley, France 2020 (GSM Blend)	
Ch. Sainte Eulalie Minervois 'Plaisir d'Eulalie'	16 64
Languedoc-Roussillon, France 2024 (Syrah)	
Chateau Pey La Tour	18 72
Bordeaux, France 2020 (Merlot Blend)	
Ballyhoo Blend	15 60
North Coast, California 2023 (Cabernet Sauvignon/Merlot)	



DES COCKTAILS

Wild Child
Vodka, Vermouth Blanc, Lemon, Passion Fruit 15
◇
French 75
Gin, Blackberry, Lavender, Lemon, Sparkling Wine 15
◇
Vieux Carre
Rye, Cognac, Sweet Vermouth, Bénédictine 17
◇
Blood Orange Margarita
Blanco Tequila, Dry Curaçao, Blood Orange, Lime 16
◇
Old Fashioned
Bourbon, Angostura Bitters, Orange Bitters, Bayleaf Demerara 17
◇
Mojito Riviera
Rum, Melon Liqueur, Mint, Lime, Club Soda 16
◇
Lavender Marriage (SPIRIT-FREE)
Blackberry, Lavender, Lemon, Club Soda, Ginger Beer 12

BIÈRES

Trumer Pilsner	8
Berkely, CA (4.9%)	
Moody Tongue 'Orange Blossom' Belgian-Style Blonde	9
Chicago, IL (5.4%)	
Brasserie D'Achouffe 'La Chouffe' Blonde Ale	11
Belgium (8.0%)	
Kronenbourg '1664' Lager	7
Alsace, France (4.6%)	
Best Day Brewing Kölsch NA	7
Northern California (0%)	