

POMEGRANATE BISTRO RESTAURANT WEEK

DINNER

THREE COURSES FOR \$50
(3PM - CLOSE)

ENTREES

KUROBUTA PORKCHOP

foraged mushroom farro,
brussels sprouts, apple cider reduction

LISA'S SOUTHERN FRIED CHICKEN

three pieces of fried chicken, slaw,
yukon gold roasted potatoes

SALMON CAKES

three salmon cakes over
confetti white rice, carrot puree,
tomato cream sauce

FARRO RISOTTO (V)

bluebird grain farms farro,
butternut squash, vegan butter,
carrot ribbons, foraged mushrooms

APPETIZER

BISTRO SALAD (V/GF)

local greens, carrot, cucumber, radish,
braised beets, apple cider vinaigrette

SOUP OF THE DAY

ask your server for today's offerings

CRISPY CALAMARI & ARTICHOKEs

citrus caper aioli

MOONFRIES (VG)

marsh hen mill grits fries, tomato aioli

DESSERT

SLICE OF CAKE

carrot, chocolate ganache, or pear spice

SLICE OF PIE

pumpkin or chocolate bourbon pecan

NOT YOUR CLASSIC TIRAMISU CAKE

lady fingers soaked in coffee syrup,
dark chocolate ganache,
mascarpone cream

Before ordering, please let us know if you have a food allergy.

GF GLUTEN FREE

DF DAIRY FREE

V VEGAN

***** CONTAINS NUTS

VG VEGETARIAN

***OUR BUDDIES AT THE HEALTH DPT. WOULD LIKE YOU TO KNOW CONSUMING RAW, UNDER-COOKED
OR UNPASTEURIZED FOODS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.*

Our wonderful team members receive industry compensation, including 15% commission on sales. To make that possible, a 20% service charge is included on each check. Pomegranate retains 100% of the service charge.

POMEGRANATE BISTRO RESTAURANT WEEK

LUNCH

TWO COURSES FOR \$20
(11AM - 3PM)

ENTREES

FIG & KALE*

sliced figs, hempler's bacon pieces, lacinato kale, brie, pinenuts, balsamic reduction

THE RACHEL

sliced turkey on rye, white cheddar, slaw, thousand island dressing, root chips, dill pickle spear

BLTGA

hempler's bacon, lettuce, tomato, smoked gouda, avocado, peppadew aioli, root chips

POM COBB (GF)**

romaine, local greens, hempler's bacon, grilled chicken breast, avocado, hard boiled eggs, cherry tomatoes, blue cheese, mustard vinaigrette

FIREBREAD BLACK BEAN BURGER (V)

quinoa, corn & black bean patty, lettuce, guacamole, tortilla strips, tomato, small bistro salad

APPETIZER

BISTRO SALAD (V/GF)

local greens, carrot, cucumber, radish, braised beets, apple cider vinaigrette

SOUP OF THE DAY

ask your server for today's offerings

CRISPY CALAMARI & ARTICHOKEs

citrus caper aioli

MOONFRIES (VG)

marsh hen mill grits fries, tomato aioli

OR

DESSERT

SLICE OF CAKE

carrot, chocolate ganache, or pear spice

SLICE OF PIE

pumpkin or chocolate bourbon pecan

NOT YOUR CLASSIC TIRAMISU CAKE

lady fingers soaked in coffee syrup, dark chocolate ganache, mascarpone cream

Before ordering, please let us know if you have a food allergy.

GF GLUTEN FREE

DF DAIRY FREE

V VEGAN

***** CONTAINS NUTS

VG VEGETARIAN

***OUR BUDDIES AT THE HEALTH DPT. WOULD LIKE YOU TO KNOW CONSUMING RAW, UNDER-COOKED OR UNPASTEURIZED FOODS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.*

Our wonderful team members receive industry compensation, including 15% commission on sales. To make that possible, a 20% service charge is included on each check. Pomegranate retains 100% of the service charge.