POMONA
Cafe & wine bar

LUNCH MENU

Designed & Printed by Stars Branding | 617-567-0000

FOLLOW US
@pomonacafes

Reservations,
Catering
&
Parties

"ROPA VIEJA" SANDWICH 23
Ciabatta bread with tender, shredded beef cooked with onions and tomatoes, complemented by sweet plantains, cheese, and guacamole. Served with crispy home fries on the side.

ORCHARD SANDWICH 19
Grilled chicken breast, cherry tomatoes, fresh mozzarella cheese, and arugula, drizzled with pesto mayo on ciabatta bread. Served with freshly made home fries.

HARVEST CLUB 16
An earthy sandwich featuring layers of honey BBQ bacon, lettuce, tomato and on ciabatta bread. Served with freshly made home fries.

PANTRY MOZZARELLA CRISP 18
Prosciutto, cherry tomato, pesto oil, & fresh mozzarella on ciabatta bread.

AVIGNON SALAD 19
Chicken Cutlet with arugula, avocado, cranberries, candied walnuts, parmesan cheese and our crème rosse dresing.

POMONA GARDEN 19
White rice topped with roasted chickpeas, seasoned beans, pico de gallo, avocado, romaine lettuce & Grilled Chicken.

SALMON HEIGHTS 23
Rice, mixed greens, pico de gallo, topped with 8.5oz seasoned salmon with a drizzle of balsamic glaze and pesto mayo.

HARVEST HILL 17
Quinoa served with a mix mushrooms, peppers, zucchini, yellow squash and chickpeas, roasted in olive oil, topped with pesto mayo.
Add Salmon $12 / Add Chicken $8

TROPICAL SALAD 17
Mixed greens, juicy strawberries, crunchy candied walnuts, crisp cucumbers, and feta cheese, all drizzled with our signature house oil dressing.
Add Salmon $12 / Add Chicken $8

CHEF'S FAVORITES

STEAK & EGGS 28
6oz. steak cooked to your liking, served with 2 eggs your style, crispy home fries, avocado and mixed greens.

MEXICAN OMELETTE 20
Fluffy omelette with chorizo, mushrooms, onions, tomatoes and mozzarella cheese Crumble feta on top, finished with Mexican crema and served with refried beans and avocado.

YOGURT PARFAIT 16
Greek yogurt layered with granola, coconut flakes, dried cranberries, blueberries, strawberries and green apple finished with a drizzle of honey

STEAK TIPS 26
8oz. of marinated steak tips, cooked to your liking and served with truffle French fries and house salad.

CHICKEN PARM PANINI 20
Crispy chicken cutlet topped with marinara sauce and melted mozzarella, french fries, served on toasted ciabatta bread.

CHICKEN CAESAR WRAP 19
Crispy sliced chicken cutlet, romaine lettuce, shredded parmesan cheese, house caesar dressing croutons and pesto mayo wrapped in a flour tortilla and served with french fries.

"CUSTOMER PRICE NOTICE"
Please note that a 4% service fee, charged by a third-party payment processor, will be applied to all credit card transactions to cover processing costs."
"For parties of six or more, a 20% service gratuity will be included in the final check."
*Items are served raw, undercooked, or may contain raw or undercooked ingredients.
Before placing your order, please inform your server if anyone in your party has a food allergy.

POMONA
Cafe & wine bar

BREAKFAST & BRUNCH MENU

Designed & Printed by Stars Branding | 617-567-0000

FOLLOW US
@pomonacafes

Reservations,
Catering
&
Parties

POMONA CLASSIC 18
Two eggs your style, served with crispy bacon, avocado slices, mixed greens and home fries complemented with a delicious tomato and onion sauce.

COLOMBIAN COUNTRY SIDE 21
White rice, served with a fried egg, bacon, seasoned pinto beans, house chorizo and our delicious breakfast plantains. Garnished with pico de gallo.

POMONA'S OMELET 17
Omelet stuffed with spinach, diced tomatoes, mushrooms and sliced peppers delicately layered with mozzarella cheese. Served with a side of roasted potatoes and white toast.

GARDEN SHAKSHUKA 17
Sautéed bell peppers, tomatoes, and onions, along with poached eggs and feta cheese, all in a flavorful homemade tomato sauce.
Served with ciabatta bread.
Add chorizo for $7 or bacon for $4

BENEDICT DELIGHTS 19
Toasted english muffin topped with sliced avocado, a choice of smoked salmon, ham, bacon, or veggies, and poached eggs. Accompanied with hollandaise sauce and a side of home fries.

SUNRISE SANDWICH 16
Served on our homemade croissant with poached eggs, crispy bacon, mozzarella cheese, mixed greens and hollandaise sauce.

MORNING FLAKY 16
A freshly baked croissant filled with melted mozzarella cheese, ham, scrambled eggs, and avocado.

SUNBEAM TOAST 16
Ciabatta bread served with arugula, fresh mozzarella, and scrambled eggs. Topped with cherry tomato and our homemade pesto oil.

AVOCADO TOAST 14
Creamy avocado on ciabatta bread. Topped with cherry tomatoes and a sprinkle of feta cheese.
Add Smoked Salmon $8, Bacon $4, Prosciutto $6, or Eggs $5

FRENCH TOAST FEAST 17
Two slices of brioche bread, delicately sprinkled with powdered sugar. Accompanied by fresh berries, a dollop of whipped cream.

BUTTERED BAY 16
Two fluffy buttermilk pancakes layered with mixed berries and whipped cream. Waffle option available upon request.

HARVEST WAFFLE 17
A delicious Belgian waffle topped with crispy bacon, one fried egg, and sliced avocado.

ACAI VALLEY 18
Acai fruit topped with strawberries, bananas, coconut flakes, granola, chia seeds & peanut butter. (VEGAN)

SIDES

PLANTAIN 4	HOME FRIES 4
BACON 4	CUP FRUIT 5

KIDS MENU

MORNING MUNCHKINS 12
Scrambled egg sandwich on a croissant.

HAPPY MORNING 12
One pancake or waffle with fresh berries banana and whipped cream.

*Items are served raw, undercooked, or may contain raw or undercooked ingredients.
Before placing your order, please inform your server if anyone in your party has a food allergy.