

# Poncé

a bistro

802-768-8095  
4659 Main Street  
Manchester Center, VT 05255

## Breakfast Menu

### Homemade Crepes and Hand Squeezed Orange Juice!

Our food is always fresh as we prepare our recipes to order. We proudly roast our own turkey and chicken, create homemade dressings, handcrafted soups, baked pastries with real ingredients (milk, eggs, flour, sugar) and simply ... we love to cook!

The food on your plate has not traveled far to provide our fabulous customers with the ultimate flavor and quality. If it isn't one of our own creations it is not being served. With a West Coast fusion flare and a few Spanish and other international influences, Ponce Bistro is truly a "Celebration of Culture and Food".

### -Crepes & Things-

-Served with fresh fruit-

#### Strawberries & Cream

Fresh crepes with strawberries sauteed in butter, cinnamon, and brown sugar. Topped with whipped cream and powdered sugar...11.95

#### Bananas & Brown Sugar

Fresh crepes with warm, caramel bananas with cinnamon and brown sugar. Topped with whipped cream and powdered sugar...11.95

#### Maple Syrup Classic

Fresh crepes drizzled with butter and Vermont maple syrup. Topped with whipped cream and powdered sugar...8.95

#### Choc-o-lot Crepes

Fresh crepes drizzled with our homemade baker's ganache and topped with whipped cream and powdered sugar...8.95

#### Bacon, Egg, Tomato, Cheese

Fresh crepes wrapped around applewood smoked bacon, scrambled eggs, tomato and cheddar. Topped with a parmesan peppercorn drizzle ...12.95

#### Apple French Toast

Delicately battered toast with apple, cinnamon, and Vermont maple syrup. Topped with whipped cream and powdered sugar ...12.95

Substitute Gluten Free Bread ...1.00  
Add Bacon ...3.00  
Add Ham ...3.00  
Add Chicken ...5.00  
Add Turkey ...5.00

### -Savory Breakfast-

-Served with fresh fruit-

#### Ham and Hash

Black Forest ham -nitrate free- diced and sauteed with onion, roasted red peppers, baby potatoes, and mixed greens over scrambled eggs and our parmesan peppercorn dressing. Served with baguette...13.95

#### Novelty Florentine

Scottish smoked salmon, scrambled eggs, dill havarti, capers and mixed greens over open faced baguette. Topped with a lime-cilantro aioli drizzle. Served with baby baked potatoes ...15.95

#### Rosemary Eggs & Brie

Scrambled eggs topped with fresh rosemary and melted brie over open faced baguette. Served with baby baked potatoes ...12.95

#### Huevos Puerto Rico

Sun dried tomato tortilla, lightly toasted, topped with scrambled eggs, rosadas beans, cheddar, and fresh tomato chutney. Served with baby baked potatoes ...13.95

#### Potato Face Omelet

Open faced omelet with baby potatoes, cheddar, roasted red peppers, and applewood smoked bacon. Served with baguette ...13.95

#### Breakfast Panini

Scrambled eggs on white bread panini with applewood smoked bacon, cheddar and dill havarti. Served with baby baked potatoes ...12.95

#### Breakfast Baguette

Scrambled eggs on baguette with Serrano ham, Manchego, sliced apple and mixed greens. Served with baby baked potatoes ...13.95

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## Lunch Menu

### Exquisite Fusion Cuisine

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**B.Y.O.B.**

*-no corking fee-*

### -Salads & Things-

-Served with sliced baguette-

#### Nuts and Berries Salad

Finely chopped kale and parsley with dried cranberries, diced apples, sunflower seeds and our peanut ginger dressing...11.95

#### Cranberry, Scallion, Pecan Couscous

Israeli couscous tossed with olive oil, balsamic vinegar, garlic, scallions, and dried cranberries over mixed greens and our cherry balsamic vinaigrette ...11.95

#### Grilled Romaine Salad

Head of romaine grilled with olive oil and topped with feta, olive tapenade, sun dried tomatoes, red onion and our cherry balsamic vinaigrette ...14.95

#### Lavender Goat Salad

Goat cheese medallion rolled in roasted pecans, fresh lavender buds, scallions, and dried cranberries over mixed greens and our grape sherry dressing...13.95

#### Smokey Blue Salad

Gorgonzola, roasted pecans, applewood smoked bacon, sun dried tomatoes over mixed greens and our orange shallot dressing...13.95

#### Herbed Chicken Salad

Seasoned chicken breast, diced and lightly tossed with fresh herb aioli, roasted almonds, and apples over mixed greens ...13.95

#### Rosadas Beans over Jasmine Rice

Pink and black beans simmered in a traditional Puerto Rican sophrito including green bell peppers, cilantro, onions, and green olives. Served with jasmine rice ...13.95

#### Ham and Hash

Black Forest ham -nitrate free- diced and sauteed with onion, roasted red peppers, baby potatoes, and mixed greens over scrambled eggs and our parmesan peppercorn dressing...14.95

Substitute Gluten Free Bread ...1.00

Add Bacon ...3.00

Add Ham ...3.00

Add Chicken ...5.00

Add Turkey ...5.00

### -Sandwiches-

-Served with pasta salad-

#### Paprika Egg Salad

Our made-to-order hard boiled egg salad with paprika, fresh herbs and mixed greens on toasted panini bread with herb aioli ...12.95

#### Veggie Gobble

Roasted butternut squash, apple, feta, red onion, mixed greens, and lingonberry mayo on baguette ...12.95

#### Vermont Goat Cheese

Goat cheese, gorgonzola, roasted red peppers, red onion and mixed greens on baguette with fresh pesto...12.95

#### Spanish Meatloaf

Slow roasted angus beef meatloaf with sophrito, topped with red onion and Manchego cheese on baguette with herb aioli ...14.95

#### North Country Turkey

House roasted turkey breast, apple, and dill havarti on toasted panini with our parmesan peppercorn dressing...13.95

#### Triple Cream Brie

House roasted turkey breast, sliced grapes, roasted pecans, and brie on baguette with our grape sherry dressing...13.95

#### Wood Cured Ham

Black Forest ham -nitrate free- with sun dried tomatoes, cheddar, spinach on toasted panini bread with herb aioli ...13.95

#### Olive Tapenade & Serrano Ham

Black Forest ham, Genoa salami, Serrano ham, cheddar, greens, tapenade, herb aioli on baguette...14.95

#### Santa Fe Chicken Wrap

Roasted chicken breast, fresh tomato, green olives, red onions, and mixed greens, wrapped in sun dried tomato tortilla with chipotle cilantro aioli...14.95

#### Scottish Smoked Salmon

Scottish Ducktrap smoked salmon layered with red onion, cream cheese and capers on baguette...15.95

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## Dinner Menu

*Exquisite Fusion Cuisine*

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**B.Y.O.B.**

*-no corking fee-*

### -Salads-

#### **Nuts and Berries Salad**

*Finely chopped kale and parsley with dried cranberries, diced apples, sunflower seeds and our peanut ginger dressing... \$8 / \$12*

#### **Cranberry, Scallion, Pecan Couscous**

*Israeli couscous tossed with olive oil, balsamic vinegar, garlic, scallions, and dried cranberries over mixed greens and our cherry balsamic vinaigrette ... \$8 / \$12*

#### **Raspberry Beets and Goat Cheese Salad**

*Sliced beets, marinated in a raspberry and balsamic vinaigrette, served over mixed greens and topped with a crispy scallion and panko goat cheese medallion ... \$9 / \$14*

#### **Gorgonzola & Truffle Balsamic Salad**

*Gorgonzola, roasted almonds, applewood smoked bacon, cucumber, and sun dried tomatoes over mixed greens and our cherry balsamic vinaigrette ... \$9 / \$14*

#### **Grilled Romaine Salad**

*Head of romaine grilled with olive oil and topped with feta, olive tapenade, sun dried tomatoes, red onion and our cherry balsamic vinaigrette ... \$10 / \$15*

### -Beginnings-

#### **Truffled Mushroom Strudel**

*Our unique non-pastry "strudel" with sauteed mushrooms, onion, garlic, and a creamy truffle oil and cheese filling stuffed between two leaves of seasoned, baked kale and topped with a parmesan peppercorn drizzle and sun dried tomatoes ... \$13*

#### **Sausage and Brie**

*Spicy Italian sausage stuffed with brie and topped with our roasted red pepper and fresh basil chutney ... \$12*

#### **Rosadas Beans over Jasmine Rice**

*Pink and black beans simmered in a traditional Puerto Rican sofrito including green bell peppers, cilantro, onions, and green olives. Served with jasmine rice ... \$14*

#### **Prince Edward Island Mussels**

*Prepared in a white wine broth with butter, French herbs, white pepper, tomatoes, garlic, and onions ... \$16*

#### **Overstuffed Baguette Pizza**

*Sliced mushrooms, tomato, red onion, cheddar, feta, and olive tapenade baked over open face baguette ... \$16*

#### **Crab Bruschetta**

*All white crab claw meat tossed with herb aioli, roasted red peppers, scallions, and garlic. Served over sliced tomato on baguette toast points. With a small side salad ... \$16*

## **-Entrees-**

### **Thai Curried Sea Scallops**

*Certified hand caught scallops, pan seared and kissed with a light coconut red curry. Served with jasmine rice. ... \$32*

### **Broiled Salmon**

*Hand-cut filet of salmon, broiled and drizzled with a lime and scallion aioli. Served with jasmine rice ... \$28*

### **Beef Stroganoff**

*We do this one a little differently: a creamy garlic and white wine bechamel with sauteed mushrooms and onions, poured over seared skirt steak and linguine – our most decadent offering! ...\$30*

### **Veal Piccata**

*Veal filet, lightly floured and sauteed in white wine, butter, lemon, mushrooms and capers. Served over linguine and topped with freshly grated parmesan ...\$29*

### **Chicken with Fresh Tomato and Brie**

*All natural pounded chicken filet pan sauteed in a light herbed broth with plum tomatoes, onions, and melted brie over linguine...\$30*

### **Thick Boneless Pork Chop**

*A local favorite: panko crusted thick-cut chop topped with our homemade gorgonzola cream. Served with baby baked potatoes ... \$30*

### **New York Strip Steak - Au Poivre**

*12 oz. New York strip steak crusted in whole peppercorns and seared to a tender finish. Served with baby baked potatoes ... \$35*