

Brunch

EGGS AND MORE

Mediterranean Scramble v gf

Roasted Red Bell Peppers, Kalamata Olives, Fresh Spinach, red onion, Steibr Farms scrambled eggs sprinkled with Greek Feta 13.99



"Meat"atarian Scramble

House made Fennel Sausage, Crumbled Bacon, Smoked Fra'Mani Ham, Steibr Farms scrambled eggs, topped with grated Parmesan 14.5

Creator Scramble gf

Choose up to 4 toppings .. 14.5

Fennel Sausage / Crumbled Bacon / Smoked Fra'Mani Ham / Fresh Spinach / Diced Tomatoes / Mushrooms / Red Onion / Green Onion / Roasted Red Bell Peppers / Kalamata Olives / diced Jalapeno / fresh Cilantro / Parmesan / Feta / Gorgonzola / Swiss



Shakshuka v

This version perfected by our kids after a trip to New York uses House Tomato Fresh Basil Sauce with Chili Peppers, Onion & Cumin, topped two Farm Fresh Steibr Eggs basted, fresh Cilantro & Feta—it's a little spicy ... and oh so good!! 15.5

*Add Prawns 6. or Chicken Breast 5. or Avocado 1.5

Just the Usual Please gf

Two Steibr Farms fresh eggs made your way (except poached) Pogacha House Potatoes and choice of Hills Smoked Bacon or House made Sausage patty 13.99

BOWLS

Goldilocks Porridge v gf

Snoqualmie Farms Porridge topped with a dollop of Ellenos Greek no sugar yogurt—includes selections from our **Topper Bar** to make it just the way you like it! cup 4.75 / bowl 7.75

Granola Bowl v gf

Seattle Granola Vegan Organic Granola with a dollop of Ellenos Greek no sugar yogurt—includes selections from our **Topper Bar** to make it just the way you like it! cup 6.75 / bowl 9.75

Mediterranean Power Bowl gf

Fresh, grilled Chicken Breast, Quinoa, Hummus, Artichoke Hearts, Roasted Red Bell Peppers, Kalamata Olives, Spinach, Feta, Chia Seeds - drizzled with Fresh Squeezed Lemon Vinaigrette 16.5



Tomato Gorgonzola & Basil Soup and Salad

Our House Specialty Soup! Served with a House Green Salad with Fresh Lemon Vinaigrette, topped with Gorgonzola 12.5
Ala Carte Bowl of Soup 8. Ala Carte Cup of Soup 3.95

SIDES

Hills Smoked Bacon 3.25

Duck Bacon 7.

House Made Breakfast Sausage Patty 3.25

House Breakfast Potatoes v 4.95

Toast v House Made Pogacha or

Montana Wheat Seedlover Small Batch Vegan 2.5



HOUSE SPECIALS

Fra'Mani and 5 Cheese Bread Pudding

Smoked Fra'Mani Ham & our Signature Pogacha Bread soaked in Oat Milk with 5 Cheese Blend & Fresh Herbs, oven baked, topped with Parmesan Cream 13.99

*Add a Steibr Farms fried egg 3.

Berry Bread Pudding v df

Made with our Signature Pogacha Bread soaked in Almond Milk Seasonal Fruit, oven baked and drizzled with Marionberry Sauce 13.99

* Add Topper Bar Selections 3.

Grandma Myrtles Pudding AND Gravy

Grandma Myrtle's secret recipe! Signature Pogacha Bread soaked in Oat Milk with Smoked Fra'Mani Ham, topped with Hills Smoked Bacon and Sausage Gravy (yes both in there!) 16.99

*Add a Steibr Farms fried egg 3.

Avocado Toast v

Avocado, Roasted Red Bell Peppers, Gorgonzola, Chipotle Sour Cream, Mixed Greens, toasted Wheat Montana Seedlover Small Batch Vegan Bread 10.99

*Add a Steibr Farms fried egg 3.



Dutch Baby Pogacha Style v

Our version is a little twist on the Classic sprinkled with Powdered Sugar & Lemon Squeeze 10.99

* Add Topper Bar Selections 3.

SANDWICHES

The name "Pogacha" is a Croatian term meaning "soft, chewy flatbread" (pogaca). Our Pogacha's are freshly made each day, formed by hand, and baked in our Fruitwood fired oven, Pogacha Bread is the basis of all of our Pizzas & all of these Sandwiches. All Sandwiches come with our House Potato Wedges (BTW our oven is the oldest one in the whole Seattle area)!!

Pogacha Burger *

House specialty mix of Beef & Lamb, hand formed & seasoned with Fresh Rosemary & Garlic, Swiss, mayo, lettuce, Roma Tomato & Red Onion. Served with House Potato Wedges 16.5

Add Hills Smoked Bacon 2. Add Duck Bacon 3.5

Lemon Chicken Sandwich

Lemon & fresh Herb marinated grilled Chicken Breast, Provolone, Lettuce, Roma Tomato, Red Onion & Roasted Red Pepper Aioli 15.5

BREAKFAST BEV'S

Pogacha Mary

Our own Spicy Mix (tell us how hot you like it) with Thatcher's Small Batch Organic Artisan Vodka & Tomato Juice—on ice 13.

Mimosas 3 ways

Mimosa Madness (our version of Bottomless) with Fresh Pressed Juice 20.
Single Mimosa with Fresh Pressed Juice 9.
Bottle Service with Fresh Pressed Assorted Juices included 34.

House Buttery Rum

Our own special Buttery Mix with Kraken Black Spiced Rum, freshly whipped cream, clove & nutmeg sprinkle—hot 12.

To Our Valued Customers: With these tough times we have a 4% Cooks Contribution for our exceptional Kitchen Staff who strive everyday to provide the best possible quality to every meal you have enjoyed here today. Participation is optional.

Consumer Advisory: Our beef & lamb are cooked to order. Please be informed that consuming undercooked, raw or unpasteurized food items may increase your chances of foodborne illness.

ESPRESSO AND MORE

Americano / Espresso 3.50

Latte / Cappuccino 4.00

Mocha 4.25

w/ Almond Milk +.50

w/ Oat Milk +.50

London Fog 4.00

Cold Brew 4.00

Caffe Vita Drip 3.00

Hot Chocolate 3.75

Rishi Hot Tea 3.50

Cuckoo Ginger

Cucumber + Blueberries 5.

muddled, fresh Basil, Fever

Tree Ginger Beer, Club Soda

-on ice

Recovery

Inflammation reducing local 7.

(Mercer Island) Cherrish pure

cherry juice, fresh squeezed

Orange Juice, dash of House

Simple Syrup, Club Soda

-on ice

Also Available

Evolution Fresh Pressed Juices 5.

Orange

Grapefruit

Ryan's Apple Cider Juice 6.

Cherrish Pure Cherry Juice 6.

FeverTree Ginger Beer 4.

Paradise Brewed Iced Tea 3.50



Pogacha

RESTAURANT & BAR

2707 78th AVE SE / MERCER ISLAND / 425.455.5670

DELIVERY / TAKEOUT / ONLINE

POGACHA.COM

Brunch

What's a Pogacha??

The name "Pogacha" is a Croatian term referring to the "soft, chewy flatbread" (pogaca) native to Croatia.

Our Pogacha's are freshly made twice daily, formed by hand, and baked in our wood-fired oven to form our Pizzas as well as formed into our Sandwich Bread and Rolls.

That beautiful old oven inside is an import from Europe brought over many years ago...Likely the oldest wood-fired oven around here!

It is original, rustic & beautifully seasoned.

We feature a Northwest menu with the added flair of the Adriatic, fresh herbs started from seedlings in the family garden in Croatia, all dressings and sauces made from scratch, in-house, and a terrific wine list which enables you to enjoy true quality wine at a reasonable price.

House Made Pasta is hard to beat!

Since we make pretty much everything from scratch we decided to develop our own ... a special combination of refined Caputo Organic Whole Grain Semolina flour for heartiness and Italian Doppio Zero refined Wheat Flour for silkiness. This mixture allows our pastas to hold up nicely to the variety of sauces we ask it to!

All of our pasta dishes are made to order.

On behalf of all of our Pogacha Family we welcome you to Pogacha.

ZIVIO!