

Brunch

EGGS AND MORE

MEDITERRANEAN SCRAMBLE v

Roasted Red Bell Peppers, Kalamata Olives, Fresh Spinach, red onion, Steibr Farms scrambled Eggs sprinkled with Greek Feta—includes House Potatoes 14.99

"MEAT" ATARIAN SCRAMBLE gf

House made Fennel Sausage, Crumbled Bacon, Smoked Fra'Mani Ham, Steibr Farms scrambled Eggs, topped with grated Parmesan—includes House Potatoes 15.99



CREATOR SCRAMBLE gf

Includes House Potatoes

Choose up to 4 toppings .. 14.99

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

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 —includes House Potatoes 14.99



SHAKSHUKA v gf

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!! 16.99



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

SW CHICKEN BURRITO

Steibr Farms Fresh Eggs scrambled with Seasoned Chicken, Roasted Red Bell Peppers, Black Beans, Corn, Jalapeno, Cilantro and our Five Cheese Blend rolled in a Flour Tortilla with Chipotle Sour Cream—includes House Potatoes & Salsa on the side 15.99



Add Hills Smoked Bacon 2. *Add House Made Sausage 3.25 or Avocado 1.5

AVOCADO TOAST v

Avocado, Roasted Red Bell Peppers, Gorgonzola, Chipotle Sour Cream, Mixed Greens, toasted Wheat Montana Seedlover Small Batch Vegan Bread 13.99

*Add a Steibr Farms fried egg 3.

BERRY BERRY BREAD PUDDING v df

Kind of like French Toast ... Made with our Signature Pogacha Bread soaked in Almond Milk with Seasonal Fruit, oven baked and drizzled with Marionberry Sauce 14.99

DUTCH BABY POGACHA STYLE v

Our version is a little twist on the Classic sprinkled with Powdered Sugar & Lemon Squeeze 11.99

*Add a Steibr Farms fried egg 3. *Side of Smoked Bacon 3.25
*Side of House Made Breakfast Sausage 3.25 or *Side of Duck Bacon 7.



LUNCH SIDE

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 17.5

*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 17.5

ROASTED TURKEY CLUB

Freshly Roasted Turkey Breast, Smoked Bacon, Swiss Cheese, lettuce, Roma Tomatoes & mayonnaise 13.99

CHICKEN SALAD AVOCADO SANDWICH

Freshly Roasted House Chicken Salad, (in-house roasted chicken, toasted almonds, white wine, lemon, mayo, garlic, green onion) lettuce, Roma Tomato & Avocado 13.99



BIG FISH FISH & CHIPS

Two Pieces of Hand Cut, thick fresh Pacific Cod battered & fried with our own special breading, served with House Potato Wedges, Tangy Apple Cider Vinegar Slaw and Homemade Tartar 17.99

CHICKEN DIJON

A forty year favorite! Fresh Washington Chicken Breast, Garden Fresh Herbs, Garlic, French Shallots, Dijon and Cream tossed with house made Fettuccine 16.99

MEDITERRANEAN POWER BOWL gf

Brined, grilled & chilled fresh Chicken Breast, Quinoa, Hummus, Artichoke Hearts, Roasted Red Bell Peppers, Kalamata Olives, Spinach, Feta, Chia Seeds - drizzled with Fresh Lemon Vinaigrette 17.5

CLASSIC CAESAR v gf

House made (the same way for over 30 years) Creamy Caesar dressing tossed with Romain, topped with grated Parmesan

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



TOMATO BASIL GORGONZOLA SOUP & SALAD gf

Our House Specialty Soup!
Served with a House Green Salad topped with Fresh Squeezed Lemon Vinaigrette & Gorgonzola crumbles 13.5

TOMATO BASIL GORGONZOLA SOUP gf

al a Carte Cup 4.95 / Bowl 7.99
House made (the same way for 30 years)! Creamy Caesar dressing tossed with Romaine, topped with grated Parmesan 8.99 / Half Size 4.99

*Add a Cup to any Entrée 2.5



SIDES

HILLS SMOKED BACON 3.25

DUCK BACON 7.

HOUSE MADE BREAKFAST

SAUSAGE PATTY 3.25

BREAKFAST POTATOES 4.95

MONTANA SOURDOUGH TOAST 2.5

MONTANA WHEAT SEEDLOVER

SMALL BATCH VEGAN TOAST 2.5

ADD A STEIBER FARM FRESH EGG 3.

Pogacha

RESTAURANT & BAR

2707 78th AVE SE / MERCER ISLAND / 425.455.5670

DELIVERY / TAKEOUT / ONLINE

POGACHA.COM

POGACHA PIZZA

available after Noon

Pogacha means flatbread, or in our case "pizza" We make ours fresh twice a day, forming each by hand into individual pizzas, covering them with a special blend of cheeses and only the freshest most delectable toppings. They are so good you will not even miss the red sauce...however, for the traditionalist, you may add red sauce to any of our Pogachas for a minimal charge.

FIVE CHEESE v 11.5

TOMATO FRESH BASIL v 13.5

SPINACH, GOAT CHEESE, SUNDRIED TOMATO v 14.

MUSHROOM LEMON PESTO v 13.5

FOUR SEASONS v 15.5

HOUSE ROASTED CHICKEN, TOASTED ALMONDS,
BLACK PEPPER, GORGONZOLA 14.

FENNEL SAUSAGE, ROASTED PEPPER,
GOAT CHEESE 15.5

SCOOPY—PEPPERONI, FENNEL SAUSAGE, MUSHROOM,
RED SAUCE 15.5

PEPPERONI, GORGONZOLA 15.5

DUCK BACON, PINEAPPLE, PARMESAN, FRESH HERB 15.5

BUILD-A-POGACHA (UP TO FOUR TOPPINGS) 15.5

ESPRESSO, COLD PRESSED
JUICES, CRAFT COCKTAILS
BEER AND WINE

*Northwest Cuisine
with an Adriatic Flair
since 1986*



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.

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.

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 developed 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!