

Ponce Gourmet
468 Depot Street Manchester Center
802-362-4433

BREAKFAST

Crepes! - Fresh crepes made to order with a variety of daily fillings, such as fresh fruit or savory delights
Price subject to ingredients

Apple French Toast and Smoked Bacon - Delicately battered large toasts with cinnamon and allspice. Served with fresh fruit and baked rosemary caper potatoes
\$9.95

Huevo Puerto Rico - flour tortillas lightly pan fried California style, with eggs, seasoned black beans, shaved manchego and fresh pico de gallo
\$8.95

Novelty Florentine - Scottish salmon and eggs over lightly sautéed baby spinach on toasted baguettes, with tarragon lemon caper sauce
\$9.95

Ham Steak Hash - Lightly fried ham steak cubes with caramelized onion, scallions, hash browns, red peppers and light parmesan sauce. Served with eggs of choice
\$9.95

Mixed Up Scrambled Eggs - with choice of herbs, cheese, and/or meat. Served with baked rosemary olive oil potatoes, and toast with butter and Beth Farms homemade jam
\$7.95

Croissant Savant or Breakfast Pannini- eggs on fresh baked croissant or pannini with choice of gourmet cheese and meat. Served with fresh fruit and rosemary and caper potatoes
Croissant \$7.95 Pannini \$8.95

Ponce's Homemade Quiche - daily quiche or strata served with a side of fresh fruit
\$6.95

Vermont Maple Granola - made in our neighboring town of Shaftsbury, VT Served with side of fresh fruit
\$6.95

SANDWICHES

Wood cured nitrate free ham, roasted red tomatoes, chive Cotswold, spinach, oregano mayo on pannini
\$9.95

North Country nitrate free turkey, apple, dill havarti, parmesan peppercorn dressing on pannini
\$9.95

Sante Fe chicken wrap with cilantro cream, green olives, avocado, romaine, red onion, roasted red tomatoes on sundried tomato wrap
\$8.95

Vermont goat cheese, gorgonzola, Ponce's pesto, freshly roasted red peppers, romaine, on baguette
\$8.95

Scottish smoked salmon, red onion, cream cheese, capers on baguette
\$9.95

Triple cream brie, sliced white grapes, freshly roasted pecans, North Country nitrate free turkey breast on baguette
\$8.95

Spanish meatloaf, Manchego cheese, red onion capers, herbed aioli on baguette
\$9.95

Olive tapenade, fennel soppressata, wood cured nitrate free ham, manchego, spinach, with oregano dressing on baguette
\$9.95

Paprika egg salad with fresh thyme and garlic seasoning and green olives on crossaint.
\$7.95

SALADS

Asian chicken salad with Tamara's Thai vinaigrette, toasted almonds, apples, red pepper, cilantro, and scallions over baby spinach
\$7.50

Grilled Romaine!... with cherry balsamic vinegar, feta, olive tapenade, roasted tomatoes, and red onion
\$8.50

Tuscan tomato dressing over romaine, feta, dried cranberries, wood cured ham nitrate free ham, Marcona almonds
\$7.50

Dried figs, roasted red tomatoes, cucumber, green onion over romaine with a lemon champagne dressing
\$6.95

Lavender goat cheese rolled in fresh roasted hazelnuts and pecans over spinach with white grape sherry dressing
\$7.50

Gorgonzola, roasted pecans, apple wood smoked bacon, roasted red tomatoes, romaine with orange shallot dressing
\$7.50

Diced granny smith apples, dried cranberries, fresh roasted hazelnuts, and red onion over romaine with a creamy Gorgonzola cider dressing
\$6.95

Soup!

We make FRESH soups from scratch every day. Please inquire of our daily recipe!
\$5.95