

THE PEMBROKE

BREAKFAST MENU

BAKERY

Selection of daily pastries, <i>butter, jam</i>	\$6
Toasted bagel <i>smoked salmon, cream cheese, chives, tomato, red onion</i>	\$12

FRUITS GRAINS & CEREALS

Selection of cereals	\$6
Steel cut Irish oatmeal, <i>brown sugar, blueberries, banana</i>	\$8
Selection of seasonal fruits, <i>berries, mint, honey</i>	\$8

BREAKFAST BOWLS

Organic yogurt, <i>homemade granola, berries, bananas, honey</i>	\$10
Toasted farro, <i>quinoa, butternut squash, arugula, avocado, poached or fried egg</i>	\$14
Chia seed parfait, <i>green apple, almond milk, pineapple, coconut, mint</i>	\$12

ORGANIC FARM FRESH EGGS (choose one side)

2 Eggs your way, <i>roasted tomato, toast</i>	\$14
Egg white frittata, <i>spinach, tomato, goat cheese, fresh thyme</i>	\$16
Omelet, <i>ham, gruyere, baby spinach</i>	\$16
Avocado tartine (<i>add egg +\$3</i>)	\$12
Eggs benedict, <i>potato galette, Hollandaise</i>	\$18

Gluten free items are made using no gluten-containing ingredients.

Some items on our menu may contain nuts, seeds and other allergens.

Please note that consuming raw or undercooked meat may increase the risk of food borne illness.

PANCAKES WAFFLES FRENCH TOAST *(choose one side)*

Fluffy buttermilk pancakes, <i>berries, crème fraiche, maple syrup</i>	\$14
Classic brioche French toast, <i>grand marnier, brown sugar, berries</i>	\$14
Blueberry pancakes, <i>crème fraiche, maple syrup</i>	\$14
Belgian waffle, <i>strawberries, whipped cream</i>	\$14

ON THE SIDE

Potato galette	\$3
Applewood smoked bacon	\$3
Chicken or pork sausage	\$3
Turkey bacon	\$3
Grilled ham	\$5
Avocado	\$5
Bowl of berries	\$5
Smoked salmon	\$5

BEVERAGES

Coffee by Ceremony	\$5
Tea by Palais de Thes	\$5
Hot chocolate	\$5
Specialty coffees	\$6
Assorted chilled juices	\$5

The Pembroke is proud to support family owned sustainable farms and purveyors.

A special thanks to our suppliers at Satur Farms, Chefs Garden, Four Story Hills, Green Circle Farms and Pat LaFrieda.