

# THE PEMBROKE

-LUNCH MENU-

## STARTERS

Soup du Jour.....	\$10
Tuna Tartare*, <i>white soy, wasabi aioli, crispy shallots, sesame lavash</i> .....	\$21
Burrata, <i>prosciutto di Parma, saba, baguette, pear compote</i> .....	\$19
Oysters*, <i>mignonette, half dozen</i> .....	\$21
Prawn Cocktail, <i>cocktail sauce, lemon</i> .....	\$19
Octopus à la Plancha, <i>Kalamata olives, arugula, fingerling potatoes, chermula</i> .....	\$17
Maryland Jumbo Lump Crab Cake, <i>pea shoot salad, Old Bay remoulade</i> .....	\$19

## FARM FRESH SALADS

Arugula Salad, <i>fennel, radish, almonds, honey</i> .....	\$14
Greek Salad, <i>Bulgarian feta*, confit tomato, cucumber, olives, oregano</i> .....	\$16
Beet Salad, <i>whipped goat cheese*, bacon lardon, garlic streusel, dijonnaise vinaigrette</i> .....	\$14
Whole Boston Lettuce, <i>dijon vinaigrette</i> .....	\$9

Add any protein. Chicken \$7 / Shrimp \$12 / Salmon \$12 / Steak \$15

## HANDMADE PASTAS

Duck Tortellini, <i>Parisienne root vegetables, duck brodo</i> .....	\$16/32
Gnocchi, <i>parsnip crème, roasted butternut squash, oyster mushrooms, poached quail egg</i> .....	\$12/24
Rigatoni, <i>pomodoro, basil</i> .....	\$10/20

## ENTREES

Dover Sole, <i>meuniere or grilled</i> .....	MP
Loup de Mer, <i>olive tapenade, baby watercress salad</i> .....	\$30
Miso Glazed Halibut, <i>fried forbidden rice, grilled broccolini, shrimp espuma</i> .....	\$32
Lamb Tagine, <i>smoked piquillo pepper, Israeli couscous, almonds, dried fruit</i> .....	\$31
Veal Milanese, <i>baby arugula salad</i> .....	\$34
Steak Frites, <i>bavette*, petite salad, bearnaise</i> .....	\$28
DC Burger, <i>Irish cheddar, crispy pork belly, tomato compote, secret sauce</i> .....	\$21
Roasted Chicken Pot Pie, <i>root vegetables, sherry</i> .....	\$29

## ON THE SIDE

Haricots Vert, <i>carmelized onions, almonds</i> .....	\$8
Grilled Asparagus, <i>lemon, chili</i> .....	\$9
Sautéed Baby Spinach.....	\$7
Wild Mushroom Fricassée .....	\$9
Pomme Purée .....	\$8
Pomme Frites, <i>fresh herbs, sea salt</i> .....	\$8
Sweet Potato Fries, <i>fresh thyme</i> .....	\$8

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

\*Please note that consuming raw or undercooked meat or dairy products may increase the risk of foodborne illness.  
20% Service is added to tables of six or more.