

THE PEMBROKE

LUNCH MENU

COLD START

Crudo du jour	MP
Chilled local oysters, <i>citrus mignonette</i>	\$14
Classic steak tartare, <i>crostini</i>	\$16

WARM UP

Soup du jour	\$10
Chicken noodle	\$10

FARM FRESH SALADS

Whole Boston lettuce, <i>dijon vinaigrette</i>	\$10
Roasted beets, <i>Barolo, blood orange, goat cheese, hazelnuts</i>	\$14
Arugula, <i>fennel, radish, almonds, honey</i>	\$14
Burrata, <i>hazelnut, arugula pesto, confit tomato</i>	\$14
Endive salad, <i>blue cheese, roasted pears, candied walnuts</i>	\$14
Classic Caesar salad, <i>anchovies</i>	\$12

**Add chicken, salmon, shrimp or steak to any salad*

GRAINS

Rigatoni, <i>pomodoro, basil</i>	\$19
Ravioli du jour	\$19

Gluten free & half portions available upon request

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.

SEASIDE

Prawn cocktail, <i>horseradish, chilled spiced tomato</i>	\$19
Tuna Niçoise	\$22
Mussels, <i>curry, coconut, grilled country bread</i>	\$18
Tender octopus fricassee, <i>market garnishes</i>	\$19
Whole branzino, <i>lemon, capers, olive oil</i>	\$30

LANDLOVERS

Chicken paillard, <i>sumac, yogurt dressing (choose side)</i>	\$21
Veal Milanese, <i>baby arugula, lemon, olive oil</i>	\$26
Steak frites, <i>Café de Paris butter</i>	\$28
Doyle Burger, <i>Irish cheddar, lettuce, tomato, onion, fries or side salad</i>	\$21
Classic steak tartare, <i>fries, side salad</i>	\$24

ON THE SIDE \$8

Haricots vert, <i>slivered almonds, crispy onion</i>
Organic carrots, <i>ginger, cumin, honey, orange</i>
Sautéed baby spinach
Crispy Brussels sprouts, <i>nueske bacon, Borolo</i>
Whipped potato purée
Pommes frites, <i>fresh herbs, sea salt</i>
Sweet Potato Fries, <i>thyme, sea salt</i>

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.