

# THE PEMBROKE

Tuesday - Saturday | 5:30 - 10:00

## STARTERS

Soup du Jour .....	\$12
Crudo du Jour* .....	MP
Half Dozen Oysters*   <i>mignonette, lemon</i> .....	\$20
Maryland Jumbo Lump Crab Cakes   <i>petite salad, Old Bay remoulade</i> .....	\$22

## FARM FRESH SALADS

Caesar*   <i>hearts of romaine, garlic crouton, Parmesan, cured egg yolk</i> .....	\$14
Boston Bibb   <i>shaved fennel, breakfast radish, chèvre goat cheese, vinaigrette</i> .....	\$13
Superfood   <i>quinoa, beet, feta cheese, edamame, broccoli, sunflower seeds, mint, cilantro</i> .....	\$15

## HANDMADE PASTAS

Rigatoni   <i>pomodoro sauce, Parmesan, basil</i> .....	\$16
<i>add meatballs + \$9</i>	
House-Made Mushroom Ravioli   <i>ricotta cheese, basil pesto, walnut crumble, bacon lardon</i> .....	\$24

## ENTREES

Icelandic Whole Dover Sole   <i>meunière -or- grilled, lemon</i> .....	MP
Northern Atlantic Halibut   <i>Israeli couscous, oyster mushrooms, grilled asparagus, pea puree, harissa labneh</i> ...	\$28
Veal Milanese   <i>baby arugula salad</i> .....	\$34
Green Circles Roasted Chicken   <i>carrots, Brussels sprouts, charred cipollini, sauce Albuféra, pomme purée</i> .....	\$28
Seven Hills Farm Steak Frites*   <i>garlic herb butter, petite salad</i> .....	\$32
Dupont Prime Aged Burger*   <i>horseradish cheddar, caramelized onions, bibb lettuce, kaiser bun</i> .....	\$20
Seven Hills Farm 60-Day Dry Aged Côte de Boeuf   <i>potato fondant, Brussels sprout, carrots, béarnaise</i> ....	\$90 <i>for two</i>

## ON THE SIDE

Grilled Asparagus .....	\$9
Sautéed Baby Spinach .....	\$7
Wild Mushroom Fricassée .....	\$9
Pomme Purée .....	\$9
Pomme Frites   <i>fresh herbs, sea salt</i> .....	\$9
Sweet Potato Fries   <i>fresh thyme</i> .....	\$9