

THE PEMBROKE

DINNER

STARTERS

Soup du Jour	\$16
Half Dozen Oysters * <i>lemon, mignonette</i>	\$20
Maryland Colossal Crab Cake <i>petite salade, saffron aioli</i>	\$30
Seared Scallops <i>sunchoke purée, haricot verts, crispy pancetta</i>	\$23
Tuna Tartare * <i>jalapeño, red onion, avocado, sesame lavash</i>	\$24
Grilled Octopus <i>marbled potatoes, kalamata olives, romesco</i>	\$24

FARM FRESH SALADS

The Pembroke Caesar * <i>heart of romaine, garlic croutons, Parmesan</i>	\$20
Baby Arugula <i>balsamic shallots, pine nuts, shaved egg, Parmesan, sherry vinaigrette</i>	\$18
Boston Bibb <i>shaved fennel, radish, chèvre, herb vinaigrette</i>	\$18

HOMEMADE PASTAS

Rigatoni <i>pomodoro, Parmesan, basil</i>	\$21
add meatballs \$9	
Tagliatelle <i>wild mushrooms, sherry, cream, thyme</i>	\$22
Chitarra <i>Maine lobster, tarragon, lobster cream</i>	\$42

ENTRÉES

Dover Sole <i>meunière, mustard hollandaise</i>	\$62
Seven Hills Ribeye * <i>12 oz., petite salade, truffle frites sauce au poivre or béarnaise</i>	\$42
Black Bass <i>bamboo rice, edamame, coconut milk broth</i>	\$35
Veal Milanese <i>lemon, petite salade</i>	\$34
Roasted Chicken <i>charred cipollini, carrots, Brussels sprouts, pomme purée, sauce Albufera</i>	\$28
Tamworth Pork Chop <i>braised red cabbage, mustard jus</i>	\$32
Lamb Shank Tagine <i>citrus couscous, carrot-harissa purée, olives, apricots, Moroccan spices</i>	\$38
Beef Short Rib <i>baby carrots, pomme purée, red wine reduction sauce</i>	\$34

ON THE SIDE

Pomme Frites <i>herbs, sea salt</i>	\$10
Truffle Frites <i>Parmesan, garlic aioli</i>	\$15
Sautéed Baby Spinach	\$10
Pomme Purée	\$12
Wild Mushroom Fricassée	\$12
Sweet Potato Frites <i>thyme, garlic aioli</i>	\$12

* Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.
An automatic service charge of 20% is applied to all checks.