

THE PEMBROKE

Brunch Menu

BRUNCH COCKTAILS

The Pembroke Mimosa, <i>vodka, St. Germain, orange juice, sparkling wine</i>	\$16
Classic Mimosa, choice of orange, grapefruit, pineapple or pomegranate	\$12
The Pembroke Coffee, Ceremony latte, Fernet Branca, Cardamaro	\$12
The Pembroke Bloody Mary, house-made mix with choice of vodka or tequila	\$12

BAKERY

The Pembroke Bakery Basket <i>(individual selection at \$4/piece)</i>	\$16
Avocado Tartine, sourdough, onions, tomato, cilantro (add egg +\$3)	\$13
Smoked Salmon Tartine, toasted pumpernickel, cream cheese, tomato, red onion	\$16

FARM FRESH EGGS *(choose one side)*

2 Eggs* Your Way, roasted tomato, toast	\$16
Egg White Frittata, spinach, tomato, goat cheese, fresh thyme	\$17
Omelet, spinach, ham, Gruyère	\$16
Eggs Benedict, potato rosti, hollandaise <i>choice of ham, spinach, add \$2 smoked salmon, or add \$4 crab</i>	\$19

GRIDDLE *(choose one side)*

Classic Brioche French toast, Grand Marnier, brown sugar and berries	\$16
Blueberry Pancakes, crème fraiche, maple syrup	\$16
Belgian Waffle, strawberries, whipped cream	\$16

*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.*

12/19/2019

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STARTERS & SALADS

Chilled Local Oysters*, <i>mignonette</i>	\$21
Whole Boston Lettuce, dijon vinaigrette <i>add chicken \$7 / shrimp \$12 / salmon \$12 / steak \$15</i>	\$10
Burrata*, prosciutto di Parma, saba, baguette, pear mostarda	\$19
Greek Salad, Bulgarian feta*, kalamata olives, cucumbers, peppers, heirloom tomato	\$16
Hand Cut Steak* Tartare, fries, side salad	\$24
Octopus à la Plancha, Kalamata olives, arugula, fingerling potatoes, chermoula	\$17
Pembroke Jumbo Lump Crab cake, pea shoot salad, romesco	\$19

MAINS

Croque Madame, Dijon béchamel, country ham, Gruyère, sunny egg	\$16
Loup de Mer, olive tapenade, baby watercress salad	\$32
Steak Frites, bavette, local field green salad <i>(add egg +\$3)</i>	\$28
DC Burger, Gruyère, mushrooms, caramelized onions, fries or side salad	\$19
Paccheri, Pomodoro, basil	\$20
Toasted Farro, quinoa, butternut squash, arugula, avocado, poached or fried egg	\$14

ON THE SIDE

Potato Rosti	\$4	Pork Sausage	\$4	Virginia Ham	\$5
Egg	\$3	Applewood Bacon	\$4	Avocado	\$5
Chicken Sausage	\$4	French Fries	\$5	Berries	\$5
Turkey Bacon	\$4	Petite Salad	\$5	Smoked Salmon	\$7

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