

COCKTAILS

Barrel Aged Manhattan <i>Knob Creek, carpano antica formula, angostura</i>	19	In the Name of Love <i>Barr hill vodka, chambord, cocchi rosa pomegranate, sparkling wine, raspberry leaf tincture, honey</i>	20
Ocean Bloom <i>Vigilant navy strength gin, domaine de canton green chartreuse, lime, celery</i>	16	Barrel Aged Negroni <i>Monkey 47 gin, campari, cocchi di Torino</i>	22

WINE

Sparkling		Rosé	
Prosecco, Torresella <i>Venice, Italy</i>	12/48	Dry Sangiovese, Ferrari-Carano <i>Sonoma, California</i>	12/48
Brut, Domaine Carneros, by Taittinger <i>Napa Valley, California</i>	18/72	Aix Rosé <i>Provence, France</i>	13/52
Brut, Taittinger <i>Champagne, France</i>	25/100	Brut Rosé, Albert Bichot <i>Cremant de Bourgogne, France</i>	16/64
White		Red	
Pinot Grigio, Maso Canali <i>Trentino, Italy</i>	14/56	Pinot Noir, Van Duzer <i>Willamette Valley, Oregon</i>	17/68
Sauvignon Blanc, Kim Crawford (half bottle) <i>Marlborough, New Zealand</i>	13/26	Dolcetto d'Alba, Paulin, Gianni Gagliardo <i>Piedmont, Italy, D.O.C</i>	17/68
Kévin et Christian Lauverjat <i>Sancerre, France</i>	16/64	Tempranillo, Finca Allende <i>Rioja, Spain</i>	19/76
Riesling, R Kabinett, August Kessler <i>Rheingau, Germany</i>	16/64	Malbec, Piattelli, Reserve <i>Mendoza, Argentina</i>	16/64
Chablis, Domaine Long-Depaquit, A.Bichot <i>Burgundy, France</i>	17/68	Cabernet Sauvignon, Twenty Rows Reserve <i>Napa Valley, California</i>	19/76
Chardonnay, Gundlach Bundschu <i>Sonoma Coast, California</i>	16/64	Châteauneuf-du-Pape, Berthet-Rayne <i>Provence-Alpes, Côtes d'Azur, France</i>	24/96

BEER

Bottle		Draught	
Bold Rock, Rosé Hard Cider <i>Virginia, 6% ABV</i>	8	Allagash White, Belgian-Style Witbier <i>Maine, 5.1% ABV</i>	8
Victory Sour Monkey, American Wild Ale <i>Pennsylvania, 9.5% ABV</i>	8	Stella Artois, Pilsner <i>Belgium, 4.8% ABV</i>	9
Peroni Nastro Azzuro, Pale Lager <i>Italy, 5.1% ABV</i>	8	Right Proper Raised by Wolves, APA <i>Washington DC, 5% ABV</i>	9
Allagash Barrel & Bean, Tripel <i>Maine, 10.1% ABV</i>	12	Guinness, Irish Dry Stout <i>Ireland, 4.2% ABV</i>	9

THE PEMBROKE

-BRUNCH MENU-

Brunch Starters

The Pembroke Mimosa, vodka, St. Germain, orange juice, sparkling wine	16
Bloody Mary, vodka, George's Bloody Mary mix	15
Bubbles - Mimosa, Bellini	12
*Peaches & Cream, Ketel One Peach, strawberry shrub, maraschino, egg white	16

<p>Build Your Own Mimosa</p> <p><i>Featuring Taittinger Brut</i></p> <p><i>Traditional, Strawberry, Mango</i></p> <p>75/bottle</p>	<p>Bloody Mary</p> <p>for the table / serves 4</p> <p><i>Featuring Ketel One</i></p> <p><i>George's Bloody Mary Mix, Eastern Shore, MD</i></p> <p>60/keg</p>
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Classics

*Two Eggs Your Way, potato rösti, tomato confit, petite salad, choice of toast	12
Egg White Frittata, goat cheese, spinach, tomato, choice of toast	18
House-Made Pancakes, mixed berries, whipped mascarpone, powdered sugar	14
add bacon \$3 / add sausage \$3	
Greek Yogurt Parfait, house-made granola, mixed berries, honey	10
*Smoked Salmon & Bagel, everything bagel, smoked salmon, crispy capers	16
<i>red onions, dill cream cheese, cured egg</i>	
Corned Beef Hash, roasted potatoes, bell peppers, sunny side up egg	17
Breakfast Sandwich, sausage, white cheddar, fried egg, garlic aioli	12
<i>kaiser bun, frites, or arugula salad</i>	

Favorites

Avocado Toast, grilled country bread, tomato confit	14
<i>radish, fennel, red onion, lime, cilantro</i>	
*Superfood Salad, quinoa, beetroot, edamame, broccolini	10
<i>feta cheese, sunflower seeds, mint</i>	
*Ceasar Salad, romaine, caesar dressing, croutons, parmesan, cured-dehydrated egg	14
add chicken +\$7, grilled shrimp +\$14 or skirt steak +\$16	
Pork Belly Steam Buns, hoisin sauce, pickled onions, cucumber	16
*Tuna Tostadas, Aleppo aioli, pickled Fresno chilies, avocado, sesame seeds	18
<i>lime, cilantro</i>	
Bazaar Falafel, house-made falafel, pea hummus, pickled onions	16
<i>cucumber tzatziki, zatar pita</i>	
*Prime Aged Burger, Bibb lettuce, caramelized onions, white cheddar	20
<i>kaiser bun, house ketchup, frites or petite salad</i>	
add bacon +\$3	
*Eggs Benedict, potato rosti, hollandaise	16
Florentine, Chesapeake + \$10	
*Steak & Eggs, 8oz Seven Hills Farms skirt steak, eggs your way	32
<i>garlic butter, petite salad, frites</i>	

On the side

Egg	3	Applewood Bacon	6	Virginia Ham	6
Toast	3	Turkey Bacon	6	Smoked Salmon	9
Potato Rösti.....	4	Pork Sausage.....	6	Avocado	6
French Fries	9	Chicken Sausage	6	Mixed fruit	6
Petite Salad	5			Berries	6

*Please note that consuming raw or undercooked meat or dairy products may increase the risk of foodborne illness.

There is an automatic 20% service charge added to the final amount of the bill

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