

THE PEMBROKE

LUNCH

STARTERS

Roasted Butternut Squash Soup (VG) <i>toasted pepitas, chili oil</i>	16
Classic Steak Tartare * <i>Kobe beef, cornichons, capers, crostini, quail egg</i>	22
Tuna Tartare * <i>avocado, cilantro, sesame, soy sauce, chive oil</i>	24
Burrata (V)(GF) <i>eggplant caponata, balsamic glaze</i>	22

FARM FRESH SALADS

Add chicken +11 | shrimp +14 | salmon +15 | steak +18

The Pembroke Caesar * <i>hearts of romaine, garlic croutons, Parmesan</i>	18
Superfood (VG)(GF) <i>baby kale, shaved Brussel sprouts, quinoa two ways, radishes, blueberries, sunflower seeds, avocado, sweet herb vinaigrette dressing</i>	20
Whole Boston Lettuce (VG) <i>Dijon vinaigrette, shaved fennel, radish</i>	16

SANDWICHES

Bazaar Falafel (V) <i>red pepper hummus, pickled onions, pita, tzatziki</i>	20
Avocado BLT <i>thick cut bacon, tomato, garlic aioli, frites</i>	21
Crab Cake <i>lettuce, tomato, saffron aioli, frites</i>	30
The Pembroke Burger * <i>white cheddar, caramelized onions, bibb lettuce, house ketchup</i>	24
add bacon +3	
Lobster Roll * <i>Maine lobster, butter chives, brioche, frites</i>	34

ENTRÉES

Veal Milanese <i>lemon, petite arugula salad</i>	34
Grilled Salmon * <i>Tabouleh salad, lemon caper butter</i>	32
Steak Frites * <i>Creekstone Farms steak, garlic herb butter, frites</i>	34
Pappardelle (V) <i>pomodoro, Parmesan, basil</i>	24

ON THE SIDE

Pomme Frites <i>herbs, sea salt</i>	10
Truffle Frites <i>Parmesan, garlic aioli</i>	15
Sautéed Baby Spinach	10
Grilled Asparagus	10

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

GF - Gluten Free

V – Vegetarian

VG - Vegan