

THE PEMBROKE

LUNCH

STARTERS

Lobster Bisque (GF) <i>Maine lobster, chives</i>	18
Classic Steak Tartare * <i>Prime 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

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

SANDWICHES

Bazaar Falafel (V) <i>Red pepper hummus, pickled onions, pita, tzatziki, frites</i>	20
Lobster Roll * <i>Maine lobster, butter chives, brioche, frites</i>	34
Avocado BLT <i>Thick cut bacon, tomato, spicy aioli, frites</i>	22
The Pembroke Burger * <i>Cheddar, caramelized onions, bibb lettuce, house ketchup, frites</i>	24
add bacon +3	

ENTRÉES

Crab Cake <i>Petite arugula salade, saffron aioli, frites</i>	30
Blackened Salmon * <i>Tabouleh salad, lemon caper butter</i>	32
Fish & Chips <i>Fresh beer battered cod, thick cut chips, tartare, mushy peas</i>	28
Lamb Bolognese <i>Lamb ragu, fennel, chili</i>	30
Penne Chicken <i>Spinach, lemon, chili, rosemary, Gorgonzola cream, Parmesan</i>	26
Pappardelle (V) <i>Pomodoro, parmesan, basil</i>	24
Steak Frites * <i>Creekstone Farms steak, garlic herb butter, frites</i>	34
Veal Milanese <i>Lemon, petite arugula salade</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
Grilled Asparagus <i>Simply grilled</i>	10
Sweet Potato Fries <i>Herbs, sea salt</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 parties of six or more.

GF - Gluten Free

V - Vegetarian

VG - Vegan