

THE PEMBROKE

DINNER

STARTERS

Lobster Bisque (GF) <i>Maine lobster, chives</i>	18
Classic Steak Tartare * <i>Prime beef, cornichons, capers, crostini, quail egg</i>	22
Burrata (V) (GF) <i>Eggplant caponata, balsamic glaze</i>	22
Hamachi Crudo (GF) <i>Yuzu kosho marinade, baby cucumber, pickled radish, fresno, sea bean</i> ..	24
Tuna Tartare * <i>Avocado, ginger, scallion, sesame, soy sauce, plantain chips</i>	24
Grilled Octopus (GF) <i>Marbled potatoes, kalamata olives, romesco sauce</i>	24
Crab Cake <i>Maryland colossal crab cake, petite salad, saffron aioli</i>	30

FARM FRESH SALADS

Whole Boston Lettuce (VG) <i>Dijon vinaigrette, shaved fennel, radish</i>	16
Baby Beets Three Ways (V) <i>Local honey, pistachios, goat cheese carrot emulsion</i>	20
The Pembroke Caesar * <i>Baby romaine, garlic croutons, Parmesan</i>	20

HOMEMADE PASTAS

Pappardelle <i>Lamb ragu, fennel, chili</i>	30
Bucatini <i>Maine lobster, lobster cream, chili flakes, shaved Parmesan</i>	44
Spring Risotto (V) <i>Carrot juice, peas, shaved heirloom carrot, asparagus salad, Parmesan</i>	28

ENTRÉES

Dover Sole <i>Meunière, sautéed baby spinach</i>	56
Whole Branzino a La Plancha (GF) <i>Mediterranean couscous, almond, pickled onion, grapes</i> ...	45
Blackened Salmon * <i>Tabouleh salad, lemon caper butter</i>	32
Pan Seared Fillet Mignon*(GF) <i>Domino potatoes, au poivre</i>	44
Creekstone Farm Prime Ribeye*(GF) <i>Steak cut fries red wine demi & béarnaise</i>	48
Veal Milanese <i>Lemon, petite salad</i>	34
Diavolo Chicken (GF) <i>Crushed fingerlings, chili flake, baby patty pan squash, natural jus</i>	32
Tamworth Pork Chop (GF) <i>Roasted corn, sunchoke, baby spinach</i>	32
Lamb Shank Tagine <i>Citrus couscous, carrot-harissa purée, olives, apricots, pistachio</i>	38
Pan Seared Scallop (GF) <i>Fava Bean, spinach purée, corn succotash, apple batonnet</i>	46

ON THE SIDE

Asparagus <i>Simply grilled</i>	12
Truffle Frites <i>Parmesan, garlic aioli</i>	15
Sautéed Baby Spinach	10
Pomme Purée	12
Crispy Brussels Sprouts <i>Bacon, 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 party of 6 and more.

GF - Gluten Free

V - Vegetarian

VG - Vegan