

THE PEMBROKE

BREAKFAST

The Pembroke Pastry Basket (D) (V) | 16

Croissant, Pain au Chocolat, Almond Croissant, Biscotti | Served with Butter and Jam

Steel-Cut Irish Oatmeal (T) (GF) (V) | 12

Date Purée, Almond-Coconut Crunch, Bananas, Blueberries, Acacia Honey

Açaí Bowl (GF) (VG) | 18

Macadamia Nut Crumble, Blueberries, Bananas

Sheep's Milk Yogurt Parfait (D) (V) | 14

Mixed Grain Granola, Berries, Acacia Honey

Avocado Toast (D) (V) (SS) | 18

Sourdough, Arugula, Pickled Fresno, Red Onions, Sunflower Dukkah

Add One Egg +5

Cheesy Egg Toast (A) (D) (V) | 22

Sourdough, Soft Eggs, Scamorza, Pecorino, Sarawak Peppercorn, Calabrian Chile Oil, Mixed Greens, Mustard Vinaigrette

Smoked Salmon Bagel* (D) (E) (F) (SS) | 26

Chesapeake Salmon, Whipped Cream Cheese, 7 Minute Egg, Confit Tomatoes, Cucumbers, Red Onions, Capers

Pembroke American Breakfast* (D) (E) | 24

Two Eggs, Sautéed Greens, Breakfast Potatoes, Bacon, Sourdough Bread

Breakfast Sandwich* (D) (E) | 24

Brioche Bread, Over Medium Eggs, American Cheese, Arugula, Pickled Onions, Chipotle Aioli, Prosciutto di Parma Breakfast Potatoes

French Omelet* (A) (D) (E) | 24

Boursin Cheese, Herbs, Mixed Greens, Mustard Vinaigrette

Eggs Florentine* (D) (E) | 26

English Muffin, Spinach Mornay, Prosciutto di Parma, Brown Butter Hollandaise, Mixed Greens, Mustard Vinaigrette

Maryland Chesapeake Crab Benedict* (A) (D) (E) (S) | 40

English Muffin, Spinach Mornay, Brown Butter Hollandaise, Mixed Greens, Mustard Vinaigrette

Brioche French Toast (D) (E) (V) (T) | 22

Frangelico-Soaked Brioche, Caramelized Apples, Candied Hazelnuts, Maple Syrup

Lemon Ricotta Pancakes (D) (E) (V) | 20

Lemon Curd, Stewed Blueberries, Maple Syrup

Seasonal Fruit Plate (GF) (VG) | 12

Seasonal Fruit

SIDES

One Happy Egg* | 5

Breakfast Potatoes | 4

Breakfast Protein | *Pork or Turkey Bacon | Pork, Chicken or Vegan Sausage* | 6

Fresh Avocado | 8

Petite Salad | 8

Mixed Berries | 8

Fries (Truffle +5) | 10

Ivy City, D.C. Smoked Salmon | 10

TO DRINK

Locally Roasted Coffee | *Regular or Decaf* | 5

Specialty Coffee | *Espresso, Cappuccino, Latte, Americano, Macchiato* | *Regular or Decaf* | 7

Hot Tea | *English Breakfast, Earl Grey, Irish Barry's Tea, Chamomile, Jasmine, Peppermint* | 5

Fresh Squeezed Orange Juice | 9

Assorted Chilled Juices | *Orange, Grapefruit, Cranberry, Apple* | 5

Mountain Valley Spring or Sparkling Water 750mL | 9

** We proudly feature heritage breed Happy Eggs, which are free-range and organic with naturally amber-hued yolks.

* Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.

Our raw ingredients are carefully sourced from high quality growers and gardens that employ sustainable growing practices.

An automatic service charge of 20% is applied to parties of six or more.

D - Dairy E - Egg F - Fish S - Shellfish T - Tree Nut SB - Soy
SS - Sesame Seed GF - Gluten Free V - Vegetarian VG - Vegan