

THE PEMBROKE

BREAKFAST

The Pembroke Pastry Basket (D)(T)(V) | 16
Croissant, Pain au Chocolat, Almond Croissant | Served with Butter and Jam

Steel-Cut Irish Oatmeal (T)(GF)(VG) | 12
Date Purée, Almond-Coconut Crunch, Bananas, Blueberries, Honey

Açaí Bowl (GF)(T)(VG) | 18
Açaí, Macadamia Nut Crumble, Blueberries, Bananas

Greek Yogurt Parfait (D)(V) | 14
Mixed Grain Granola, Berries, Acacia Honey

Avocado Toast (A)(D)(V) (SS) | 18
Sourdough, Arugula, Pickled Fresno, Red Onions, Sunflower Dukkah
Add One Egg +5

Cheesy Egg Toast (A)(D)(E)(V) | 22
Sourdough, Soft Eggs, Scamorza, Pecorino, Sarawak Peppercorn, Calabrian Chile Oil, Mixed Greens, Mustard Vinaigrette

Smoked Salmon Bagel* (A)(D)(E)(F)(SS) | 26
Chesapeake Salmon, Whipped Cream Cheese, Confit Tomatoes, Cucumbers, Red Onions, Capers

Pembroke American Breakfast* (A)(D)(E) | 24
Farm Eggs, Sautéed Greens, Breakfast Potatoes, Bacon, Sourdough Bread

Breakfast Sandwich* (A)(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
Add Onion, Spinach or Tomato +2 Each

Pembroke’s Benedict* (A)(D)(E) | 22
English Muffin, Soft Poached Eggs, Brown Butter Hollandaise, Mixed Greens, Mustard Vinaigrette
Choice of: Florentine with Spinach, Benedict with Prosciutto di Parma +2, or Royale with Chesapeake Smoked Salmon +3

Pembroke Steak and Eggs* (A)(D)(E) | 42
Prime Hanger Steak, Farm Eggs, Gremolata, Breakfast Potatoes

Brioche French Toast (D)(E)(T)(V) | 22
Frangelico-Soaked Brioche, Brown Sugar Caramelized Apples, Maple Syrup

Lemon Ricotta Pancakes (D)(E)(V) | 22
Buttermilk Pancakes, Stewed Blueberries, Maple Syrup

Tropical Fruit Plate (GF)(VG) | 15
Chefs Selection of Fresh Fruit

SIDES

- One Farm Egg* | 5
- Breakfast Potatoes | 6
- Breakfast Protein | Pork or Turkey Bacon | Pork, Chicken or Vegan Sausage | 6
- Fresh Avocado | 8
- Petite Salad | 8
- Mixed Berries | 9
- Fries (Truffle +5) | 10
- Chesapeake 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

* 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.