

# THE PEMBROKE

## BRUNCH

**The Pembroke Pastry Basket (D)(E)(T)(V) | 16**

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

**Açaí Bowl (GF)(T)(VG) | 18**

*Açaí, Macadamia Nut Crumble, Blueberries, Bananas*

**Greek Yogurt Parfait (D)(V) | 14**

*Mixed Grain Granola, Berries, Honey*

**Avocado Toast (D)(T)(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 Chili 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*

**Smash Burger (A)(D)(SS) | 26**

*Dry-Aged Patties, Homemade Burger Sauce, Brioche Bread, B&B Pickles, American Cheese, Seasoned Fries*

**Breakfast Sandwich\* (A)(D)(E) | 24**

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

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

*Farm Eggs, Sautéed Greens, Breakfast Potatoes, Bacon, Sourdough Bread*

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

*Boursin Cheese, Herbs, Mixed Greens, Mustard Vinaigrette*

**Add Onion, Spinach or Tomato +2 Each**

**Pembroke Steak & Eggs\* (A)(D)(E) | 42**

*Prime Hanger Steak, Farm Eggs, Gremolata, Breakfast Potatoes*

**Pembroke’s Benedict\* (A)(D)(E) | 22**

*English Muffin, Soft Poached Eggs, Brown Butter Hollandaise, Mixed Greens, Mustard Vinaigrette*

**Choice of: Classic Florentine, Benedict with Prosciutto di Parma +2, or Royale with Chesapeake Smoked Salmon +3**

**Benedict with Jumbo Lump Crab +18**

**Jumbo Cinnamon Roll (D)(E)(T)(V) | 14**

*Brioche Dough, Cinnamon Butter, Candied Pecans, Orange Zest*

**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*

**Chicken & Waffles (D)(E) | 28**

*Buttermilk-Brined Chicken, Cornbread Waffle, Browned Butter-Sugar, Home-made Hot Sauce*

**Superfood Salad (GF)(VG) | 24**

*Blue Moon Mixed Winter Greens, Pea Leaves, Baby Kale, Salt Baked Sweet Potato, Blueberries, Cucumbers, Radishes, Tomatoes, Sunflower Seeds, Red Wine Vinaigrette*

**Add Chicken +11 | Shrimp +14 | Salmon +15 | Steak +18**

## SIDES

**One Farm Egg\* | 5**

**Breakfast Potatoes | 6**

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

**Petite Salad or Fresh Avocado | 8**

**Mixed Berries | 8**

**Fries (Truffle +5) | 10**

**Chesapeake Smoked Salmon | 10**

\*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.

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