

THE PEMBROKE

DINNER

STARTERS

- Levain Bread (A)(D)(V) | 10
Chives, Salt, Whipped Kerrygold Irish Butter
- Heirloom Pumpkin Soup (A)(D)(T)(SB)(V) | 16
Whipped Creme Fraiche, Seeds, Grilled Bread
- Burrata (A)(D)(V) | 22
Tomato Sotto, Taggiasca Olive, Grilled Levain Bread, Crispy Basil
- Beef Tartare* (A)(D)(E) | 27
Sirloin Steak, Calabrian Chile Oil, Cured Egg, Parmesan Cheese, Chives, Levain Bread
- Grilled Octopus (A) | 29
Crushed Potatoes, Olive Salsa Verde, Burnt Chile Oil, Charred Lemon
- Shrimp Gambas (A)(D)(S) | 31
Nduja Butter, Grilled Lemon, Grilled Bread
- Fritto Misto Di Mare (A)(D)(S) | 28
Prawns, Calamari, Pickled Vegetables, Spicy Aioli

FRESH SALADS

- Superfood Salad (A)(GF)(VG) | 24
Farm Greens, Pea Leaves, Kale, Sweet Potato, Blueberries, Cucumbers, Radishes, Tomatoes, Sunflower Seeds, Red Wine Vinaigrette
- Kale Caesar Salad (A)(D)(E)(F) | 24
Baby and Tuscan Kale, Shaved Brussel Sprouts, Radishes, Shaved Fennel, Sourdough Croutons, Parmesan Cheese, Parmesan Dressing

HOMEMADE PASTAS

- Vodka Pasta (A)(D)(E)(V) | 26
Conchiglie, Ricotta Di Bufula, Parmesan, Basil
- Calabrese Pesto (A)(D)(E)(T)(V) | 26
Trofie, Charred Red Pepper Pesto, Burrata, Toasted Pine Nuts, Garlic Chips, Parmesan
- Carbonara (A)(D)(E) | 26
Zucca, Egg Yolk, Gaunciale, Pecorino, Peppercorn
- Lamb Bolognese (A)(D)(E) | 34
Rigatoni, Ricotta Di Bufula, Sherry Vinaigrette, Chives, Parmesan

ENTRÉES

- Aged Branzino (A)(D)(F) | 47
Escarole, Tomato Vinaigrette, Arugula, Parmesan
- Halibut(A)(D)(F) | 35
Creole Butter Sauce, Braised Greens
- Whole Roasted Bass for Two (A)(F) | 65
Dirty Rice, Pickled Vegetables, Charred Lemon
- Grilled Ribeye (A)(D) | 55
House Made Steak Sauce, Grilled Pepper
- Duck Breast (A)(D) | 40
Celery Root, Chicories, Jus
- Green Circle Chicken (A)(D) | 40
Herb and Citrus Sauce, Charred Lemon

SIDES

- Broccolini (A)(D)(E)(F) | 14
Garlic Aioli, Breadcrumbs, Parmesan, Botarraga
- Grilled Carrots (A)(D)(F) | 14
Bagna Cauda, Cara-Cara, Dill
- Crispy Potatoes (A)(D)(E)(V) | 14
Garlic Aioli, Pecorino, Fried Rosemary
- Fries | Salt/Seasoned/ Sweet Potato | 10 Truffle | 15

*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 SB - Soy T - Tree Nut
SS – Sesame Seed GF - Gluten Free V - Vegetarian VG - Vegan