

THE PEMBROKE

LUNCH

STARTERS

Levain Bread (A) (D) (V) | 10

Chives, Salt, Irish Butter

Silver Queen Corn Soup (A) (D) (V) | 16

Chilled Corn Soup, Whipped Creme Fraiche, Basil

Burrata (A) (D) | 25

Moon Melon, Prosciutto Di Parma, Arugula, Italian Vinaigrette

Grilled Octopus (A) | 29

Crushed New Potatoes, Castelvetro Salsa Verde, Burnt Chili Oil

FARM FRESH SALADS

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

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

Mixed Greens, Pea Leaves, Salt Baked Sweet Potato, Blueberries, Cucumbers, Tomatoes, Sunflower Seeds, Red Wine Vinaigrette

Tomato Salad (A) (F) | 20

Heirloom Tomatoes, Basil, Parmesan Breadcrumbs, Fresno Chili Vinaigrette, Colatura

Kale Caesar Salad (A) (D) (E) (F) | 24

Tuscan Kale, Shaved Fennel, Radishes, Sourdough Croutons, Parmesan

Grain Bowl (A) (T) (V) | 24

Mixed Grains, Pickled Raisins, Toasted Pine Nuts, Avocado, Shaved Root Vegetables, Mustard Vinaigrette

ENTRÉES

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

Dry-Aged Patties, Pembroke Burger Sauce, Potato Roll, B&B Pickles, American Cheese, Seasoned Fries

Irish Club (D) (E) | 24

Sourdough Bread, Grilled Chicken Breast, Soft Boiled Eggs, Tomato, Applewood Smoked Bacon, Avocado, Lettuce

Dupont Italiano (A) (D) (T) | 24

Semolina Roll, Mortadella, VA Country Ham, Soppressata, Provolone Cheese, Spicy Giardiniera, Calabrian Chile Aioli

Eggplant Parmesan Sandwich (A) (D) (E) (T) | 23

Semolina Roll, Breaded Eggplant, Vodka Sauce, Mozzarella, Pesto, Seasoned Chips

Vodka Pasta (A) (D) (E) (V) | 26

Conchiglie, Sheep's Milk Ricotta, Parmesan, Basil

Pesto Genovese (A) (D) (E) (T) (V) | 26

Trofie, Burrata, Toasted Pine Nuts, Parmesan

Lamb Bolognese (A) (D) (E) | 34

Rigatoni, Sheep Milk Ricotta, Sherry Vinaigrette, Parmesan

Ora King Salmon (A) (D) (F) | 36

Tomato Sotto, Olive Salsa Verde, Fregola

Chicken Parmesan (A) (D) (E) | 32

Breaded Marinated Chicken Breast, Simple Tomato, Parmesan, Smoked Scamorza, Basil, Calabrian Chile Oil

Steak Frites* (A) (D) | 38

Hanger Steak, Savory Steak Sauce, Fries, Petite Salad

SIDES

Grilled Asparagus (A) (D) (T) (V) | 14

Vinaigrette, Robiola Cheese, Pea Leaves, Pistachio Pesto

Fries | Salt/Seasoned/ Sweet Potato | 10 Truffle | 15

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