

THE PEMBROKE

BRUNCH

The Pembroke Breakfast Basket (D)(V) | 18

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

Açaí Bowl (GF)(VG) | 18

Açaí, 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*

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

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

Smash Burger (D) | 26

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

Breakfast Sandwich* (D)(E) | 24

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

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

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

Cheesy Egg Toast* (D)(E)(V) | 24

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

Omelet* (D)(E) | 24

Boursin Cheese, Herbs, Mixed Greens, Mustard Vinaigrette

Steak & Eggs* (D)(E) | 42

Prime Hanger Steak, Happy Eggs, Gremolata, Sliced Avocado, Breakfast Potatoes

Eggs Florentine* (D)(E) | 26

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

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

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

Jumbo Cinnamon Roll (D)(E) | 14

Brioche Dough, Brown Sugar, Cinnamon Butter, Candied Pecans, Crème Fraîche Frosting, Orange Zest

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

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

Lemon Ricotta Pancakes (D)(E)(V) | 22

Lemon Curd, Stewed Blueberries, Maple Syrup

Chicken & Waffles (D)(E) | 28

Buttermilk-Brined Chicken, Hoe Cake-Style Waffle, Berry Marmalade

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 Happy 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

TO DRINK

Mimosa | Orange Juice, Sparkling Wine or Non-Alcoholic Sparkling | 14

Rosemary Peach Bellini | Peach Purée, Rosemary-Infused Syrup, Sparkling Wine or Non-Alcoholic Sparkling | 16

Bloody | Vodka Mary, Tequila Maria, Gin Margaret or Seedlip Non-Alcoholic, House-Made Bloody Mix | 18

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 Juice | Orange Juice, Carrot Orange Ginger Turmeric, Mango Strawberry Red Pepper Honey
Kale Spinach Green Apple Cucumber Honey, Apple Beets Grapes Quince | 9**

Assorted Chilled Juice | Orange, Grapefruit, Cranberry, Apple | 5

*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.

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

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

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