

THE PEMBROKE

DINNER

STARTERS

Levain Bread | 10

Chives, Salt, Whipped Kerrygold Irish Butter

Chilled Spring Garden Soup | 16

Whipped Ricotta, Fried Basil, Lemon Oil

Burrata | 25

Melon, Prosciutto, White Balsamic Vinaigrette, Arugula

Beef Tartare | 27

Levain, Pickled Shallots, Toasted Almonds, Chile, Parmesan, Egg, Caperberry, Parsley

Shellfish Plate | 65

Shrimp, Crab Claws, EC Oysters, Ceviche of the Day, Traditional Sauce

Lamb Meatballs | 22

Escarole, Pomodoro, Gremolata, Pickled Onions, Garlic Sourdough

Mussels | 24

Herb Butter, Fish Brodo, Fresno Chiles, Garlic Sourdough

Grilled Octopus | 30

Crushed Potatoes, Olive Salsa Verde, Burnt Chile Oil, Charred Lemon

FARM FRESH SALADS

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

Fava Bean Gem Salad | 24

Gem, Butter Lettuce, Cider Vinaigrette, 7Min Egg, Crispy Allium, Basil Crumb

Kale Caesar Salad | 24

Baby and Tuscan Kale, Shaved Brussel Sprouts, Radishes, Shaved Fennel, Croutons, Parmesan Cheese, Parmesan Dressing

HOMEMADE PASTAS

Lamb Bolognese | 34

Rigatoni, Ricotta Di Bufala, Sherry Vinaigrette, Chives, Parmesan

Vodka Pasta | 26

Conchiglie, Ricotta Di Bufala, Parmesan, Basil

Pesto Genovese | 26

Trofie Pasta, Burrata, Toasted Pine Nuts, Garlic Chips, Parmesan

Duck Confit | 32

Orrecheitte Pasta, Shredded Duck Confit, Tuscan Kale, Cippolini, Lemon, Pecorino

ENTRÉES

Aged Branzino | 47

Escarole, Tomato Vinaigrette, Arugula, Parmesan

Grilled Swordfish | 45

Peperonata, Herb and Citrus Sauce, Arugula, Charred Lemon

Whole Fried Red Snapper | 65

Tomato Butter, Chile Crunch, Pickled Escabeche

Green Circle Chicken | 42

Herb and Citrus Sauce, Charred Lemon

Grilled Pork Chop | 38

Stuffed Cabbage, Preserved Cherry Vinaigrette, Fennel Salt

Filet | 50

House Steak Sauce, Jimmy Nardello Pepper, Fried Rosemary, Confit Garlic

SIDES

Asparagus | 14

Peperoncini Vinaigrette, Olive

Cauliflower | 14

Dukkah, Pickled Fresno

Eggplant | 14

Ricotta, House Vinaigrette

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

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

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

If you or any member of your party has a food allergy, please inform a member of our team and request a copy of our Allergen Menu. While we take great care to avoid cross-contamination, we cannot guarantee that any beverage is completely allergen-free.

Our raw ingredients are carefully sourced from high quality growers and gardens that employ sustainable growing practices.