

THE PEMBROKE

LUNCH

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

Lamb Meatballs | 22

Escarole, Pomodoro, Gremolata, Pickled Onions, Garlic Sourdough

Grilled Octopus | 30

Crushed New Potatoes, Castelvetro Salsa Verde, Burnt Chili Oil, Charred Lemon

FARM FRESH SALADS

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

Superfood Salad | 24

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

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

ENTRÉES

Smash Burger | 28

Dry-Aged Patties, Burger Sauce, B&B Pickles, American Cheese, Seasoned Crispy Fries, Brioche Bun

Irish Club | 24

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

Dupont Hero | 24

Ham, Spicy Salami, Mortadella, Provolone, Spicy Giardiniera, Seasoned Chips, Faccacia

Eggplant Parmesan Sandwich | 24

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

Vodka Pasta | 26

Conchiglie, Ricotta Di Bufala, Parmesan, Basil

Pesto Genovese | 26

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

Lamb Bolognese | 34

Rigatoni Pasta, Sherry, Parmesan, Chives, Ricotta

Crispy Atlantic Salmon | 36

Tomato Sotto, Olive Salsa Verde, Fregola

Steak Frites | 38

Hanger Steak, Gremolata, Fries, Petite Salad

SIDES

Asparagus | 14

Peperoncini Vinaigrette, Olive

Crispy Potatoes | 14

Garlic Aioli, Pecorino, Fried Rosemary

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.