

# THE PEMBROKE

## MOTHER'S DAY BRUNCH MENU

### STARTER

Artisanal cheeses and charcuterie, greens and grains, and raw bar with oysters, prawns, stone crab claws, and mussels

### FIRST COURSE

SELECT ONE

#### SPRING PEA SOUP

Chilled spring pea soup, surryano ham, toasted brioche, crème fraîche

#### SUPERFOOD SALAD (VG)

Baby kale, quinoa, radishes, blueberries, avocado, herb vinaigrette

#### CLASSIC CAESAR\*

Hearts of romaine, Parmesan, anchovy croutons

### MAIN COURSE

SELECT ONE

#### BRIOCHE FRENCH TOAST (V)

Grand Marnier-soaked brioche, brown sugar, berries

#### LEMON RICOTTA PANCAKES (V)

Whipped ricotta, lavender honey, berries

#### CHESAPEAKE CRAB & AVOCADO TOAST

Radishes, fennel, onions, lime, cilantro

#### TWO EGGS YOUR WAY\*

Roasted tomato, potato rösti, choice of toast

#### ASPARAGUS & PROSCIUTTO BENEDICT\*

Roasted tomato, potato rösti, Hollandaise

#### LOBSTER BENEDICT\*

Roasted tomato, potato rösti, Hollandaise

#### BRUNCH BURGER\*

Fried egg, cheddar, caramelized onions, bibb lettuce, frites

#### STEAK FRITES\*

Garlic herb butter

### DESSERT

Chocolates, pastries, sweets, and tarts

\$120 per adult  
\$55 per child (5-12 years of age)

*Tax and gratuity not included.*

V - Vegetarian | VG - Vegan

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