

# THE PEMBROKE

## BREAKFAST

### Steel-Cut Irish Oatmeal (GF) (VG) | 12

Oats, Date Purée, Almond-Coconut Crunch, Bananas, Blueberries

### 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 Happy Egg +3

### Smoked Salmon Bagel\* (D) (E) (F) (SS) | 22

Ivy City Salmon, Charred Scallion Cream Cheese, 7 Minute Egg, Tomatoes, Cucumbers, Red Onions, Capers

### Pembroke American Breakfast\* (D) (E) | 22

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

### Breakfast Sandwich\* (D) (E) | 20

Brioche Bread, Over Hard Eggs, American Cheese, Arugula, Pickled Onions, Chipotle Aioli, Prosciutto di Parma

### Omelet\* (D) (E) | 20

Boursin Cheese, Herbs, Butter Lettuce, Mustard Vinaigrette

### Steak & Eggs\* (D) (E) | 40

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

### Eggs Florentine\* (D) (E) | 22

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

### Maryland Chesapeake Crab Benedict\* (D) (E) (S) | 32

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

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

Frangelico-Soaked Brioche, Nutella, Candied Hazelnuts, Orange Marmalade, Maple Syrup

### Lemon Ricotta Pancakes (D) (E) (V) | 20

Lemon Curd, Stewed Blueberries, Maple Syrup

### Seasonal Fruit Plate (GF) (VG) | 12

Seasonal Fruit

## SIDES

One Happy Egg\* | 3

Breakfast Potatoes | 4

Breakfast Protein | Pork or Turkey Bacon | Pork, Chicken or Vegan Sausage | 6

Fresh Avocado | 8

Petite Salad | 8

Mixed Berries | 8

Fries (Truffle +5) | 10

Ivy City, D.C. Smoked Salmon | 10

## TO DRINK

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 Orange Juice | 9

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

Mountain Valley Spring or Sparkling Water 750mL | 9

\*\* We proudly feature heritage breed Happy Eggs, which are free-range and organic with naturally amber-hued yolks.

\* 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.

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

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