

THE PEMBROKE

BRUNCH

The Pembroke Breakfast Pastry (D)(V) | 6

Croissant, Pain au Chocolat, Sourdough Bread or Levain Bread | 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 Happy Egg +3*

Croque Madame (D)(E) | 22

Toasted Sourdough Bread, Caramelized Onions, Mornay, Comté Cheese, Sunny Up Eggs, Salsa Macha, Chives

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

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

Smash Burger (D) | 24

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

Breakfast Sandwich* (D)(E) | 20

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

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

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

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

Jumbo Cinnamon Roll (D)(E) | 12

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

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

Chicken & Waffles (D)(E) | 26

Buttermilk-Brined Chicken, Sweet Potato Waffle, Allspice Butter, Sherry-Maple Syrup

Superfood Salad (GF)(VG) | 24

*Blue Moon Acres Kale Blend, Sweet Potatoes, Tomatoes, Cucumbers, Pea Shoots, Quinoa, Radishes, Blueberries, Sunflower Seeds, Sweet Herb Vinaigrette
Add Chicken +11 | Shrimp +14 | Salmon +15 | Steak +18*

SIDES

One Happy Egg* | 3

Breakfast Potatoes | 4

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

Ivy City, D.C. 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 or Carrot Orange Ginger | 9

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

**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