

# THE PEMBROKE

## LUNCH

### STARTERS

#### Levain Bread (D) (V) | 10

Grilled Loaf, Chives, Flaky Salt, Beurre de Baratte

#### Pumpkin Soup (D) (T) (V) (SS) | 16

Roasted Pumpkin, Fried Sage, Spiced Crème Fraîche

#### Burrata (D) (V) | 22

Oil-Cured Tomato, Riviera Olives, Basil, Tomato Vinaigrette, Sourdough Toast, Crispy Basil

#### Beef Tartare\* (D) (E) | 27

Diced Rump Cap, Caperberries, Calabrian Chile Oil, Pickled Onions, Chives, Parmesan, Egg Yolk, Sourdough Bread

#### Octopus | 29

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

### FARM FRESH SALADS

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

#### Superfood (GF) (VG) | 24

Blue Moon Mixed Winter Greens, Pea Leaves, Baby Kale, Salt Baked Sweet Potato, Blueberries, Cucumbers, Radishes, Tomatoes, Sunflower Seeds, Red Wine Vinaigrette

#### Butter Lettuce (D) (GF) (T) (V) | 20

Butter Lettuce, Red Gem, Red Watercress, Basil, Shaved Fennel, Radishes, Pickled Fresno Chilies, Toasted Pistachios, Fennel Pollen, Robiola Vinaigrette

#### Kale Caesar (D) (E) (F) | 20

Baby and Tuscan Kale, Shaved Fennel, Radishes, Sourdough Croutons, Parmesan, Parmesan Dressing

#### Grain Bowl (T) (V) | 24

Mixed Grains, Pickled Raisins, Toasted Pine Nuts, Avocado, Shaved Root Vegetables, Kale, Mustard Vinaigrette

### ENTRÉES

#### Smash Burger (D) | 24

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

#### Irish Club (D) (E) | 22

Grilled Chicken Breast, Soft Boiled Eggs, Tomato, Applewood Smoked Bacon, Avocado, Gem Lettuce, Sourdough Bread

#### Dupont Italiano (D) (T) | 21

Semolina Roll, Fennel Salami, Ham, Spicy Coppa, Provolone Cheese, Giardiniera, Calabrian Chile Aioli

#### Rigatoni (D) (E) (V) | 24

Vodka, Sheep's Milk Ricotta, Parmesan, Basil

#### Fusilli Calabresi (D) (E) (T) (V) | 24

Pesto Genovese, Burrata, Toasted Pine Nuts, Parmesan

#### Cavatelli (D) (E) | 32

Lamb Bolognese, Sherry, Parmesan

#### Ora King Salmon (D) | 36

Crispy Salmon, Charred Broccoli, Herb and Shallot Butter Sauce

#### Chicken Pillard (D) | 30

Kale, Caperberries, Pickled Onions, Parmesan Cheese, Mustard Vinaigrette

#### Steak Frites (D) | 38

Hanger Steak, Gremolata, Porcini Butter, Arugula, Seasoned Fries, Mustard Vinaigrette

### SIDES

Seasoned Fries | Espelette Pepper, Malt Powder, Rosemary, Chipotle Aioli | 9

Truffle Fries | Herbs, Sea Salt, Parmesan | 15

Grilled Broccolini (F) (S) | Garlic Aioli, Lemon Zest, Garlic Breadcrumbs, Bottarga, Italian Vinaigrette | 14

Crispy Brussels Sprouts (V) | Pickled Golden Raisins, Mint, Lemon Vinaigrette | 10

Roasted Carrots (F) (GF) | Grilled Carrots, Bagna Cauda, Dill, Citrus, Espelette Pepper | 12

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