

THE PEMBROKE

Restaurant Week Lunch

STARTERS

Pumpkin Soup (V) (GF)

Crème Fraiche, Four Spices, Fried Sage, Fried Pumpkin

Blue Moons Greens (V) (GF)

Mixed Greens, Root Vegetables, Toasted Seeds, White Balsamic, Burrata

Sheep Milk Ricotta Raviolo (D)

Egg Yolk, Pepper Brodo, Fiore Sardo

MAIN COURSE

Busiate Pasta Norma (D) (T)

Confit Eggplant, Pomodoro, Basil, Crispy Garlic

Grilled Chicken Paillard (D) (GF)

Brassica, Capers, Pickled Onions, Shallot Vinaigrette

Lamb Meatball Sub (D)

Malt Chips, Fennel Slaw

Add: Seasoned Fries +10 | Truffle Fries +15

DESSERTS

Sheep's Milk Ricotta Zeppole (V) (D)

Lemon-Sugar, Lemon Curd

Almond Torta (D) (E) (T) (V)

Stewed Plums, Crème Fraiche

\$25 per person, not including 10% D.C. tax

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

* Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.
For Your Convenience a Service charge of 20% is applied to your check.