

# 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 +5*

### Croque Madame (D)(E) | 24

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

### Smoked Salmon Bagel\* (D)(E)(F)(SS) | 26

*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) | 22

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

### Pembroke American Breakfast\* (D)(E) | 24

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

### Omelet\* (D)(E) | 24

*Boursin Cheese, Herbs, Butter Lettuce, Mustard Vinaigrette*

### Steak & Eggs\* (D)(E) | 42

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

### Eggs Florentine\* (D)(E) | 26

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

### Maryland Chesapeake Crab Benedict\* (D)(E)(S) | 40

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

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

## SIDES

One Happy Egg\* | 5

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