

**BREAKFAST** | Available Monday - Friday 6:30 AM to 11:00 AM  
and Saturday - Sunday 6:30 AM to 2:00 PM

<b>Avocado Toast</b>   Sourdough, Avocado Purée, Sliced Avocado, Arugula, Pickled Onions, Fresno Chilies, Radishes, Sesame Seed Dukkah, Lemon Vinaigrette <b>V</b> Add: One Happy Egg \$5	\$18
<b>The Dupont French Toast</b>   Brioche Bread, Frangelico Custard, Seasonal Garnish <b>V</b>	\$22
<b>Lemon Ricotta Pancakes</b>   Lemon, Ricotta Pancakes, Lemon Curd, Stewed Blueberries, Maple Syrup <b>V</b>	\$22
<b>Omelet</b>   Boursin Cheese, Herbs, Mixed Greens, Dijon Mustard Vinaigrette <b>V</b>	\$24
<b>Pembroke American Breakfast</b>   Two Sunny-Side-Up Eggs, Bacon, Sautéed Kale, Crispy Breakfast Potatoes, Toasted Levain Bread	\$24
<b>Chesapeake Smoke House Salmon Plate</b>   Everything Bagel, Smoked Salmon, Charred Scallion Schmear, Confit Tomatoes, Capers, Red Onions, 7 Minute Egg	\$26
<b>Hanger Steak &amp; Eggs</b>   Hanger Steak, Gremolata, Avocado, Breakfast Potatoes, Two Sunny-Side-Up Eggs	\$42

**ALL DAY DINING** | Available Monday - Friday 11:00 AM to 11:00 PM and Saturday - Sunday 2:00 PM to 11:00 PM

**Starters & Salads**

<b>Soup Du Jour</b>   Daily Soup, Chicken Noodle, Vegetable	\$16
<b>Charred Octopus</b>   Crushed New Potatoes, Castelvetro Salsa Verde, Burnt Chili Oil, Grilled Lemon	\$29

**Entrées**

<b>Irish Club</b>   Grilled Levain Bread, Marinated Chicken Breast, 7 Minute Egg, Avocado Purée, Bacon, Butter Lettuce, Sliced Tomato, Seasoned Fries	\$26
<b>Grilled Salmon</b>   Ora King Salmon, Escarole, Salmoriglio, Grilled Lemon	\$36
<b>Grilled Chicken Paillard</b>   8 oz Marinated Chicken Breast, Brassicas, Caperberries, Pickled Onions, Mustard Vinaigrette, Parmesan	\$30
<b>Hanger Steak Frites</b>   Steak Seasoning and Butter, Gremolata, Seasoned Fries, Prime Hanger Steak	\$38

**Sides**

<b>Seasoned Fries</b>   Rosemary, Malt Vinegar Powder, Espelette Pepper <b>VG</b>	\$10
<b>Truffle Fries</b>   Chives, Parmesan Cheese, Truffle Oil <b>V</b>	\$15
<b>Sweet Potato Fries</b> <b>VG</b>	\$10

**A La Carte**

<b>Croissant</b>   Pain au Chocolat   Sourdough	\$6
<b>Levain</b>   Gluten-Free Bread <b>V</b>	
<b>Cheerios</b>   Corn Flakes   Raisin Bran <b>V</b>	\$6
<b>Seasonal Fruit Plate</b> <b>VG GF</b>	\$12
<b>Mixed Berries</b> <b>VG GF</b>	\$8
<b>Sheep's Milk Yogurt Parfait</b>   Sheep's Milk Yogurt, Granola, Mixed Berries, Acacia Honey <b>V</b>	\$14
<b>Steel Cut Oats</b>   Oats, Date Purée, Almond-Coconut Crunch, Bananas, Blueberries <b>VG GF</b>	\$12
<b>Açaí Bowl</b>   Açaí, Macadamia Nut-Hemp Seed Crumble, Blueberries, Bananas <b>VG GF</b>	\$18
<b>Bacon</b>   Pork or Turkey	\$6
<b>Sausage</b>   Pork, Chicken, or Vegan Sausage	\$6
<b>Chesapeake Smoke House Salmon</b>	\$10
<b>Avocado</b> <b>VG</b>	\$8
<b>Crispy Breakfast Potatoes</b>   Fingerling Potatoes, Espelette Pepper, Garlic Oil, Parmesan Cheese <b>V</b>	\$6

<b>Superfood Salad</b>   Mixed Greens, Sunflower Seeds, Blueberries, Tomatoes, Cucumbers, Radishes, Quinoa, Salt Roasted Sweet Potato, Herb Vinaigrette <b>VG GF</b>	\$24
<b>Kale Caesar Salad</b>   Baby and Shredded Kale, Fennel, Shaved Brussels Sprouts, Sourdough Croutons, Lemon, Parmesan Dressing <b>V</b>	\$20
Add: Chicken \$11   Grilled Shrimp \$14   Grilled Salmon \$15   Steak \$18	

<b>Dupont Smash Burger</b>   Dry-Aged Patties, Brioche Bun, Shaved White Onions, B&B Pickles, American Cheese, Homemade Burger Sauce, Seasoned Fries	\$24
<b>Vodka Pasta</b>   Conchiglie, Sheep's Milk Ricotta, Parmesan, Basil <b>V</b>	\$24
<b>Pesto Genovese</b>   Trofie, Burrata, Toasted Pine Nuts, Parmesan <b>V</b>	\$24
<b>Lamb Bolognese</b>   Rigatoni, Sheep's Milk Ricotta, Sherry, Parmesan	\$32

<b>Seasonal Grilled Vegetables</b> <b>VG</b>	\$12
<b>Arugula</b>   Lemon Vinaigrette, Parmesan, Fennel Pollen <b>V</b>	\$8

**V** Vegetarian | **VG** Vegan | **GF** Gluten-Free

To place your order, dial 0 on your guestroom telephone.  
All in-room dining orders incur a \$5 delivery charge, applicable taxes and 18% service charge.

## Children's Menu

<b>Grilled Cheese Sandwich</b>   <i>With Fries or Salad</i> ✓	\$10	<b>Cheeseburger</b>   <i>With Fries or Salad</i>	\$16
<b>Chicken Fingers</b>   <i>With Fries or Salad</i>	\$12	<b>Pasta</b>   <i>With Tomato Sauce or Butter</i> ✓	\$12
		<b>Cheese Quesadilla</b> ✓	\$12

## Desserts - \$14

<b>Dark Chocolate Fondant</b>   <i>Whipped Cream, Fresh Berries</i> ✓		<b>Vanilla Bean Crème Brulee</b>   <i>Burnt Sugar, Fresh Berries</i> ✓	
<b>Classic Tiramisu</b>   <i>Chocolate Shaving, Fresh Berries</i> ✓		<b>Gelato &amp; Seasonal Sorbets</b>   <i>Chef's Selections</i> ✓	

## LATE NIGHT MENU | Available 11:00 PM to 6:30 AM

<b>Superfood Salad</b>   <i>Mixed Greens, Sunflower Seeds, Blueberries, Tomatoes, Cucumbers, Radishes, Quinoa, Salt Roasted Sweet Potatoes, Herb Vinaigrette</i> ✓ <b>VG GF</b>	\$24	<b>Rigatoni</b>   <i>Pomodoro Sauce, Basil, Parmesan</i>	\$24
<b>Kale Caesar Salad</b>   <i>Baby and Shredded Kale, Fennel, Shaved Brussels Sprouts, Sourdough Croutons, Lemon, Parmesan Dressing</i> ✓	\$20	<b>Grilled Chicken Sandwich</b>   <i>Brioche Bread, Marinated Chicken Breast, Provolone Cheese, Avocado, Garlic Aioli, Seasoned Fries</i>	\$26
Add: Chicken \$11		<b>Dupont Smash Burger</b>   <i>Dry-Aged Patties, Brioche Bun, Shaved White Onions, B&amp;B Pickles, American Cheese, Homemade Burger Sauce, Seasoned Fries</i>	\$24

## NON ALCOHOLIC BEVERAGES

<b>Apple   Cranberry   Orange Juice</b>	\$5	<b>Locally Roasted Coffee</b>   <i>Regular or Decaf</i>	\$5
<b>Grapefruit   Tomato Juice</b>	\$5	<b>Espresso</b>	\$7
<b>Orange Juice</b>   <i>Fresh Squeezed</i>	\$9	<b>Americano   Cappuccino   Latte   Macchiato</b>	\$7
<b>Iced Tea</b>	\$5	<b>Hot Chocolate</b>	\$5
<b>Coca Cola   Diet Coke   Sprite   Ginger Ale</b>	\$5	<b>Tea</b>	\$5
<b>Mountain Valley Still Water</b>	\$9	<i>Barry's Irish Tea   Chamomile   English Breakfast   Earl Grey   Jasmine   Peppermint</i>	
<b>Mountain Valley Sparkling Water</b>	\$9	<i>With Tea and Coffee, Please Select Your Choice of Whole Milk, 2% Milk, Skimmed Milk, Almond Milk, Oat Milk or Soy Milk</i>	

## BEER

<b>Peroni</b>	\$8	<b>Lagunitas IPA</b>	\$9
<b>Stella Artois</b>	\$8	<b>Chimay</b>	\$10

## COCKTAILS

<b>Espresso Martini</b>   <i>Vodka, Kahlua, Freshly Brewed Coffee</i>	\$18	<b>Manhattan</b>   <i>Rye, Carpano Antica, Angostura Bitters</i>	\$22
<b>French 75</b>   <i>Citrus Gin, Prosecco</i>	\$20	<b>Negroni</b>   <i>Monkey 47 Gin, Campari, Cocchi Di Torino</i>	\$24

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## WINE

### Sparkling

<b>Charles Heidsieck Brut Reserve</b> , Champagne, France NV	\$35	\$135
<b>Mandois, Grand Reserve Brut Rosé</b> , Champagne, France NV	\$25	\$100
<b>Albert Bichot, Crémant de Bourgogne Brut</b> , France NV	\$18	\$75
<b>Albert Bichot, Crémant de Bourgogne Brut Rosé</b> , France NV	\$18	\$75

### Rosé

<b>Grenache Blend, Minuty Prestige, Provence</b> , France 2023	\$18	\$60
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### White Wine

<b>Chardonnay, A. Bichot Dom. Long-Depaquit Chablis</b> , France 2022	\$20	\$80
<b>Pinot Grigio, Terlato</b> , Friuli, Italy 2023	\$16	\$60
<b>Sauvignon Blanc, Wairau River</b> , Marlborough, New Zealand 2023	\$16	\$60

### Red Wine

<b>Cabernet Sauvignon, Paso D'oro</b> , Paso Robles, California 2022	\$20	\$80
<b>Malbec, Terrazas de Los Andes</b> , Mendoza, Argentina 2019	\$16	\$60
<b>Pinot Noir, Albert Bichot</b> , Bourgogne, France 2022	\$24	\$85

*Our full wine list, featuring over 150 varietals, is available upon request.*

# THE PEMBROKE

# Doyle

# DOYLE & CO.



Breakfast, Lunch, and Dinner  
*Opens daily at 7am*



Cocktails and Bar Bites  
*Opens daily at 2pm*



Coffee, Pastries and Light Bites  
*Open Monday - Friday, 7am - 2pm*

*Our raw ingredients are carefully sourced from high-quality growers and gardens that employ sustainable growing practices. We choose ingredients that are good for you and the planet. Consumption of raw or undercooked food may increase your risk of foodborne illness.*