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## BREAKFAST

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Available 6:30 a.m. to 11 a.m.

Dial 0 on your guestroom phone to place your order.

### BREAKFAST CLASSICS

*Served with your choice of one side.*

**Avocado Toast**  \$15  
Grilled country bread, radish, fennel, onion, lime  
cilantro. **Add on:** Egg +\$3

**The Pembroke French Toast** \$16  
Grand Marnier, brown sugar, berries

**Buttermilk Pancakes** \$16  
Berries, crème fraiche, maple syrup

**Omelette** \$18  
Three eggs with your choice of spinach,  
onion, tomato, mushroom, Gruyere cheese,  
ham

**Two Eggs Your Way** \$14  
Sunny side up, over easy, scrambled,  
scrambled egg whites, poached or hard  
boiled. Served with roasted tomatoes, your  
choice of an English muffin or white, wheat  
or gluten-free bread, and one side.  
**Add-on:** Eggs Benedict +\$5

### À LA CARTE

**Breakfast Pastry & Toast** \$4  
Croissant, Pain au chocolat, English muffin,  
white toast, wheat toast and gluten-free  
bread

**Cereal** \$6  
Cheerios, Corn Flakes, Raisin Bran

**Seasonal Berry Bowl**  \$10

**Yogurt Parfait** \$12  
Greek yogurt, homemade granola, berries,  
banana, honey

**Steel Cut Irish Oatmeal**  \$12  
Brown sugar, blueberries, banana,  
golden raisins

### SIDES

\$5

Applewood Smoked Bacon

Turkey Bacon

Pork Sausage

Chicken Sausage

Virginia Ham

Smoked Salmon

Avocado

Potato Rosti

## ALL DAY DINING

Available 11 a.m. to 11 p.m.  
Dial 0 on your guestroom phone to place your order.

### STARTERS & SALADS

<b>Red Pepper Hummus &amp; Pita</b> (VG)	\$12
<b>Soup du Jour</b>	\$16
<b>Burrata</b> (GF) Pesto, summer tomatoes and balsamic glaze	\$22
<b>Artisanal Cheese Plate</b>	\$20
<b>Charcuterie Plate</b> Daily selection of artisanal cheeses and cured meats, grain mustard, olives, crispy lavash, seasonal jam, spiced nuts, Rustico bread	\$40
<b>Tuna Tartare</b> Avocado, sesame, soy sauce, lavash	\$24
<b>Maryland Crab Cake</b> Summer rocket, saffron aioli	\$30
<b>Superfood Salad*</b> (GF) (VG) Black beans, Spanish beans, chickpeas, onion, red pepper, garlic, cilantro, corn, cucumber and tomatoes with white balsamic dressing	\$20
<b>The Pembroke Caesar*</b> Parmesan, brioche croutons, house-made Caesar dressing.	\$20

\*Salad add-ons: Chicken: +\$9 | Grilled Salmon +\$15  
Grilled Shrimp+\$14 | Steak+\$18

### SANDWICHES

<b>Turkey Wrap</b> Avocado, tomatoes, Boston bib lettuce, honey mustard, french fries or sweet potato fries	\$18
<b>Bazaar Falafel</b> Red pepper hummus, and pickled onions in a pita topped with cucumber tzatziki sauce	\$20
<b>Avocado BLT</b> Applewood smoked bacon, Boston lettuce, tomato, avocado, garlic aioli, fries	\$19
<b>Chicken Milanese Sandwich</b> Swiss cheese, tomatoes, white balsamic aioli, french fries or sweet potato fries	\$22
<b>Dupont Beyond Burger</b> (VG) Lettuce, tomato, house-made ketchup, french fries or sweet potato fries	\$20
<b>Dupont Prime Aged Burger</b> Lettuce, tomato, house-made ketchup, french fries or sweet potato fries	\$20

*Gluten free bread available upon request.*

### ENTRÉES

<b>Pan Seared Blackened Salmon</b> Tabouleh salad, lemon caper butter	\$28	<b>Chicken Milanese</b> Summer rocket, shaved fennel, Parmesan	\$34
<b>Roasted Striped Bass</b> (GF) Asparagus, sautéed mushrooms, mixed herb oil	\$36	<b>Homemade Saffron Fettuccine</b> Bolognese meat sauce, Parmesan	\$22
<b>Steak Frites</b> Seven Hill Farm's skirt steak, chimichurri sauce, fries	\$36	<b>Gluten Free Penne</b> Tomato basil sauce	\$22

## CHILDREN'S MENU

<b>Grilled Cheese Sandwich</b>	\$10
French fries or sweet potato fries	
<b>Chicken Fingers</b>	\$12
French fries or sweet potato fries	
<b>Cheese or Pepperoni Pizza</b>	\$12

<b>Meatballs with Tomato Sauce</b>	\$12
<b>Pasta</b>	\$12
Rigatoni or gluten free penne with butter & cheese or tomato basil sauce	

### S I D E S

<b>Pomme Frites</b>	\$10
<b>Pomme Purée</b>	\$12
<b>Sweet Potato Fries</b>	\$12
<b>Truffle Fries</b>	\$15
<b>Sauteéd Spinach</b>	\$10
<b>Sautéed Mushrooms</b>	\$10
<b>Grilled Asparagus</b>	\$12

### D E S S E R T S



<b>Lemon Tart</b>	\$12
<b>Espresso Vanilla Panna Cotta</b>	\$12
<b>Gourmet Cookies</b>	\$10
<b>Gourmet Brownies</b>	\$11
<b>Ice Cream and Sorbet</b>	\$5
By the scoop	

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## LATE NIGHT FOOD MENU

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Available 11 p.m. to 6:30 a.m.

<b>Superfood Salad*</b>  	\$20
Black beans, Spanish beans, chickpeas, onion, red pepper, garlic, cilantro, corn, cucumber and tomatoes with white balsamic dressing	

<b>The Pembroke Caesar*</b>	\$20
Parmesan, brioche croutons, house-made Caesar dressing.	

\*Salad add-on: Chicken: + \$9

<b>Turkey Wrap</b>	\$18
Avocado, tomatoes, honey mustard, Boston bib lettuce, potato chips	

<b>Chicken Milanese Sandwich</b>	\$22
Swiss cheese, tomatoes, white balsamic aioli, potato chips	
<i>Gluten free bread available upon request.</i>	

<b>Lemon Tart</b>	\$12
<b>Espresso Vanilla Panna Cotta</b>	\$12

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## BEVERAGES

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<b>Assorted Juices</b>	\$6	<b>Hot Tea</b>	\$5
Apple, cranberry, grapefruit, orange, tomato		Chamomile, English Breakfast, Earl Grey, Darjeeling, Grand Jasmine, Imperial Chai, Sencha	
<b>Fresh Squeezed Juices</b>	\$9	Ariake Green, Vert a la Menthe, Rooibos	
Orange or grapefruit		<b>Drip Coffee</b>	\$6
<b>Iced Tea</b>	\$5	<b>Espresso</b>	\$7
<b>Soda</b>	\$5	<b>Specialty Coffee</b>	\$8
Coca Cola, Diet Coke, Sprite, Ginger Ale		Americano, Cappuccino, Espresso, Latte, Macchiato	
<b>Aqua Panna (750 ml)</b>	\$9	<b>Hot Chocolate</b>	\$5
<b>San Pellegrino (750 ml)</b>	\$9		

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## WINE

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*Full wine list is available upon request.*

### BUBBLES

<b>Prosecco DOC</b>	\$12   \$48
Torresella, Venice, Italy	
<b>Brut   Tattinger NV</b>	\$12   \$48
Champagne, France	
<b>Ruinart   Blanc de Blancs</b>	\$75
Champagne, France   375 ml	

### ROSÉ

<b>Rosé   AIX</b>	\$13   \$52
Provence, France	
<b>Rosé Blend   Meiom</b>	\$12   \$55
Champagne, France	
<b>Rosé Blend   Chateau Miraval</b>	\$13   \$60
Provence, France	

### WHITE

<b>Sancerre   François Millet</b>	\$16   \$75
Sancerre, France   2019	
<b>Chardonnay   Trefethen</b>	\$20   \$110
Napa Valley, California   2020	
<b>Pinot Grigio   Bertani Velante</b>	\$20   \$110
Veneto, Italy   2020	

### RED

<b>Barrique Pinot Noir   Sonoma Coast</b>	\$19   \$75
Sonoma County, California, 2021	
<b>Bordeaux Blend   Clarendelle</b>	\$16   \$64
Bordeaux, France   2015	
<b>Cabernet Sauvignon   Decoy by Duckhorn</b>	\$22   \$110
Napa Valley, California	

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## SPIRITS

*1 oz. pour*

### BOURBON

Bulleit	\$14
Woodford Reserve Years	\$16
Angel's Envy	\$17
Four Roses	\$24
Makers Mark	\$24

### COGNAC

Hennessey VSOP	\$24
Hennessey XO	\$55
Remy Martin VSOP	\$24
Remy Martin XO	\$40

### GIN

Bombay Sapphire	\$14
Hendrick's	\$16
Monkey 47	\$22

### IRISH WHISKEY

Jameson	\$14
Glendalough 7 Years	\$15
Tullamore D.E.W. 12 Years	\$18

### RUM

Barcadi 10 Years	\$16
Ron Zacapa 23 Years	\$22

### SCOTCH

Chivas Regal 18 Years	\$22
Talisker 10 Years	\$23
Macallan 12 Years	\$24
Macallan 18 Years	\$45
Johnnie Walker Black	\$16
Johnnie Walker Blue	\$50

### TEQUILA

Casamigos Blanco	\$16
Casamigos Reposado	\$17
Casamigos Anejo	\$19
Don Julio 1942	\$40

### VODKA

Tito's	\$14
Kettle One	\$15
Grey Goose	\$15
Belvedere	\$15

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## COCKTAILS

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### Espresso Martini

Vodka, house-made Kahlua,  
freshly brewed coffee

\$18

### Manhattan

Rye, Carpano Antica, Angostura bitters

\$22

### French 75

Citrus Gin, Prosecco

\$20

### Negroni

Monkey 47 Gin, Campari, Cocchi di Torino

\$24

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## BEER

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### Peroni

\$8

### Lagunitas IPA

\$9

### Stella Artois

\$8

### Chimay

\$10

All in-room dining orders incur a \$5 delivery charge, applicable taxes and 18% service charge.  
Consumption of raw or undercooked food may increase your risk of foodborne illness.