

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

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

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

Entrées

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

Sides

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

A La Carte

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

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

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

Seasonal Grilled Vegetables VG	\$12
Arugula Lemon Vinaigrette, Parmesan, Fennel Pollen V	\$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

Grilled Cheese Sandwich | With Fries or Salad V \$10
Chicken Fingers | With Fries or Salad \$12

Cheeseburger | With Fries or Salad \$16
Pasta | With Tomato Sauce or Butter V \$12
Cheese Quesadilla V \$12

Desserts - \$14

Dark Chocolate Fondant | Whipped Cream, Fresh Berries V
Classic Tiramisu | Chocolate Shaving, Fresh Berries V

Vanilla Bean Crème Brulee | Burnt Sugar, Fresh Berries V
Gelato & Seasonal Sorbets | Chef's Selections V

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

Superfood Salad | Mixed Greens, Sunflower Seeds, Blueberries, Tomatoes, Cucumbers, Radishes, Quinoa, Salt Roasted Sweet Potatoes, Herb Vinaigrette VG GF \$24
Kale Caesar Salad | Baby and Shredded Kale, Fennel, Shaved Brussels Sprouts, Sourdough Croutons, Lemon, Parmesan Dressing V \$20
Add: Chicken \$11

Rigatoni | Pomodoro Sauce, Basil, Parmesan \$24
Grilled Chicken Sandwich | Brioche Bread, Marinated Chicken Breast, Provolone Cheese, Avocado, Garlic Aioli, Seasoned Fries \$26
Dupont Smash Burger | Dry-Aged Patties, Brioche Bun, Shaved White Onions, B&B Pickles, American Cheese, Homemade Burger Sauce, Seasoned Fries \$24

NON ALCOHOLIC BEVERAGES

Apple | Cranberry | Orange Juice \$5
Grapefruit | Tomato Juice \$5
Orange Juice | Fresh Squeezed \$9
Iced Tea \$5
Coca Cola | Diet Coke | Sprite | Ginger Ale \$5
Mountain Valley Still Water \$9
Mountain Valley Sparkling Water \$9

Locally Roasted Coffee | Regular or Decaf \$5
Espresso \$7
Americano | Cappuccino | Latte | Macchiato \$7
Hot Chocolate \$5
Tea \$5
Barry's Irish Tea | Chamomile | English Breakfast | Earl Grey | Jasmine | Peppermint
With Tea and Coffee, Please Select Your Choice of Whole Milk, 2% Milk, Skimmed Milk, Almond Milk, Oat Milk or Soy Milk

BEER

Peroni \$8
Stella Artois \$8

Lagunitas IPA \$9
Chimay \$10

COCKTAILS

Espresso Martini | Vodka, Kahlua, Freshly Brewed Coffee \$18
French 75 | Citrus Gin, Prosecco \$20

Manhattan | Rye, Carpano Antica, Angostura Bitters \$22
Negroni | Monkey 47 Gin, Campari, Cocchi Di Torino \$24

V Vegetarian | VG Vegan | GF Gluten-Free

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WINE

Sparkling

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

Rosé

Grenache Blend, Minuty Prestige, Provence, France 2023	\$18	\$60
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White Wine

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

Red Wine

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

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

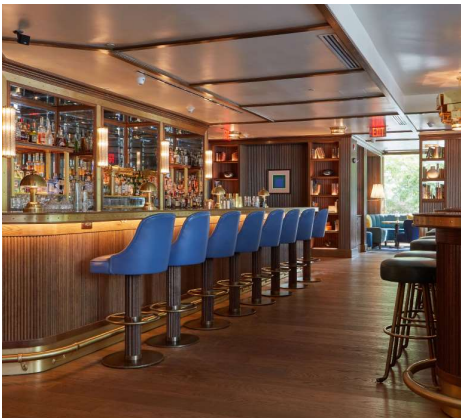
THE PEMBROKE

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.