

— THE —
PEMBROKE ROOM

BREAKFAST MENU

THE FULL AMERICAN BREAKFAST

55

CHOICE OF ORANGE OR GRAPEFRUIT JUICE
TWO ORGANIC EGGS PREPARED TO YOUR LIKING WITH
APPLEWOOD SMOKED BACON, PORK SAUSAGE OR
CHICKEN APPLE SAUSAGE
YOUR CHOICE OF TOAST, VERMONT BUTTER
IMPORTED MARMALADES & HONEY
FRESHLY BREWED COFFEE OR HAND-PICKED TEAS

CONTINENTAL BREAKFAST

45

CHOICE OF ORANGE OR GRAPEFRUIT JUICE
BASKET OF ASSORTED BREAKFAST PASTRIES
VERMONT BUTTER
IMPORTED MARMALADES & HONEY
FRESHLY BREWED COFFEE OR
HAND-PICKED TEAS

FRESH FRUIT & YOGURT

ORGANIC LOW-FAT YOGURT 16 WITH BANANAS OR BERRIES 26
BOWL OF SEASONAL BERRIES 21
RUBY RED GRAPEFRUIT 18 SEASONAL MELON 18
SLICED FRUIT & BERRIES PLATE** 28

CEREALS & GRAINS

SELECTION OF DRY CEREALS WITH CHOICE OF MILK 15
WITH BANANAS OR BERRIES 25
IRISH OATMEAL* 20 WITH BANANAS OR BERRIES 26
GRANOLA OR BIRCHER MUESLI WITH BANANAS, BERRIES & FAT FREE YOGURT 27

BEVERAGES

FRESHLY BREWED COFFEE
Regular or Decaffeinated 12
CAPPUCCINO, LATTE 12
ESPRESSO 11
SELECTION OF TEAS 11
HOT OR COLD MILK 11
HOT CHOCOLATE 12
CHOICE OF FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT 16
HEALTHY GREEN JUICE 20
TOMATO, V8 OR CRANBERRY JUICE 12

(PLANT BASED MILKS AND LACTOSE FREE MILK AVAILABLE)
OUR COFFEE IS SUSTAINABLY CERTIFIED

SMOOTHIES

MIXED BERRIES, BANANAS & FAT FREE YOGURT 21
HEALTHY ALMOND MILK, DATE & BANANA*** 21
MANGO & YOGURT 21

* Gluten Free ** Vegan *** Lactose Free

CHEF'S SPECIALTIES

THREE FRESH ORGANIC EGGS OMELET 28 WITH EGG WHITES 32
*Choice of Fillings: Peppers, Mushrooms, Ham, Onions, Spinach, Tomatoes, Salmon,
American Cheese, Swiss Cheese, Cheddar Cheese 5 each*

THE ROYAL BENEDICT 36
Canadian Bacon & Sauce Hollandaise on an English Muffin

AVOCADO TOAST
ON COUNTRY BREAD WITH SUNFLOWER SEEDS** 28
TOPPED WITH YOUR CHOICE OF EGGS 34

NEW YORK BAGEL WITH SMOKED SALMON AND CREAM CHEESE 35
Plain, Sesame, Everything or Whole Wheat

(OUR EGGS ARE LOCALLY SOURCED)

PANCAKES & FRENCH TOAST

*Served with Vermont Butter and Maple Syrup
(Gluten Free option available)**

OLD FASHIONED BUTTERMILK PANCAKES 30
BLUEBERRY, CHOCOLATE CHIP OR MIXED BERRY PANCAKES 35
BRIOCHE FRENCH TOAST WITH MIXED BERRIES OR BANANAS 34

ARTISANAL BAKERY

Served with Vermont Butter, Marmalades and Honey

TOAST BASKET • SEVEN GRAIN • WHOLE WHEAT • WHITE • RYE 12
GLUTEN FREE TOAST • TOASTED ENGLISH MUFFIN 12

ALMOND CROISSANT • PAIN AU CHOCOLAT • DANISH PASTRIES 14
BASKET OF ASSORTED BREADS AND BREAKFAST PASTRIES 26

TOASTED BAGEL 14 WITH CREAM CHEESE 20
Plain, Sesame, Everything or Whole Wheat

SIDES

VIRGINIA HAM 15
APPLEWOOD SMOKED BACON 15
PORK OR CHICKEN APPLE SAUSAGE 15
CANADIAN BACON 15
(OUR SIDES ARE GLUTEN FREE AND LACTOSE FREE)

Please alert the waitstaff to any food allergies or special dietary needs before ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

NEW YORK CITY SALES TAX AND GRATUITY ADDITIONAL

*A maximum of 4 credit cards will be accepted for payment on large parties

* Gluten Free ** Vegan *** Lactose Free

*“Eat breakfast like a king,
lunch like a prince,
and dinner like a pauper.”*