



MENU

STARTERS:

- Minestrone 8.5**
Pesto, Fresh Vegetables, Pasta
- Lobster Bisque 12.25**
Chef's Peabody Style Bisque
- Wedge Salad 12**
Iceberg, Bleu Cheese Dressing, Crumbled bacon, Heirloom Tomato
- Leafy-Green Salad 9.5**
Chef's Choice of Fresh Greens, Goji Berries, Caramelized Orange, Pecans, Citrus Cilantro Dressing
- Caesar Salad 11.5**
Petite Romaine, Homemade Garlic Croutons, Parmesan Cheese, Caesar Dressing
- +Grilled Chicken 8 +Salmon 8.5** For Any Salad
- European Deli Platter 15**
Chef's Selection Of Specialty Meats, Cheeses, And Assorted Accompaniments

SANDWICHES:

- Peabody Burger 13.5**
8oz Black Angus Beef Patty, Garlic Aioli, Cheddar Cheese, Tomato, Lettuce, Jack Daniel's Pickles, Brioche Bun
- Traditional Club 12.5**
Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomato, Sourdough Bread
- Avocado Chicken Wrap 12.5**
Avocado Spread, Grilled Chicken Breast, Shredded Lettuce, Goat Cheese, Spinach Wrap
- BBQ Salmon Roll 13**
BBQ "Pulled" Salmon on Soft Roll
- Reuben Sandwich 13.5**
Pastrami, Sauerkraut, Swiss Cheese, Thousand Island Dressing,

ALL SANDWICHES INCLUDE CHIPS OR FRIES

PASTA:

- Spaghetti Bolognese 16.5**
Traditional Meat Ragu, Grated Parmesan
- Cacio E Pepe Con Pollo 17.5**
Capellini Pasta, Roasted Chicken, Fresh Cracked Black Pepper, Grated Parmesan
- Wild Mushroom Ravioli 15.5**
Prosciutto, Green Peas, Light Cream, Grated Parmesan
- Scampi Linguine 22**
Sautéed Shrimp, Garlic, White Wine, Creamy Herb Butter Sauce

ENTRÉES:

- Seared Herb Crusted Salmon Fillet 23**
Mashed Potatoes, Sautéed Mushrooms, Wilted Spinach, Creole Mustard Aioli
- Grilled Ribeye of Beef 45**
Watercress-Bone Marrow Compound Butter, Mashed Potatoes, Asparagus
- Filet Mignon 36**
6oz Filet, Mashed Potatoes, Asparagus, Truffle Sauce
- Frenched Blackened Chicken Breast 21**
Mashed Potatoes, Spinach, Roasted Pepper Butter

Seafood Feature MKT

Catfish Arrabbiata 19

Crispy Catfish, Penne Pasta, Spicy Garlic Tomato Sauce

ALL ENTRÉES INCLUDE DINNER ROLLS

DESSERTS:

- Pecan Pie 8.75 | Banana Oreo Cheesecake 8.75 | White Chocolate Duck 9.25**
Vanilla Crème Brûlée \$9.25 | Scoop of ice cream 3.5

*Additional Selections Vary Daily

WE ARE HAPPY TO MODIFY AND ACCOMMODATE ANY ALLERGIES OR DIETARY RESTRICTIONS. WE ARE PLEASED TO PARTNER WITH THE FOLLOWING LOCAL FARMS: MARMILU FARMS, SPRING VALLEY FARM, ROSE CREEK VILLAGE FARM, BONNIE BLUE FARM, LOGAN TURNPIKE MILL. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOOD-BORNE ILLNESSES.



BAR MENU

JACK DANIEL'S TENNESSEE WHISKEY SINGLE BARREL

The Peabody Signature

Jack Daniel's Peach Sour 14.5
"Peabody Select" Jack Daniel's Single Barrel, peach schnapps, peach purée and fresh lemon juice.

Classic Manhattan 13.5

Classic cocktail with "Peabody Select" Jack Daniel's Single Barrel, Antica Formula Sweet Vermouth and Amarena cherries.

Presbyterian 11.75

A refreshing delight with "Peabody Select" Jack Daniel's Single Barrel, ginger ale and club soda.

Peabody Old Fashioned 13.5

Fresh orange and cherry crushed together and served with "Peabody Select" Jack Daniel's Single Barrel and a splash of soda.

PEABODY CLASSIC COCKTAILS

Caipirinha 10

National cocktail of Brazil, dating back to 1918. Unique to this is cachaça, a sugar cane hard liquor, muddled with lime and sugar.

Peabody Mint Julep 12.5

A Mid-South tradition with the Peabody secret recipe made with Buffalo Trace Bourbon, fresh mint and simple syrup.

PEABODY CONTEMPORARY COCKTAILS

Blueberry Mojito 11.75

Fresh mint and blueberries muddled with Stolli Blueberi, fresh lime juice, simple syrup and a splash of soda - refreshment never had it so good!

PEABODY MULES

Memphis Mule 10

A southern Moscow mule (a drink with a kick!) using Old Dominick and Barritt's ginger beer with a fresh lime garnish. With keepsake Peabody mule mug \$21

Whiskey Mule 10

Still with a kick but we are using Buffalo Trace and a splash of vanilla syrup along with the traditional Barritt's ginger beer. With keepsake Peabody mule mug \$21

'Absolutely' Peach Mule 10

Absolut Peach Vodka, Barritt's ginger beer, with a fresh lime garnish. With keepsake Peabody mule mug \$21

Gin Gin Mule 10

A cocktail consisting of Gordon's Gin, fresh lime juice, simple syrup and Barritt's ginger beer. With keepsake Peabody mule mug \$21

RUBBER DUCKY COCKTAIL

Malibu Rum, Crème de Banana, Pineapple Juice, Orange Juice, Floating Keepsake Mini Rubber Ducky 12

BOURBONS SMALL BATCH

Woodford Reserve 10.75

KENTUCKY STRAIGHT

Maker's Mark 9

RYES SMALL BATCH

Knob Creek 10.75 Bulleit 11.75

PRIVATE LABEL WINES

Delta Canard, Mendocino, CA

	gls	btl
Pinot Noir	14.25	70.75
Chardonnay	11.75	57.75
Rosé	11.75	57.75

RED WINES

	gls	btl
Decoy Cabernet Sauvignon, Sonoma, CA	13.5	66.5
Michel Torino, Cabernet Sauvignon, Argentina	11.75	57.75
Toad Hollow, Merlot, Sonoma County, CA	10.75	52.75
Irony, Pinot Noir, Monterey, CA	12.5	61.5
Santa Cristina, Chianti, Tuscany, Italy	12.5	61.5
Silverado, Sangiovese, Napa Valley, CA	13	62
Torres, "Sangre de Toro," Grenache, Spain	9	44

WHITE WINES

	gls	btl
Edna Valley, Chardonnay, Central Coast, CA	11.75	41.25
Black Stallion, Chardonnay, Napa Valley, CA	12.5	61.5
Chateau St. Michelle, Pinot Gris, Columbia Valley, WA	10.75	52.75
Le Figuiere, Rosé, Provence, France	12	42
Pascal Jolivet, "Attitude" Sauvignon Blanc, Loire, France	10.75	52.75
Oak Grove, Reserve, Viognier, CA	10.75	52.75
Ruffino, Orvieto Classico, Italy	9	44

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PARTIES OF EIGHT OR MORE WILL HAVE A 20% SERVICE CHARGE. THE PEABODY IS PROUDLY STRAW-FREE IN ORDER TO REDUCE PLASTIC POLLUTION. A 100% COMPOSTABLE STRAW IS AVAILABLE UPON REQUEST. 08.29.20