



LUNCH MENU

STARTERS:

Soup du Jour 9
Chef's choice of soup

Lobster Bisque 12.5
Chef's Peabody Style Bisque

Wedge Salad 12
*Iceberg, Bleu Cheese Dressing,
Crumbled bacon, Heirloom
Tomato*

+Grilled Chicken 8 +Salmon 10.5 For Any Salad

European Deli Platter 19
*Chef's Selection Of Specialty Meats, Cheeses, And Assorted
Accompaniments*

Leafy-Green Salad 9.5
*Chef's Choice of Fresh Greens,
Goji Berries, Caramelized
Orange, Pecans, Citrus
Cilantro Dressing*

Caesar Salad 12.5
*Petite Romaine. Homemade
Garlic Croutons, Parmesan
Cheese, Caesar Dressing*

LUNCH INSPIRED:

Peabody Burger 14.5
*8oz Ground Brisket and Short Rib, Garlic Aioli, Cheddar Cheese,
Tomato, Lettuce, Jack Daniel's Pickles, Brioche Bun*

Traditional Club 13
*Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomato,
Sourdough Bread*

Avocado Chicken Wrap 13.5
*Avocado Spread, Grilled Chicken Breast, Shredded Lettuce,
Goat Cheese, Spinach Wrap*

Chicken Salad Sandwich 13
Blue Cheese, Chicken Breast, Grapes, Fresh Croissant
ALL SANDWICHES INCLUDE CHIPS OR FRIES

BRUNCH INSPIRED:

Greek Honeyed Yogurt Bowl 11.75
House Granola, Goji Berries and Banana Nut Bread

Cinnamon Challah French Toast 12.75
Maple Syrup

2 Eggs Any Style 12.5
Bacon or Sausage, Breakfast Potatoes, Toast

Pancakes 12
Plain or Blueberry, Maple Syrup

DESSERTS:

Pecan Pie 8.75
Banana Oreo Cheesecake 8.75
White Chocolate Duck 12
Vanilla Crème Brûlée 10
Scoop of ice cream 3.5
**Additional Selections Vary Daily*

BEVERAGES

Juice small 2.95 large 4.5
Orange, Grapefruit, Apple, Cranberry, Tomato

Milk 2.5
Whole, Skim, Almond, Soy, Chocolate

Soft Drinks 3
Coffee Service 8
Tea Service 8.5

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.