

## LUNCH MENU

### SOUPS, SALADS AND STARTERS

**LOADED POTATO SOUP | 9**

*Creamy Potato Soup topped with Cheddar Cheese, Chives, and Bacon*

**LOBSTER BISQUE | 12.50**

*The Peabody's Famously Rich and Creamy Lobster With Butter Crostini*

**CAESAR SALAD | 11**

*Petit Romaine, Homemade Garlic Croutons, Parmesan Cheese, Cracked Black Pepper*

**WEDGE | 10.50**

*Iceberg, Blue Cheese Dressing, Crumble Bacon, Heirloom Tomatoes*

**LEAFY GREEN SALAD | 9**

*Add: GRILLED SALMON 16 | GRILLED CHICKEN 12  
Roasted Pecans, Caramelized Onions, Heirloom Tomatoes, Basil Ranch Dressing*

**FOCACCIA BRUSCHETTA | 12**

*Tomato, Fresh Basil, Onion, Balsamic Vinegar*

### PIZZA

*All Pizzas are 12 Inch and are made to order.*

**MARGHERITA PIZZA | 16**

*Fresh Mozzarella, Tomato, Basil*

**PEPPERONI PIZZA | 17**

*Italian Pepperoni, Shredded Mozzarella, Marinara*

**BBQ JACK DANIEL'S PIZZA | 18**

*Choice of Grilled Chicken or Slow Roasted Pulled Pork, Shredded Mozzarella, Caramelized Onion, Jack Daniel's BBQ Sauce*

**MEDITERRANEAN PIZZA | 17**

*Kalamata Olives, Feta Cheese, Spinach, Artichoke*

**LOADED MEDITERRANEAN PIZZA | 18**

*Grilled Chicken, Spinach, Mushrooms, Kalamata Olives, Artichoke, Marinara Sauce and Caramelized Onion topped with Sliced Avocado*

### SANDWICHES AND ENTRÉES

**THE PEABODY BURGER\* | 15.50**

*A Half Pound of Ground Brisket and Short Rib, Garlic Aioli, Cheddar Cheese, Tomato, Lettuce, Jack Daniel's Pickles, on a Brioche Bun*

**BEYOND MEAT BURGER | 16.50**

*Vegan Mayonnaise, Vegan Cheddar Cheese, Tomato, Lettuce, Jack Daniel's Pickles, on a Vegan Bun*

**FISH TACOS | 14**

*Blackened Salmon, Cabbage Slaw and Spicy Aioli*

**THE PEABODY CLUB | 14**

*Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomato, Wheat Toast*

**AVOCADO CHICKEN WRAP | 13.50**

*Avocado Spread, Grilled Chicken, Shredded Lettuce, Goat Cheese on a Spinach Wrap*

**CHICKEN SALAD SANDWICH | 13.50**

*Flaky Croissant, Chicken Breast, Blue Cheese, Grapes*

**PULLED PORK SANDWICH | 13.50**

*Slow Roasted Pulled Pork, Apple and Cabbage Slaw*

**TRADITIONAL STEAK FRITES\* | 39**

*6oz Filet Mignon and Truffled French Fries*

**SEARED SALMON | 28**

*Asparagus, Blistered Tri-Colored Parsley Potatoes, Pesto Aioli*

\*PLEASE ALLOW EXTRA COOKING TIME FOR MEDIUM WELL AND WELL DONE.

### BEVERAGES

**FRESHLY BREWED ICED TEA | 3.50**

*Traditional, Blackberry, Raspberry, Mango or Peach*

**FRESHLY SQUEEZED LEMONADE | 3.50**

*Traditional, Blackberry, Raspberry, Mango or Peach*

**SOFT DRINKS | 3.50**

### DESSERTS

**CRÈME BRÛLÉE | 10**

*Vanilla Infused*

**PEABODY DUCK | 12**

*Our Signature White Chocolate Duck, Chocolate Mousse, Raspberry Coulis*

**TIRAMISU | 9.50**

*Chocolate Coffee Cup, Mascarpone Cream, Ladyfinger Cookie*

**HAZELNUT CHEESECAKE | 9.25**

*Rich Hazelnut Cheesecake, Praline Crunch, Bittersweet Chocolate Sauce*

**HOMEMADE ICE CREAM AND SORBET | 3.75**

*1 Generous Scoop (Ask Server For Daily Offerings)*

WE ARE HAPPY TO MODIFY AND ACCOMMODATE ANY ALLERGIES OR DIETARY RESTRICTIONS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOOD-BORNE ILLNESSES. ALL ITEMS ARE MADE TO ORDER. COOK TIMES MAY TAKE UP TO 20 MINUTES DURING PEAK TIMES.

**BAR MENU**

**JACK DANIEL'S SINGLE BARREL  
TENNESSEE WHISKEY**

*Selected by and for The Peabody*

**THE PEABODY SIGNATURE JACK DANIEL'S PEACH SOUR | 14.50**

*"Peabody Select" Jack Daniel's Single Barrel, Peach Schnapps, Peach Purée and Fresh Lemon Juice*

**CLASSIC MANHATTAN | 15**

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

**PRESBYTERIAN | 13**

*A refreshing delight with "Peabody Select" Jack Daniel's Single Barrel, Ginger Ale and Club Soda.*

**PEABODY OLD FASHIONED | 15**

*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 | 11**

*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 | 13**

*A Mid-South tradition with The Peabody secret recipe made with Buffalo Trace Bourbon, Fresh Mint and Simple Syrup.*

**PEABODY CONTEMPORARY COCKTAILS**

**BLUEBERRY MOJITO | 13**

*Fresh Mint and Blueberries muddled with Stoli Blueberi, Fresh Lime Juice, Simple Syrup and a splash of Soda - refreshment never had it so good!*

**PEABODY MULES**

**MEMPHIS MULE | 11**

*A Southern Moscow Mule (a drink with a kick!) using Old Dominick Vodka and Barritt's Ginger Beer with a Fresh Lime garnish. With keepsake Peabody mule mug \$21*

**'ABSOLUTELY' PEACH MULE | 12**

*Absolut Peach Vodka, Barritt's Ginger Beer, with a Fresh Lime garnish. With keepsake Peabody mule mug \$21*

**WHISKEY MULE | 12**

*Still with a kick but with Buffalo Trace and a splash of Vanilla Syrup along with the traditional Barritt's Ginger Beer. With keepsake Peabody mule mug \$21*

**GIN GIN MULE | 11**

*A cocktail consisting of Gordon's Gin, Fresh Lime Juice, Simple Syrup and Barritt's Ginger Beer. With keepsake Peabody mule mug \$21*

**RED WINES**

	gls	btl
Decoy, Cabernet Sauvignon, Sonoma County, CA	14	67
Forest Glen, Merlot, Sonoma County, CA	15	62
Irony, Pinot Noir Monterey, California	13	60
Portillo, Malbec, Argentina	11	52
Seven Falls, Cabernet Sauvignon, Columbia Valley, WA	14	50

**WHITE WINES**

	gls	btl
Rombauer, Chardonnay, Carneros, CA	20	75
Zaccagnini, Pinot Gris Bologniano, Italy	15	60
Domaine de Figueirasse, Rosé Provence, France	11	40
Margerum, Sauvignon Blanc, Santa Barbara, CA	15	45
Oak Grove, Reserve, Viognier, CA	11	53
Ruffino, Orvieto Classico, Italy	9	44
Feliciana, Torfel, Italy	11	53
Castillo del Poggio, Moscato Piedmont, Italy	12	58

**RUBBER DUCKY COCKTAIL**

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

**BOURBONS SMALL BATCH**

**WOODFORD RESERVE | 10.75**

**KENTUCKY STRAIGHT**

**MAKER'S MARK | 9.5**

**RYES SMALL BATCH**

**KNOB CREEK | 10.75      BULLEIT | 11.75**