

DINNER MENU

SOUPS, SALADS AND STARTERS

BREAD BASKET | 3.50

Four Artisan Rolls and Whipped Butter

FRIED CALAMARI | 16

Southern Comeback Sauce, Fresh Parsley

ANTIPASTO FOR TWO | 24

Selection of Cured Meats, Artisan Cheeses, Pickles, Mustard

FOCACCIA BRUSCHETTA | 12

Tomato, Fresh Basil, Garlic, Balsamic Vinegar

LOBSTER BISQUE | 12.50

The Peabody's Famously Rich and Creamy Lobster Butter Crostini

LOADED POTATO SOUP | 9

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

CAPRESE | 16

Ripened Tomato, Mozzarella, Fresh Basil, Balsamic, Extra Virgin Olive Oil

CAESAR | 12.50

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

WEDGE | 12

Iceberg, Blue Cheese Dressing, Crumbled Bacon, Heirloom Tomatoes

PIZZA

All Pizzas are 12 Inch and are made to order.

MARGHERITA PIZZA | 17

Fresh Mozzarella, Tomato, Basil

PEPPERONI PIZZA | 18.50

Italian Pepperoni, Shredded Mozzarella, Marinara

BBQ JACK DANIEL'S PIZZA | 19.50

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

THE GREEK PIZZA | 18

Kalamata Olives, Feta Cheese, Spinach, Artichoke

LOADED MEDITERRANEAN PIZZA | 19

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

FROM THE GRILL

All Grilled Items Come with Our House Made Special Herb Butter.

14 OZ RIB EYE* | 52

6 OZ FILET MIGNON* | 45

12 OZ NY STRIP* | 47

12 OZ KUROBUTA DOUBLE CUT PORK CHOP* | 36

7 OZ SALMON FILLET* | 29

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

ENTRÉES

CHICKEN PARMIGIANA | 28

Crispy Chicken Cutlet, Fresh Pasta, Basil Marinara

THE PEABODY BURGER | 16

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

BEYOND MEAT BURGER | 17

Vegan Mayonnaise and Vegan Cheddar Cheese, Tomato, Lettuce, Jack Daniel's Pickles, on a Vegan Bun, and Truffled French Fries

PASTAS

Freshly Made in TN. Gluten Free Pasta available upon request.

MUSHROOM RAVIOLI | 23

Prosciutto, Green Peas, Light Cream

SPAGHETTI BOLOGNESE | 24

Traditional Meat Ragout and Grated Parmesan

CAMPANELLE SCAMPI | 28

Sauteed Shrimp, Garlic, White Wine, Creamy Butter Sauce

CHICKEN TORTELLONI | 25

Chicken, Fontina Cheese, Marinated Tomatoes, Basil Pesto

SAUCES

**BASIL PESTO AIOLI, TRUFFLE SAUCE,
GARLIC AIOLI | 2.50**

SIDES

WILTED SPINACH WITH GARLIC | 9

ROSEMARY MASHED POTATOES | 9

BAKED POTATO AND TRIMMINGS | 9

SAUTEED WILD MUSHROOMS | 9

TRUFFLED FRENCH FRIES | 9

ASPARAGUS | 10

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.