

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

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

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

SAUCES

BASIL PESTO AIOLI, TRUFFLE SAUCE,

GARLIC AIOLI | 2.50

*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

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

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*

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