

# THE PEABODY



## BRUNCH

### BREAKFAST

Served until 5 pm

- Griddled Muffin** blueberry, streusel, lemon mascarpone \$6 lvgl  
**Avocado Toast** avocado mash, everything spice, fresno chile, egg, sourdough toast \$10  
**Parfait** Greek yogurt, chia seed, blackberry preserves, fresh berries, granola \$9 lvgl  
**Oak View Farm Oatmeal** pecan crumble, warm milk, honey \$8 lvgl  
**Bagel and Lox** tomato, arugula, onion, herb crème fraiche, everything bagel \$14  
**Super Simple Sandwich** eggs, bacon, cheese, toast \$9  
**Egg White Scramble** kale, tomato, quinoa, scallion, feta, crispy potatoes, toast \$12 lgf, vgl  
**Breakfast Burrito** scrambled eggs, chorizo, potato, pico de gallo, cilantro queso \$9  
**Peabody Classic** two eggs, bacon, crispy potatoes, toast \$12  
**Omelet** caramelized onion, chorizo, tomato, spinach, manchego, cilantro queso \$12 lgfl  
**Benedict** pork belly, fried green tomato, creole fondue, biscuit \$14  
**Sweet Potato Pancakes** apple compote, pecans, sweet cream, maple syrup \$15 lvgl  
**French Toast** cinnamon swirl sourdough, berries, sweet cream, maple syrup \$13 lvgl  
**Breakfast Flatbread** ricotta, arugula, prosciutto, tomato, caramelized shallots, cheddar, eggs \$14 lgfl

### SMALL PLATES

- Grouper Bites** key lime aioli, fresno chile \$12  
**Burrata** arugula pesto, confit tomato, grilled sourdough \$13 lvgl  
**Hickory Salmon** herb crème fraiche, meyer lemon relish, toast points \$12  
**Crispy Avocado Wedges** sambal cream, micro cilantro, smoked sea salt \$12 lvgl  
**Cheese & Charcuterie** artisan cheeses, charcuterie, local pickles & jams \$18

### SALADS

- Spinach** arugula, romaine, carrots, chicken, dates, apples, goat cheese, pumpkin seeds, lemon poppy seed vinaigrette \$15 lgfl  
**Arugula** romaine, chicken, pickled onion, hard-boiled egg, cucumber, bacon, tomato, gorgonzola crumbles, herbed buttermilk dressing \$15 lgfl  
**Kale** chicken, mixed greens, grape tomatoes, marinated olives, pickled onions, ricotta salata, croutons, house caesar \$15  
**Noodle** sweet potato noodle, grilled shrimp, watercress, cilantro, kimchee, pickled ginger, cashews, shoyu peanut dressing \$17  
**Add chicken** \$6, grilled shrimp \$8, hickory salmon \$8, grilled salmon \$10, steak \$10

### SANDWICHES AND MORE

- BLT** fried green tomato, bacon, watercress, garlic aioli, served with chips \$13  
**Club** ham, turkey, gruyère, bacon, tomato, bibb lettuce, avocado, garlic aioli, served with chips \$14  
**Burger** double patty, sliced American, lettuce, tomato, Peabody sauce, fries \$15  
**Black Bean Burger** crispy onions, tomato poblano spread, feta aioli, watercress, fries \$16 lvgl  
**Blackened Fish Tacos** chile glaze, kale slaw, pico, feta, cumin aioli, tortilla, fries \$16  
**Harvest Tacos** crispy avocado, charred corn salsa, brussels slaw, chipotle crema \$15 lvgl  
**Burrata Flatbread** burrata, provonello, tomato, prosciutto, basil, arugula pesto \$15  
**Grilled Salmon** lemon butter, sautéed spinach, mushroom tomato farro \$23 lgfl  
**Steak Frites** chimichurri, roasted tomato, garlic aioli, arugula salad, parmesan truffle frites \$27 lgfl

### SIDES

- Mixed Fruit \$6 | House Salad \$6  
Sautéed Spinach \$6 | Truffle Fries \$7  
Gouda Bacon Grits \$7

### PASTRIES

- Warm Cinnamon Bun \$5  
Espresso Brownie with Milk \$6 lgfl  
Seasonal Scone \$5

lgfl = gluten free; vl = vegan; lvgl = vegetarian

Ask your server about our gluten free options.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.