

APPETIZERS & STARTER SALADS

TOMATO BISQUE <i>Peacock Café classic, special blend of ripe tomatoes, touch of cream</i>	6.95
VEGETARIAN CHILI <i>mix of grated cheeses, sour cream and tortilla chips</i>	7.95
NACHOS <i>Vegetarian Chili, grated cheeses, fresh guacamole, zesty tomato salsa</i>	9.50
FRIED CALAMARI <i>Spicy tomato sauce</i>	11.25
MED SALAD * <i>Mesclun greens, crisp vegetables, Dijon vinaigrette</i>	7.95
CAESAR SALAD <i>Hearts of romaine, Parmesan cheese, homemade croutons</i>	7.95
TOMATO & MOZZARELLA * <i>Basil-olive oil & sea salt</i>	9.95
PEACOCK SALAD * <i>Arugula, Feta cheese, toasted walnuts, red pepper vinaigrette</i>	9.50
APPLE & GOAT CHEESE SALAD* <i>Organic greens, raisins & almonds, Champagne vinaigrette</i>	9.50
TUNA TARTARE <i>Marinated cucumber, seaweed salad with wasabi dressing</i>	12.25
STEAMED RHODE ISLAND MUSSELS* <i>Aromatics, Lemon and White Wine</i>	12.95

MAIN COURSE SALADS

CAESAR SALAD <i>Hearts of romaine lettuce, Parmesan cheese, homemade croutons</i>	
with grilled chicken	15.95
with grilled shrimp	19.95
AHI TUNA SALAD * <i>Over arugula and endive salad, sesame-lemon dressing</i>	17.95
SALMON CAKE SALAD <i>Organic greens, quinoa salad, ginger-lime aioli</i>	15.95
CAJUN SPICED CHICKEN BREAST SALAD* <i>mixed greens, avocado, walnuts, citrus dressing</i>	17.95
GRILLED STEAK SALAD * <i>Mixed greens, asparagus, Gorgonzola cheese, balsamic vinaigrette</i>	19.95
LOBSTER SALAD * <i>shaved fennel, grapes, citrus-tarragon dressing, with arugula and endives</i>	21.95

*** GLUTEN FREE ITEMS FOR YOUR PLEASURE**

A 20% gratuity will be added to parties of 6 or more

PEACOCK CAFÉ LUNCH MENU (SERVED M-F)

MAIN COURSES

BAKED RAVIOLI <i>“candy wrap” cheese and basil ravioli over sautéed spinach with garden tomato sauce, topped with Mozzarella cheese</i>	15.95
RIGATONI PASTA WITH GRILLED CHICKEN <i>Rosé sauce of slow braised tomatoes, light cream and basil</i>	17.95
EXOTIC WILD MUSHROOMS AND SPAGHETTI <i>Shallot-Cabernet Reduction, truffle oil</i>	17.95
SEAFOOD JAMBALAYA <i>R.I. Mussels, Shrimp, Daily Fish, Saffron Basmati Rice</i>	18.95
JUMBO LUMP CRABCAKE <i>Served with coleslaw, Peacock Fries</i>	17.95
GRILLED FAROE ISLAND SALMON FILET * <i>Over organic greens, tomato salsa</i>	19.95
BLACKENED FAROE ISLAND SALMON FILET* <i>Grilled tomatoes, sautéed spinach, Tropical fruit salas</i>	19.95
GRILLED FREE RANGE CHICKEN BREAST* <i>Vegetables, barbeque aioli, Peacock Fries</i>	19.95
AMERICAN MEATLOAF <i>Vegetables, mashed potatoes, topped with garden tomato sauce</i>	15.95
SAUTEED FILET TIPS AND FETTUCCINI <i>with baby swiss chard, shallot-red wine reduction</i>	19.95
GRILLED NATURALLY RAISED RIB EYE STEAK* <i>10oz, Peacock Fries</i>	24.95

BURGERS

BURGER BURGER <i>100% chuck burger, Peacock fries</i>	12.95
CHEESEBURGER <i>100% chuck burger, Peacock fries selection of Cheddar, Provolone, Swiss, Muenster cheeses</i>	13.95
BISTRO BURGER <i>100% CAB chuck burger, Gorgonzola cheese, sautéed mushrooms, grilled onions, Peacock fries</i>	15.50
HOMEMADE VEGGIE BURGER <i>House blend patty; tofu, corn, spinach and rice topped with tomato, muenster cheese, pesto and sprouts, side of Quinoa salad</i>	13.50
GRILLED TURKEY BURGER <i>Fresh Guacamole, tomato salsa, Peacock fries</i>	13.95
CURRY-MINT LAMB BURGER <i>Yogurt-cucumber sauce, Peacock fries</i>	14.95
BBQ Pulled Pork Sandwich <i>Peacock fries and Cole slaw</i>	13.95

*** GLUTEN FREE ITEMS FOR YOUR PLEASURE**

GLUTEN-FREE LINGUINI OR PENNE ARE AVAILABLE AS SUBSTITUTE PASTA FOR YOUR PLEASURE

SANDWICHES & MORE

ALL SANDWICHES SERVED WITH HOMEMADE TORTILLA CHIPS AND COLESLAW

Choice of French or multi-grain baguette

JOHN WAYNE <i>American Kobe Roast Beef, Swiss cheese, mustard mayo and horseradish</i>	13.50
HUMPHREY BOGART <i>Prosciutto di Parma, Fresh Mozzarella, tomato, basil and olive oil</i>	14.25
JAMES DEAN <i>Warm chicken breast, Muenster cheese, honey mustard, lettuce tomato</i>	12.25
CARY GRANT <i>Black forest ham, Salami, Provolone, lettuce, tomato and Russian dressing</i>	11.95
SOUTHWESTERN BLT <i>Bacon, Avocado, Lettuce, Tomato, Ancho Chili Mayo, Toasted Wheat</i>	11.95
SOPHIA LOREN <i>House roasted turkey breast, warm Brie, tomato pesto, lettuce and tomato</i>	11.95
GENE KELLY <i>Grilled Portobello mushroom, avocado, tomato, roasted red pepper, Tomato pesto</i>	10.95
PAUL NEWMAN <i>Roasted eggplant & peppers, warm Brie cheese, pesto, tomato & Alfalfa sprouts</i>	10.95
SHIRLEY TEMPLE <i>Mozzarella and Provolone cheeses, basil, tomato, sprouts, olive oil</i>	10.95
VEGETARIAN TORTILLAS <i>Rolled with avocado, mix of cheeses and salsa</i>	10.95
TORTILLA, PULLED PORK, GRILLED CHICKEN OR SEARED TUNA	
<i>With avocado, mix of cheeses and salsa</i>	13.95
<i>Tortillas are soft wheat and are accompanied by black bean salad</i>	

SPECTACULAR COMBINATIONS

SOUP WITH A SIDE MED SALAD <u>OR</u> CAESAR SALAD <u>OR</u> 1/2 SANDWICH	13.50
VEGETARIAN CHILI WITH SIDE MED SALAD <u>OR</u> CAESAR SALAD <u>OR</u> 1/2 SANDWICH	14.50
1/2 SANDWICH WITH A SIDE MED SALAD <u>OR</u> A SIDE CAESAR SALAD	14.50

COMMITMENT TO QUALITY

WE PROUDLY PURCHASE AND USE SOME OF THE FINEST QUALITY RAW INGREDIENTS AVAILABLE IN THE MARKET AND ARE COMMITTED TO SUPPORTING SUSTAINABLE FARMING AND FISHING.

WE ACQUIRE AND USE ORGANIC FLOUR, CHICKENS AND CAGE-FREE/ORGANIC EGGS.

ALL OUR BEEF AND LAMB IS AT LEAST USDA CHOICE GRADE AND ENTIRELY

FREE OF GROWTH HORMONES AND ANIMAL BI-PRODUCTS.

THE PEACOCK CAFÉ JUICE BAR

All juices and smoothies are MADE TO ORDER, all with whole natural fruits and vegetables, NO sugar or sugar products are added.

Fruit options include: apple, banana, grapefruit, lemon, mango, orange, papaya, pineapple, and strawberry, as well as **vegetables** such as beet, carrot, celery, and ginger for your pleasure. Suggested combinations include:

STANDARD DRINKS (12oz) <i>(Please note that Smoothies are blended with ice)</i>	5.95
BANANACINO SMOOTHIE <i>of banana, espresso, honey with skim milk</i>	
CAFE SMOOTHIE <i>blend of banana, strawberry, and honey with skim milk</i>	
CALIFORNIA SMOOTHIE <i>blend of apple, banana and strawberry</i>	
ICEBERG SMOOTHIE <i>refreshing natural lemonade</i>	
MANGO TANGO SMOOTHIE <i>blend of banana, mango, orange and pineapple</i>	
RED ZINGER <i>blend of apple, beet, carrot and ginger</i>	
SUN RISE <i>combination of orange and strawberry</i>	
CARROT, APPLE, CELERY <i>combination</i>	
FRESH LEMONADE	4.50
Add all natural mint or passion fruit or strawberry (please add .50)	
WHEATGRASS <i>try our anti-toxin for a great source of energy</i>	
1 OZ.	3.25
2 OZ.	5.95

PEACOCK CAFÉ BRUNCH CLASSICS (SERVED UNTIL 4:00 PM)

BREAKFAST SANDWICH <i>Eggs, black forest ham, Cheddar cheese on a croissant</i>	9.95
SIMPLY SCRAMBLED EGGS <i>Accompanied by fruit and a toasted bagel</i>	10.95
OMELET OF EGG WHITES <i>With spinach, roasted peppers, black bean relish Served with fruit</i>	16.95
PEACOCK OMELET <i>With ham, mushrooms, mix of cheeses, grilled onions, Peacock fries</i>	16.95
SMOKED SALMON OMELET <i>With onions and capers, served with sour cream & Peacock fries</i>	16.95
FRENCH TOAST <i>With strawberries sautéed in butter, brown sugar & a touch of Balsamic vinegar</i>	12.50
MAZIAR'S PANCAKES <i>Multi-grain or Organic White Flour, uniquely thin and light with bananas and walnuts in Warm maple syrup</i>	11.95
THE ALL AMERICAN <i>Two eggs, choice of bacon, ham or chicken sausage with Peacock fries</i>	14.50
CORNED BEEF HASH <i>With two poached organic eggs and Peacock Hollandaise sauce</i>	14.50
PEACOCK EGGS BENEDICT <i>Poached organic eggs over grilled black forest ham or smoked salmon topped with Hollandaise sauce & Peacock fries</i>	16.50
PEACOCK'S EGGS CHESAPEAKE <i>Poached organic eggs with lump crabmeat topped With Hollandaise sauce & Peacock fries</i>	17.50
STEAK & EGGS <i>Grilled Filet Medallions with two eggs over easy & Peacock fries</i>	19.95
SMOKED SALMON PLATTER <i>Bagel, cream cheese, Bermuda onions, capers, horseradish</i>	15.95

SIDE DISHES

SAUTÉED SPINACH	5.25	BABY GREEN BEANS	5.25
PEACOCK FRIES	4.95	FRUIT SALAD	6.25
GRILLED ASPARAGUS	5.95	MASHED POTATO	4.95
GRILLED SWEET POTATO	4.95	CHICKEN SAUSAGE	5.50
APPLEWOOD SMOKED BACON	5.50		

THE FOLLOWING **3 COURSE LUNCH MENU FOR \$24.95**
PLUS TAX AND GRATUITY, M-F.

SPECIAL WINE PROMOTIONS ALL WEEK:
MONDAYS 50% OFF ALL BOTTLES OF WINE ALL DAY
TUESDAYS 50% OFF SELECTED BOTTLES OF WINE
WED - SUN 25% OFF SELECTED BOTTLES OF WINE

APPETIZERS:

TOMATO BISQUE OR GAZPACHO

MED SALAD, ORGANIC GREENS, CRISP VEGETABLES, DIJO VINAIGRETTE

CAESAR SALAD, HEARTS OF ROMAINE, PARMESAN CHEESE, HOMEMADE CROUTONS

ENTREES:

BAKED RAVIOLI, SAUTEED SPINACH, GARDEN TOMATO SAUCE, MOZZARELLA CHEESE

SALMON CAKE SALAD ORGANIC GREENS, QUINOA SALAD, GINGER-LIME AIOLI

SEAFOOD JAMBALAYA R.I. Mussels, Shrimp, Daily Fish, Saffron Basmati Rice

LUNCHEON AMERICAN MEATLOAF, VEGETABLES, MASHED POTATO, GARDEN TOMATO SAUCE

BURGER BURGER, 100% CAB CHUCK BURGER, PEACOCK FRIES

SANDWICHES, CHOOSE FROM ANY OF OUR POPULAR SANDWICHES FORM THE MAIN MENU

DESSERTS:

SCOOP OF MANGO SORBET WITH FRESH BERRIES

CHOCOLATE CHIP COOKIE WITH VANILLA ICE CREAM

DARK & WHITE CHOCOLATE MOUSSE

IT HAS BEEN A PLEASURE SERVING OUR NEIGHBORHOOD FOR OVER 20 YEARS.

COCKTAILS

"Slim Gin" 10

BullDog Gin, Fresh Grapefruit Juice, Egg White

Tropical Mojito 11

Rum, Fresh Mango, fresh mint, splash of soda

St. Germain 11.5

St. Germain Elderflower liquor, Absolut Citron, lime juice

Pimm's Cup 9

Pimm's No. 1, fresh squeezed lemonade, diced cucumber

Peacock Iced Coffee 8

Marshmallow Vodka, Espresso Liqueur, Baileys

MARGARITAS

Homemade sour mix, Organic Blue Agave Nectar, fresh lime juice

Selection of Tequilas:

\$9 Sauza Silver, \$12 Casa Noble Blanco, Partida Blanco, Avion Silver, Patron Silver

\$15 Casa Noble Repasado, Avion Anejo, Cielo Anejo

Classic Margarita

Pomegranate Margarita

Tropical Margarita

MARTINIS

Pomegranate Martini 11.50

Vodka, Pama Liqueur, Pomegranate juice

Chocolate Martini 12

Vodka, Godiva Dark Chocolate

The Queen Elizabeth 11

Beefeater Gin, Dubonnet, Mint garnish

Mango Martini 10

Mango rum, slice of fresh mango

Raspberry Dreams 11

Raspberry Vodka, Raspberry puree, fresh lemonade

Sicilian Lemondrop 11

Absolut Citron, Limoncello, Lemon juice

WINES BY THE GLASS

SPARKLING WINE

CHAMPAGNE, **MOET CHANDON** WHITE STAR, FRANCE 17

BRUT, BLANC DE BLANC, **THIBAUT-JANNISON**, VIRGINIA 14

BRUT, **LAMARCA**, PROSECCO, ITALY 11.5

BRUT, **CRISTALLINO**, CAVA, SPAIN 9

ROSE, **ANNA DE CORDORNIU**, CAVA, SPAIN 11

WHITE WINE SELECTION

CHARDONNAY, **HOUSE WINE**, CALIFORNIA 7

ROSÉ, **TERRES DE SAINT-LOUIS**, PROVENCE, FRANCE 9.5

RIESLING, **J. LOHR**, CALIFORNIA 8.5

PINOT GRIGIO, **STELLINA DI NOTTE**, ITALY 10

PINOT GRIGIO, **OXFORD LANDING**, AUSTRALIA 8

SAUVIGNON BLANC, **DOMAINE DE BELLMARE**, SENSATION GOURMANDE, FRANCE 10

SAUVIGNON BLANC, **SANTA RITA**, CHILE 8.5

SANCERRE, **DOMAINE DE LA PERRIERE**, FRANCE 14.5

CHARDONNAY, **FOUR VINES**, SANTA BARBARA, CALIFORNIA 9.5

CHARDONNAY, **CAMBRIA**, KATHERINE'S VINEYARD, CALIFORNIA 12.5

RED WINE SELECTION

MERLOT, **HOUSE WINE**, CALIFORNIA 7

SYRAH-MONASTRELL BLEND, **ALCENO**, JUMILLA, SPAIN 10.5

PINOT NOIR, **A BY ACACIA**, CALIFORNIA 11.5

MALBEC, **ALTOS LAS HORMIGAS**, MENDOZA, ARGENTINA 9.5

MALBEC, **TERRAZAS**, MENDOZA, ARGENTINA 12.5

CABERNET SAUVIGNON, **OXFORD LANDING**, AUSTRALIA 9

CABERNET SAUVIGNON, **BENZIGER**, SONOMA COUNTY, CALIFORNIA 12.5

PETITE SIRAH, **J LOHR**, TOWER ROAD, PASO ROBLES, CALIFORNIA 12.5

PEACOCK BRUNCH COCKTAILS

PEACOCK BLOODY MARY, VODKA, PEACOCK BLOODY MARY MIX 9

"SLIM GIN", BULLDOG GIN, FRESH GRAPE FRUIT JUICE, EGG WHITE 10

BRUNCH BELLINI, SPARKLING WINE, PASSION FRUIT 7.5

MIMOSA, SPARKLING WINE, ORANGE JUICE 7.5

FRENCH KISS, SPARKLING WINE, CHAMBORD, FRESH RASBERRY 8.5

PEACOCK BEER SELECTION

SOFIE, BELGIAN STYLE, 22oz, 19 **ORVAL**, BELGIAN, TRAPPISTE BEER 11.5 **DUVEL**, BELGIAN GOLDEN ALE 10.5

AFFLIGEM, BELGIAN BLONDE ALE 6.5 **LEFFE BLONDE**, BELGIAN ALE 6.5 **PERE JACQUES**, CHICAGO, ALE, 8.5

LEFFE BROWN, BELGIAN ALE 6.5 **PEPE NERO**, BELGIAN DARK ALE, 22oz (CHICAGO) 19 **ESTRELLA**, SPAIN, LAGER 6

STELLA ARTOIS, BELGIAN LAGER 6.5 **GOOSE ISLAND**, CHICAGO, IPA 6.5 **STAR HILL**, VA., IPA 6.5

DOMINION, LAGER 6 **PILSNER URQUELL**, CZEK 6 **GUINNESS**, 16oz, 7.5 **DOMINION STOUT** 6

HONKER'S, ALE (CHICAGO) 6 **BLUE MOON**, BELGIAN STYLE, WHITE ALE 6.5 **YUENGLING**, LAGER 5

BASS, ENGLAND, PALE ALE 6 **AMSTEL LIGHT**, HOLLAND, LAGER 6 **CORONA LIGHT** 6 **BUDWEISER**, 5

HEINEKEN, HOLLAND, LAGER 6 **MILLER LIGHT**, 5 **RED BRIDGE**, GLUTEN FREE, 6 **BECK'S**, NON-ALCOHOLIC 4.5