

APPETIZERS & STARTER SALADS

TOMATO BISQUE Peacock Café classic, Tomato soup puree with touch of cream	7.95
VEGETARIAN CHILI mix of grated cheeses, sour cream and tortilla chips	8.95
NACHOS* Vegetarian Chili, grated cheeses, fresh guacamole, zesty tomato salsa	13.95
FRIED CALAMARI Spicy tomato sauce and ginger-lime aioli	13.95
MED SALAD *Mesclun greens, crisp vegetables, Dijon vinaigrette	8.50
CAESAR SALAD Hearts of romaine, Parmesan cheese, homemade croutons	8.50
TOMATO & MOZZARELLA* Basil-olive oil & sea salt	9.95
PEACOCK SALAD* Arugula, Feta cheese, toasted walnuts, red peppervinaigrette	11.50

SANDWICHES & MORE

ALL SANDWICHES SERVED WITH HOMEMADE TORTILLA CHIPS & WHOLESOME CABBAGE SLAW

Choice of French, Multi-grain Baguette or "Gluten Free" Bread

HUMPHREY BOGART Prosciutto di Parma, Fresh Mozzarella, tomato, basil and olive oil	15.50
JAMES DEAN Warm chicken breast, Muenster cheese, honey mustard, lettuce tomato	15.50
MARILYN MANROE Turkey, Ham, Swiss Cheese, Cole Slaw, Dijonnaise sauce	15.50
SOPHIA LOREN House roasted turkey breast, warm Brie, tomato pesto, lettuce and tomato	14.95
GENE KELLY Grilled Portobello mushroom, avocado, tomato, roasted red pepper, Tomato pesto	13.50
PAUL NEWMAN Roasted eggplant & peppers, warm Brie cheese, pesto, tomato & lettuce	13.50

SPECTACULAR COMBINATIONS

SOUP WITH A SIDE MED SALAD OR CAESAR SALAD OR 1/2 SANDWICH	16.95
VEGETARIAN CHILI WITH SIDE MED SALAD OR CAESAR SALAD OR 1/2 SANDWICH	17.95
1/2 SANDWICH WITH A SIDE MED SALAD OR A SIDE CAESAR SALAD	17.95

SOME SUBSTITUTIONS MAY INCUR ADDITIONAL CHARGE

MAIN COURSES & BURGERS

BAKED RAVIOLI Sautéed spinach, garden tomato sauce, topped with Mozzarella cheese	18.95
RIGATONI PASTA WITH GRILLED CHICKEN BREAST Rosé basil sauce	18.95
GRILLED SCOTTISH SALMON FILET* Over organic greens, tomato salsa	23.95
CHEESEBURGER 100% chuck burger, L.T.O. selection of Cheddar, Provolone, Swiss and Muenster cheeses, Peacock fries	16.50
BISTRO BURGER 100% chuck burger, LT Gorgonzola cheese, sautéed mushrooms, grilled onions, Peacock fries	17.95
VEGGIE BURGER Housemade patty of, Tofu, Corn, Spinach & rice with Muenster cheese, pesto, and lettuce with side of quinoa salad	15.50
GRILLED TURKEY BURGER Fresh Guacamole, tomato salsa, Peacock fries	15.50
CURRY LAMB BURGER Yogurt-Cucumber sauce, L.T.O. Peacock Fries	15.95
SALMON-CAKE BURGER ginger lime aioli, Peacock Fries	17.50

MAIN COURSE SALADS

CAESAR SALAD Hearts of romaine lettuce, Parmesan cheese, homemade croutons	
grilled vegetables	15.95
grilled chicken	16.95
grilled shrimp	19.95
AHI TUNA SALAD* Over arugula and endive salad, sesame-lemon dressing	17.95
SALMON CAKE SALAD Organic greens, quinoa salad, ginger-lime aioli	19.50
CAJUN SPICED CHICKEN BREAST SALAD* Mixed greens, avocado, walnut, citrus dressing	18.95
GRILLED STEAK SALAD* Mixed greens, asparagus, Gorgonzola cheese, balsamic vinaigrette	21.95
LOBSTER SALAD* Steamed Lobster, Arugula, Citrus-Mango Dressing	29.95

*** GLUTEN FREE ITEMS FOR YOUR PLEASURE**

We suggest a 20% gratuity for parties of 6 or more

SOME SUBSTITUTIONS MAY INCUR ADDITIONAL CHARGE

COCKTAILS

"Slim Gin"	10
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	10
Iced Cake Smirnoff Vodka, Coffee Liquor, Baileys	

MARGARITAS

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

Selection of Tequillas:

Sauza, Casa Noble Blanco, Reposado, Tequilla 1,2,3, Patron Silver, Reposado, Anejo

Don Julio Blanco, Don Julio 1942, Avion 44

Classic Margarita Tropical Margarita

MARTINIS

Pomegranate Martini 11.50
Vodka, PamaLiquer, Pomegranate juice

Cholcolate Martini 12
Vodka, Godiva Dark Chocolate

The Queen Elizabeth 11
Beefeater Gin, Dubonnet, Mint garnish

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

BREAKFAST SANDWICH Scrambled Eggs, ham, Cheddar on a croissant, fruit salad	13.95
SIMPLY SCRAMBLED EGGS Accompanied by fruit and a toasted bagel	13.95
OMELET OF EGG WHITES spinach, roasted peppers, black bean relish with fruit	17.95
PEACOCK OMELET ham, mushrooms, mix of cheeses, grilled onions, Home-fried potatoes	17.95
SMOKED SALMON OMELET onions, capers and sour cream, Home-fried potatoes	17.95
FRENCH TOAST With strawberries sautéed in butter, brown sugar & a touch of Balsamic vinegar	13.95
"GLUTEN FREE" CINNAMON RAISIN "FRENCH TOAST" side of warm syrup with bananas	13.95
MAZIAR'S PANCAKES Organic Multi-grain or White Flour, uniquely thin and light, with bananas and walnuts in a warm syrup	13.95
THE ALL AMERICAN Two eggs, choice of bacon, ham or chicken sausage with Breakfast potatoes	14.50
CORNED BEEF HASH poached eggs and Hollandaise sauce	15.50
PEACOCK EGGS BENEDICT Poached organic eggs overgrilled ham or smoked salmon topped with Hollandaise sauce & Peacock fries	17.50
PEACOCK EGGS CHESAPEAKE Poached organic eggs with lump crabmeat Topped with Hollandaise sauce & Peacock fries	18.50
STEAK & EGGS Grilled Medallions with two eggs over easy & Peacock fries	19.95
SMOKED SALMON PLATTER Bagel, cream cheese, Bermuda onions, capers, Horseradish	17.95
THE "GHODSI" Spinach, mushroom and black truffle Quiche topped with grilled shrimp and a side arugula-endive salad, citrus dressing	22.95
"DOCTOR'S" ULTIMATE EGGS Open-face Omelet of egg whites and saffron stewed tomatoes Jumbo lump crabmeat, topped with smoked salmon	22.95

SIDE DISHES

SAUTÉED SPINACH, BABY GREEN BEANS	5.25	SMOKED BACON OR CHICKEN SAUSAGE	5.50
PEACOCK FRIES, GRILLED SWEET POTATO	4.95	TWO EGGS	5.95
FRUIT SALAD	6.25	GRILLED ASPARAGUS	5.95

SOME SUBSTITUTIONS MAY INCUR ADDITIONAL CHARGE

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, lime, lemon, mango, orange, pineapple, and strawberry, as well as **vegetables** such as beet, carrot, celery, ginger and kale for your pleasure.

Suggested combinations include:

As each juice or smoothie is made to order, please limit the number of ingredients to five,

Thank you

SMOOTHIES(12oz) *(Please note that Smoothies are blended with ice)* 6.95

BLUEBERRY ISLAND SMOOTHIE *blueberries, pineapple, banana and coconut water*

BANANACINO SMOOTHIE *of banana, espresso, honey with skim milk*

CAFÉ SMOOTHIE *blend of banana, strawberry, and honey with skim milk*

CALIFORNIA SMOOTHIE *blend of apple, banana and strawberry*

ICEBERG SMOOTHIE *refreshing natural lemonade*

MANGO TANGO SMOOTHIE *blend of banana, mango, orange and pineapple*

Juices (12oz) *served in a chilled glass, no ice* 7.95

SUN RISE *orange and strawberry*

POWER OF "C" *orange, grapefruit, lime and strawberry*

RED ZINGER *apple, beet, carrot and ginger*

GREEN GODDESS *kale, celery, lime and cucumber*

ENERGIZER *carrot, apple, celery and ginger*

Iron Man *kale, carrot, beet and ginger*

FRESH LEMONADE 4.50

Add all natural **mint or passion fruit or strawberry** (please add .50)

WINE SPECIAL

MONDAYS AND TUESDAYS

ALL DAY 30% OFF ALL BOTTLES OF WINE

JOIN US DAILY FOR 3 COURSE LUNCH PRIX FIX MENU OF \$26.95

3 COURSE DINNER PRIX FIX MENU OF \$39.95

PLEASE DOWNLOAD OUR FREE APP FROM THE APPSTORE

PEACOCKCAFÉ GEORGETOWN

TO UPLOAD YOUR PICTURES & RECEIVE UP TO MINUTE PROMOTIONS & NEWS

SIGN UP HERE OR ON OUR WEBSITE, WWW.PEACOCKCAFÉ.COM NOT ONLY TO

RECEIVE UP TO DATE PROMOTIONS, ALSO TO QUALIFY FOR WEEKLY

\$50 GIFT CARD DRAWING.

SERVING OUR GREAT COMMUNITY FOR OVER 26 YEARS



WINES BY THE GLASS

SPARKLING WINE

	<u>GLASS</u>
CHAMPAGNE, MOËT & CHANDON , FRANCE	22
BRUT, BLANC DE BLANC, THIBAUT-JANNISON , VIRGINIA	16
BRUT, VOGA , PROSECCO, ITALY	11.5
BRUT, JP CHENET , FRANCE	10
ROSE, VUVEVERNAY , FRANCE	11

WHITE WINE SELECTION

ROSÉ, MINUTY , PROVENCE, FRANCE	9.5
RIESLING, J LOHR , MONTEREY, CA	9.5
ALBARINO, RAMON BILBOA , RIAS BAIXAS, SPAIN	9.5
SAUVIGNON BLANC, BEAULIEU VINEYARDS , CA	9.5
SAUVIGNON BLANC, CROSSINGS , MARLBOROUGH, NEW ZEALAND	11
SANCERRE, MOULIN DE VRIELLES , FRANCE	14.5
CHARDONNAY, A BY ACACIA , CA	9.5
CHARDONNAY, CAMBRIA , SANTA MARIA VALLEY, CA	12.5
CHARDONNAY, STAGS' LEAP , NAPA VALLEY, CA	15.5

RED WINE SELECTION

MERLOT, BEAULIEU VINEYARDS , COASTAL ESTATES, CA	9.5
PINOT NOIR, A BY ACACIA , CA	11.5
RHONE BLEND, DOMAINE BERTHET-RAYNE , COTE DU RHONE, FRANCE	10
PINOT NOIR, LYRIC , BY ETUDE, SANTA BARBARA, CA	14.5
MALBEC, TERRAZAS , MENDOZA, ARGENTINA	12.5
CHIANTI CLASSICO, TENUTA DI ARCENO , ITALY	11.5
MERLOT, STAGS' LEAP , NAPA VALLEY, CA	17
RED BLEND, ZIN/SYRAH/PETIT SIRAH, THE CLEAVER , CA	12.5
CABERNET SAUVIGNON, SKYFALL , COLUMBIA VALLEY, WA	11.5
CABERNET SAUVIGNON, NEWTON, CLARET , NAPA, CA	15.5

PEACOCK BEER SELECTION

SOFIE , BELGIAN STYLE FARM HOUSE, CHICAGO, 22oz 21	MATILDA , BELGIAN STYLE PALE ALE, 7
ORVAL , BELGIAN, TRAPPISTE BEER 11.5	LEFFE BROWN , BELGIAN BROWN ALE 6.5
HOEGAARDEN , BELGIAN WHEAT 7	DUVEL , BELGIAN GOLDEN ALE 11
GUINNESS (DRAUGHT) , IRELAND 8.5	
LEFFE BLONDE , BELGIAN ALE 6.5	BASS , ENGLAND, PALE ALE 6.5
STELLA ARTOIS , BELGIAN PILSNER 6.5	
OMISSION , PALE ALE, OR, GLUTEN FREE 7	GOOSE ISLAND , CHICAGO, IPA 6.5
DEVIL'S BACKBONE , LAGER, VA 6.5	SAMUEL SMITH OATMEAL STOUT , ENGLAND 8.5
BECK'S , NON-ALCOHOLIC 5.5	BUDWEISER , LAGER, 5.5
CORONA EXTRA , MEXICO 6.5	MILLER LITE 5.5
FRAMBOISE LAMBIC , BELGIAN RASPBERRY ALE 12	SAMUEL SMITH ORGANIC CHOCOLATE ALE STOUT 9

PEACOCK BRUNCH COCKTAILS

PEACOCK BLOODY MARY , VODKA, PEACOCK BLOODY MARY MIX	11
"SLIM GIN" , CATOCTIN CREEK, VA. ORGANIC GIN, FRESH GRAPE FRUIT JUICE, EGG WHITE	10
BRUNCH BELLINI , SPARKLING WINE, PASSION FRUIT	8.5
MIMOSA , SPARKLING WINE, ORANGE JUICE	8.5
FRENCH KISS , SPARKLING WINE, CHAMBORD, FRESH RASPBERRY	9.5

