

SOUPS AND STARTER SALADS

TOMATO BISQUE <i>Peacock Café Classic, Tomato Soup Puree with Touch of Cream</i>	7.95
PISTACHIO SOUP <i>with Citrus and Cream, Ground Pistachio Garnish</i>	8.95
VEGETARIAN CHILI* <i>Tomato, Beans, Mushrooms, Tofu topped with Cheese and Sour Cream</i>	8.95
MED SALAD* <i>Assorted Greens, Dijon Vinaigrette</i>	8.50
PEACOCK SALAD* <i>Arugula, Feta, Toasted Walnuts, Red Pepper Vinaigrette</i>	10.50
TOMATO & MOZZARELLA* <i>Basil-Olive Oil & Sea Salt</i>	9.95
APPLE & GOAT CHEESE SALAD* <i>Assorted Greens, Raisins, Almonds, Champagne Vinaigrette</i>	10.50

MAIN COURSE SALADS

CAESAR SALAD <i>Hearts of Romaine Lettuce, Parmesan, Croutons</i>	
Vegetables 14.95 Grilled Chicken 16.95 Grilled Shrimp	19.95
AHI TUNA SALAD* <i>Arugula and Endive Salad, Sesame-Lemon Dressing</i>	17.95
CAJUN SPICED CHICKEN BREAST SALAD* <i>Mixed Greens, Avocado, Walnuts, Citrus Dressing</i>	18.95
GRILLED STEAK SALAD* <i>Assorted Greens, Asparagus, Gorgonzola, Balsamic Vinaigrette</i>	21.95
SALMON CAKE SALAD <i>Organic greens, quinoa salad, ginger-lime aioli</i>	19.50

BURGERS

CHEESE BURGER <i>100% Ground Chuck, selection of Cheddar, Provolone, Swiss or Muenster, Peacock Fries</i>	15.50
BISTRO BURGER <i>100% Ground Chuck Crumbled Gorgonzola, sautéed Mushrooms, grilled Onions, Peacock fries</i>	17.50
VEGGIE BURGER <i>House Blend Patty of Tofu, Corn, Spinach and Rice, topped with Tomato, Muenster, Pesto and Sprouts, side of Quinoa Salad</i>	15.50
GRILLED TURKEY BURGER <i>Guacamole, Tomato Salsa, Peacock Fries</i>	14.95
CURRY LAMB BURGER <i>Yogurt-Cucumber Sauce, L.T.O. Peacock Fries</i>	15.95

MAIN COURSES

ROASTED WILD ISLES SALMON* <i>Grilled Sweet Potato, Asparagus, Salsa Verde</i>	27.95
JUMBO LUMP CRABCAKES <i>Baby Vegetables, Remoulade</i>	29.95
SEAFOOD JAMBALAYA* <i>Shrimp, Salmon, Cod and Mussels, Basmati Rice</i>	23.95
OVEN-ROASTED WHOLE MEDITERRANEAN BRONZINO* <i>cooked on the bone, served over Spinach and Mushrooms, Fingerling Potatoes, Fennel-Butter Sauce</i>	31.95
MAHI TORSH-O SHIRIN* <i>Pistachio Crusted Cod over Sautéed Spinach, Sweet n Sour sauce of Dried Apricot, Figs, Sour Cherries & Almond</i>	24.95

GRILLED CHICKEN BREAST* <i>Mixed Vegetables, Peacock Fries, Barbecue Aioli</i>	19.95
Albaloo Polo, POMEGRANATE GLAZED ROASTED CHICKEN* , <i>Sour Cherry Basmati Rice blend</i>	24.95
QAYMEH* <i>Aromatic Stew of Lamb, Yellow split Peas, Tomatoes and Sundried Limes, Basmati Rice</i>	21.95
GRILLED CENTER CUT FILET MIGNON* <i>Potato Gratin, Grilled Asparagus, Brandy-Peppercorn Sauce</i>	35.95
GRILLED GRASS-FED NY STRIP LOIN STEAK* <i>Peacock Fries, Cabernet Reduction</i>	34.95

CRAB & PESTO RISOTTO* <i>Lump Blue Crab and Parmesan</i>	24.95
BAKED RAVIOLI <i>Cheese Ravioli, Sautéed Spinach, Garden Tomato Sauce, Fresh Mozzarella</i>	18.95
HARVEST FETTUCCINE <i>Spinach, Corn, Sweet Peas, Julienned vegetables, artichoke Saffron stewed tomato sauce</i>	18.95
RIGATONI PASTA & GRILLED CHICKEN BREAST <i>Rosé Sauce of slow braised Tomatoes, Cream and Basil</i>	18.95

SOME SUBSTITUTIONS MAY INCUR ADDITIONAL CHARGE

GLUTEN-FREE PASTA IS AVAILABLE AS SUBSTITUTE PASTA FOR YOU

*** GLUTEN FREE ITEMS FOR YOUR PLEASURE**

A SUGGESTED 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

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.**

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

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:

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

BANANACINO SMOOTHIE of banana, espresso, honey with skim milk

CAFE 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

BLUEBERRY ISALAND SMOOTHIE blueberries, pineapple, banana, coconut water

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)

SMALL PLATES AND APPETIZERS

HUMMUS & MEDITERRANEAN OLIVES 8.95

ROASTED BEETS AND GOAT CHEESE *Organic Olive Oil and balsamic vinegar** 9.50

BRUSCHETTA OF CHERRY TOMATOES- FRESH MOZZARELLA *olive oil and balsamic vinegar* 8.95

DOLME *Grilled stuffed Grape Leaves, Yogurt-Cucumber and Feta** 9.50

NACHOS* *Vegetarian Chili, grated Cheeses, fresh Guacamole, Sour Cream and Tomato Salsa* 13.95

TUNA TARTARE *Marinated Cucumber, Seaweed Salad, Sesame-lemon dressing, Wasabi* 14.50

FRIED CALAMARI *Spicy Tomato Sauce and Ginger-Lime Aioli* 13.95

STEAMED MUSSELS* *Provencal style with Leeks, Tomatoes, Lemon and White Wine* 14.50

**GLUTEN FREE ITEMS FOR YOUR PLEASURE*

OUR 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.

WINES BY THE GLASS

SPARKLING WINE

GLASS

CHAMPAGNE, MUMM , FRANCE	18
BRUT, BLANC DE BLANC, THIBAUT-JANNISON , VIRGINIA	16
BRUT, VOGA , PROSECCO, ITALY	11.5
BRUT, POEMA , CAVA, SPAIN	9.5
ROSE, ANNA DE CODORNIU , CAVA, SPAIN	11

WHITE WINE SELECTION

ROSÉ, TERRES DE SAINT-LOUIS , PROVENCE, FRANCE	9.5
RIESLING, J LOHR , CENTRAL COAST, CA	9
ALBARINO, KENTIA , RIAS BAIXAS, SPAIN	9.5
PINOT GRIGIO, STELLINA DI NOTTE , ITALY	10.5
PINOT GRIGIO, SARTORI , ITALY	8.5
SAUVIGNON BLANC, SANTA RITA , CHILE	9
SAUVIGNON BLANC, WITHER HILL , MARLBOROUGH, NEW ZEALAND	11
SANCERRE, MOULIN DES VRILLERES , FRANCE	14.5
CHARDONNAY, A BY ACACIA , CA	9.5
CHARDONNAY, CAMBRIA , KATHERINE'S VINEYARD, CA	12.5
CHARDONNAY, STAGS' LEAP , NAPA VALLEY, CA	15.5

RED WINE SELECTION

MERLOT, BEAULIEU VINEYARDS , COASTAL ESTATES, CA	9.5
PINOT NOIR, MURPHY-GOODE , CA	11.5
RHONE BLEND, DOMAINE BERTHET-RAYNE , COTE DU RHONE, FRANCE	10
MALBEC, TERRAZAS , MENDOZA, ARGENTINA	12.5
CHIANTI CLASSICO, BANFI , ITALY	11.5
MERLOT, STAGS' LEAP , NAPA VALLEY, CA	17
RED BLEND, ZIN/SYRAH/PETIT SIRAH, THE CLEAVER , CA	12.5
CABERNET SAUVIGNON, LAYERCAKE , SONOMA, CA	11
CABERNET SAUVIGNON, NEWTON, CLARET , NAPA, CA	15.5

PEACOCK BEER SELECTION

SOFIE, BELGIAN STYLE FARM HOUSE, CHICAGO, 22oz, 21 **MATILDA**, BELGIAN STYLE PALE ALE, 22oz, 21
ORVAL, BELGIAN, TRAPPISTE BEER 11.5 **AFFLIGEM**, BELGIAN BLONDE ALE 6.5
LEFFE BROWN, BELGIAN BROWN ALE 6.5 **HOEGAARDEN**, BELGIAN WHEAT 7
LEFFE BLONDE, BELGIAN ALE 6.5 **ESTRELLA**, LAGER, SPAIN 6 **STELLA ARTOIS**, BELGIAN PILSNER 6.5
BASS, ENGLAND, PALE ALE 6 **BECK'S LITE**, GERMANY, LAGER 6.5 **OMISSION**, PALE ALE, OR, GLUTEN FREE 7
GOOSE ISLAND, CHICAGO, IPA 6.5 **DEVIL'S BACKBONE**, LAGER, VA 6
SAMUEL SMITH OATMEAL STOUT, ENGLAND 9.5 **BECK'S**, NON-ALCOHOLIC 4.5 **BUDWEISER**, LAGER, 5.5
FRAMBOISE LAMBIC, BELGIAN RASPBERRY ALE 12 **SAMUEL SMITH ORGANIC CHOCOLATE ALE STOUT** 9

JOIN US FOR GREAT WINE SPECIALS

ALL DAY MONDAY, 30% OFF ALL BOTTLES OF WINE

PLEASE DOWNLOAD OUR APP FROM THE APPSTORE

PEACOCKCAFE GEORGETOWN

TO UPLOAD PICTURES & RECEIVE UP TO MINUTE PROMOTIONS & UPDATES

PRIX FIX SPECIALS

3 COURSE WEEKDAY LUNCH MONDAY-FRIDAY FOR \$26.95 (PLUS TAX AND GRATUITY)

3 COURSE DINNER SPECIAL \$39.95 (PLUS TAX AND GRATUITY)

COCKTAILS

Slim Gin 10

Catoctin Creek Va. Organic Gin, Fresh Grapefruit Juice, Egg White

Tropical Mojito 11

Rum, Fresh Mango, Pineapple, Splash of Soda

St. Germain 11.5

St. Germain Elderflower Liqueur, Absolut Citron, Lime Juice

Pimm's Cup 9

Pimm's No. 1, Fresh Squeezed Lemonade, Diced Cucumbers

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, Patron Silver

\$15 Casa Noble Reposado, Patron Gold, Cielo Anejo

Classic Margarita Pomegranate Margarita

MARTINIS

Pomegranate Martini 11.50

Vodka, Pama Liqueur, Pomegranate juice

Chocolate Martini 12

Vodka, Godiva Dark Chocolate

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



Peacock Cafe®

A CONTEMPORARY AMERICAN RESTAURANT AND BAR