

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>	11.50
TOMATO & MOZZARELLA* <i>Basil-Olive Oil & Sea Salt</i>	10.50
APPLE & GOAT CHEESE SALAD* <i>Assorted Greens, Raisins, Almonds, Balsamic Vinaigrette</i>	10.95

MAIN COURSE SALADS

CAESAR SALAD <i>Hearts of Romaine Lettuce, Parmesan, Croutons</i>	
Grilled Vegetables 15.95 Grilled Chicken 17.95 Grilled Shrimp 19.95	
AHI TUNA SALAD* <i>Arugula and Endive Salad, Sesame-Lemon Dressing</i>	18.95
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
LOBSTER SALAD <i>Steamed lobster, Arugula, Mango-Citrus Dressing</i>	29.95

BURGERS

CHEESE BURGER <i>100% Ground Chuck, selection of Cheddar, Provolone, Swiss or Muenster, Peacock Fries</i>	16.50
BISTRO BURGER <i>100% Ground Chuck Crumbled Gorgonzola, sautéed Mushrooms, grilled Onions, Peacock fries</i>	17.95
VEGGIE BURGER <i>House Blend Patty of Tofu, Corn, Spinach and Rice, topped with Tomato, Muenster, Pesto and Arugula, side of Quinoa Salad</i>	15.5
GRILLED TURKEY BURGER <i>Guacamole, Tomato Salsa, Peacock Fries</i>	15.50
CURRY LAMB BURGER <i>Yogurt-Cucumber Sauce, L.T.O. Peacock Fries</i>	16.95
SALMON CAKE BURGER <i>Ginger-Lime Aioli, Peacock Fries</i>	17.50
GRILLED MISHIMA RESERVE AMERICAN WAGYU FLANK STEAK <i>Caramelized onions, Bourbon-Chipotle Glaze, Peacock Fries</i>	21.50

***GLUTEN FREE ITEMS FOR YOUR PLEASURE**

MAIN COURSES

ROASTED SCOTTISH 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>	24.95
OVEN-ROASTED WHOLE MEDITERRANEAN BRONZINO* <i>cooked on the bone, served over Spinach and Mushrooms, Fingerling Potatoes, Fennel-Butter Sauce</i>	33.95
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
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GRILLED ORGANIC CHICKEN BREAST* <i>Mixed Vegetables, Peacock Fries, Barbecue Aioli</i>	20.95
Albaloo Polo, POMEGRANATE GLAZED ROASTED HALF 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>Mashed Potatoes, Grilled Asparagus, Brandy-Peppercorn Sauce</i>	35.95
GRILLED GRASS-FED NY STRIP LOIN STEAK* <i>Peacock Fries, Cabernet Reduction</i>	34.95
GRILLED MISHIMA RESERVE AMERICAN WAGYU FLANK STEAK <i>Bourbon-Chipotle Glaze, Roasted Fingerling Potatoes</i>	36.95

CRAB & PESTO RISOTTO* <i>Lump Blue Crab and Parmesan</i>	26.95
WILD MUSHROOM RISOTTO* <i>Black Truffle-Pecorino</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

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 ISLAND 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 9.50

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

BRUSCHETTA OF CHERRY TOMATOES- FRESH MOZZARELLA olive oil and balsamic vinegar 9.50

PARTNERS IN WINE Artisanal Cheeses, cured meats, olives 14.50

DOLME Grilled stuffed Grape Leaves, Yogurt-Cucumber and Feta* 10.50

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

	<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 , CAVA, SPAIN	11

WHITE WINE SELECTION

ROSÉ, MINUTY , PROVENCE, FRANCE	9.5
RIESLING, J LOHR , MONTEREY, CA	9.5
ALBARINO, RAMON BILBAO , RIAS BAIXAS, SPAIN	9.5
SAUVIGNON BLANC, BEAULIEU VINEYARDS "BV" , 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, MURPHY GOODE , CA	11.5
RHONE BLEND, DOMAINE BERTHET-RAYNE , COTE DU RHONE, FRANCE	10
MALBEC, TERRAZAS , MENDOZA, ARGENTINA	12.5
CHIANTI CLASSICO, TENUTA DI ARECENO , ITALY	11.5
MERLOT, STAGS' LEAP , NAPA VALLEY, CA	17
RED BLEND, ZIN/SYRAH/PETIT SIRAH, THE CLEAVER , CA	12.5
CABERNET SAUVIGNON, SKY FALL , COLUMBIA VALLEY, WA	11.5
CABERNET SAUVIGNON, NEWTON , 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		

JOIN US FOR GREAT WINE SPECIALS

ALL DAY MONDAY & TUESDAY 30% OFF ALL BOTTLES OF WINE

PLEASE DOWNLOAD OUR APP FROM THE APPSTORE

PEACOCK CAFE 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 Gin10

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

Tropical Mojito11

Rum, Fresh Mango, Pineapple, Splash of Soda

St. Germain11.5

St. Germain Elderflower Liquor, Absolut Citron, Lime Juice

Pimm's Cup 10

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

Peacock Iced Coffee 10

Iced Cake Smirnoff Vodka, Espresso Liquor, Baileys

MARGARITAS

Homemade Sour Mix, Organic Blue Agave Nectar, Fresh Lime Juice

Selection of Tequillas:

Silver

Casa Noble Blanco, Partida Blanco, Patron Silver, Don Julio

Casa Noble Repasado, Patron Gold, DJ 1942, Avion 44

Classic Margarita Pomegranate Margarita

MARTINIS

Pomegranate Martini11.50

Vodka, PamaLiquer, Pomegranate juice

Chocolate Martini 12

Vodka, Godiva Dark Chocolate

Queen Elizabeth 11

Beefeater Gin, Dubonnet, Mint garnish

Peacock Cafe®

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