

PEACOCK CAFÉ LUNCH MENU (SERVED M-F)

SOUPS, APPETIZERS & STARTER SALADS

TOMATO BISQUE <i>Peacock Café classic Tomato Soup Puree, touch of cream</i>	7.95
VEGETARIAN CHILI* <i>Tomato, Beans, Mushrooms, Tofu, topped with Cheese and Sour Cream</i>	8.95
HUMMUS & MEDITERRANEAN OLIVES	7.50
NACHOS* <i>Vegetarian Chili, grated cheeses, fresh guacamole, zesty tomato salsa</i>	13.95
FRIED CALAMARI <i>Spicy tomato sauce and ginger-lime aioli</i>	13.95
MED SALAD * <i>Assorted greens, Dijon vinaigrette</i>	8.50
CAESAR SALAD <i>Hearts of romaine, Parmesan cheese, homemade croutons</i>	8.50
& MOZZARELLA * <i>Basil-olive oil & sea salt</i>	9.95
PEACOCK SALAD * <i>Arugula, Feta cheese, toasted walnuts, red pepper vinaigrette</i>	10.50
APPLE & GOAT CHEESE SALAD* <i>Assorted greens, raisins, almonds, Champagne vinaigrette</i>	10.50
TUNA TARTARE <i>Marinated cucumber, seaweed salad with wasabi dressing</i>	14.50
STEAMED MUSSELS* <i>Provençal style, leeks, tomatoes lemon and white wine</i>	14.50

MAIN COURSE SALADS

CAESAR SALAD <i>Hearts of romaine lettuce, Parmesan cheese, homemade croutons</i>		
Vegetables 14.95	Grilled chicken 16.95	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>	19.50	
CAJUN SPICED CHICKEN BREAST SALAD* <i>mixed greens, avocado, walnuts, citrus dressing</i>	18.95	
GRILLED STEAK SALAD * <i>Mixed greens, asparagus, Gorgonzola cheese, balsamic vinaigrette</i>	21.95	

*** GLUTEN FREE ITEMS FOR YOUR PLEASURE**

A suggested 20% gratuity is appreciated for parties of 6 or more

MAIN COURSES

BAKED RAVIOLI <i>Baked cheese ravioli over sautéed spinach with garden tomato sauce, topped with Mozzarella cheese</i>	18.95
RIGATONI PASTA WITH GRILLED CHICKEN <i>Rosé sauce of slow braised tomatoes, light cream and basil</i>	18.95
HARVEST FETTUCINI <i>Spinach, Corn, Sweet Peas, Julienned Vegetables, Artichoke Saffron stewed tomato sauce</i>	18.95
SEAFOOD JAMBALAYA <i>Mussels, Shrimp, Cod, Salmon, Saffron Basmati Rice*</i>	23.95
JUMBO LUMP CRABCAKE <i>Served with coleslaw, Peacock Fries</i>	18.95
BLACKENED WILD ISLES SALMON FILET <i>Grilled tomatoes, sautéed spinach, Tropical fruit salsa*</i>	23.95
GRILLED ORGANIC CHICKEN BREAST <i>Vegetables, barbeque aioli, Peacock Fries*</i>	19.95
GRILLED GRASS-FED NY STRIP LOIN STEAK <i>Peacock Fries, Cabernet Reduction*</i>	34.95

BURGERS

BURGER BURGER <i>100% chuck burger, Peacock fries</i>	14.50
CHEESEBURGER <i>100% chuck burger, Peacock fries selection of Cheddar, Provolone, Swiss, Muenster cheeses</i>	15.50
BISTRO BURGER <i>100% chuck burger, Gorgonzola cheese, sautéed mushrooms, grilled onions, Peacock fries</i>	17.50
HOMEMADE VEGGIE BURGER <i>House blend patty; tofu, corn, spinach and rice topped tomato, muenster cheese, pesto and sprouts, on Multi-grain Roll, side Quinoa salad</i>	15.50
GRILLED TURKEY BURGER <i>Fresh Guacamole, tomato salsa, Peacock fries</i>	14.95
CURRY LAMB BURGER <i>Yogurt-cucumber sauce, Peacock fries</i>	15.95

Some substitutions may incur additional charge

*** GLUTEN FREE ITEMS FOR YOUR PLEASURE**

GLUTEN-FREE PASTA IS AVAILABLE AS A SUBSTITUTE PASTA

SANDWICHES & MORE

ALL SANDWICHES SERVED WITH HOMEMADE TORTILLA CHIPS AND WHOLESOME COLESLAW

Choice of French or multi-grain baguette or Gluten-Free Sesame Bun

HUMPHREY BOGART <i>Prosciutto di Parma, Fresh Mozzarella, tomato, basil and olive oil</i>	14.95
JAMES DEAN <i>Warm chicken breast, Muenster cheese, honey mustard, lettuce tomato</i>	14.50
CARY GRANT <i>Black forest ham, Salami, Provolone, lettuce, tomato and Russian dressing</i>	13.95
SOUTHWESTERN BLT <i>Bacon, Avocado, Lettuce, Tomato, Ancho Chili Mayo,</i>	13.50
SOPHIA LOREN <i>House roasted natural turkey breast, warm Brie, tomato pesto, lettuce and tomato</i>	13.95
GENE KELLY <i>Grilled Portobello mushroom, avocado, tomato, roasted red pepper, Tomato pesto</i>	13.50
PAUL NEWMAN <i>Roasted eggplant & peppers, warm Brie cheese, pesto, tomato & Alfalfa sprouts</i>	13.50
SHIRLEY TEMPLE <i>Mozzarella and Provolone cheeses, basil, tomato, sprouts, olive oil</i>	12.50

SPECTACULAR COMBINATIONS

SOUP WITH A SIDE MED SALAD <u>OR</u> CAESAR SALAD <u>OR</u> 1/2 SANDWICH	15.95
VEGETARIAN CHILI WITH SIDE MED SALAD <u>OR</u> CAESAR SALAD <u>OR</u> 1/2 SANDWICH	16.95
1/2 SANDWICH WITH A SIDE MED SALAD <u>OR</u> A SIDE CAESAR SALAD	16.95

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.

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

BLUEBERRIES ISLAND SMOOTHIE *blueberries, pineapple, banana, Coconut Water*

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*

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)

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

BREAKFAST SANDWICH <i>Scrambled Eggs, ham, Cheddar on a croissant, side of fruit</i>	12.95
SIMPLY SCRAMBLED EGGS <i>Accompanied by fruit and a toasted bagel</i>	12.95
OMELET OF EGG WHITES <i>With spinach, roasted peppers, black bean relish</i> <i>Served with fruit</i>	16.95
PEACOCK OMELET <i>With ham, mushrooms, mix of cheeses, grilled onions,</i> <i>Peacock fries</i>	16.95
SMOKED SALMON OMELET <i>With onions and capers, served with sour cream &</i> <i>Peacock fries</i>	16.95
MAZIAR'S PANCAKES <i>Multi-grain or Organic White Flour, uniquely thin and light with</i> <i>bananas and walnuts in Warm maple syrup</i>	12.95
THE ALL AMERICAN <i>Two eggs, choice of bacon, ham or chicken sausage with</i> <i>Peacock fries</i>	14.50
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,</i> <i>horseradish</i>	15.95
THE "GHODSI" <i>Spinach, mushroom and truffle Quiche topped with grilled shrimp and a</i> <i>side arugula-endive salad, citrus dressing</i>	22.95
"DOCTOR'S" ULTIMATE EGGS <i>Open-face Omelet of egg whites and saffron stewed tomatoes</i> <i>Jumbo lump crabmeat, topped with smoked salmon</i>	22.95

SIDE DISHES

SAUTÉED SPINACH	5.25	TWO EGGS	5.95
PEACOCK FRIES	4.95	FRUIT SALAD	6.25
GRILLED ASPARAGUS	5.95	GRILLED SWEET POTATO	4.95
APPLEWOOD SMOKED BACON	5.50	CHICKEN SAUSAGE	5.50

SOME SUBSTITUTIONS MAY INCUR ADDITIONAL CHARGE

ALL DAY MONDAY 30% OFF ALL BOTTLES OF WINE

JOIN US FOR 3 COURSE LUNCH MENU \$26.95

AND 3 COURSE DINNER MENU \$39.95

PLUS TAX AND GRATUITY

PLEASE DOWNLOAD OUR APP FROM THE APPSTORE FREE

PEACOCKCAFE GEORGETOWN

JOIN US FOR HAPPY HOUR M-F

3:30-6:30PM

APPETIZERS:

TOMATO BISQUE

MED SALAD, ORGANIC GREENS, CRISP VEGETABLES, DIJON 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

BURGER BURGER, 100% CHUCK BURGER, LETTUCE, TOMATO, ONION, PEACOCK FRIES

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

DESSERTS:

SCOPE OF SORBET WITH FRESH BERRIES*

CHOCOLATE CHIP COOKIE WITH VANILLA ICE CREAM

DARK & WHITE CHOCOLATE MOUSSE*

***GLUTEN FREE ITEMS**

IT HAS BEEN A PLEASURE SERVING OUR NEIGHBORHOOD FOR OVER 25 YEARS.

COCKTAILS

"Slim Gin"	10
Catoctin Creek Va. Organic 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 Tequillas:

Sauza Silver

Casa Noble Blanco, Partida Blanco, Patron Silver

Casa Noble Repasado, Cielo Anejo, Patron Gold

Classic Margarita, Pomegranate 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

WINES BY THE GLASS

SPARKLING WINE

	<u>GLASS</u>
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
ALBRINO, KATINA , RIAS BAIXAS, SPAIN	
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, GEYSER PEAK , CA	11
CABERNET SAUVIGNON, ARROWOOD , SONOMA, 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	
ESTRELLA , LAGER, SPAIN 6	LEFFE BLONDE , BELGIAN ALE 6.5	STELLA ARTOIS , BELGIAN PILSNER 6.5
BASS , ENGLAND, PALE ALE 6	BECK'S LITE , GERMANY, LAGER 6.5	GOOSE ISLAND , CHICAGO, IPA 6.5
OMISSION , PALE ALE, OR, GLUTEN FREE 7	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	