

PEACOCK CAFÉ LUNCH MENU (SERVED M-F)

SOUPS, APPETIZERS & STARTER SALADS

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| 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 | 9.50 |
| 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 |
| TOMATO & MOZZARELLA <i>* Basil-olive oil & sea salt</i> | 9.95 |
| PEACOCK SALAD <i>*Arugula, Feta cheese, toasted walnuts, red peppervinaigrette</i> | 11.50 |
| APPLE & GOAT CHEESE SALAD <i>* Assorted greens, raisins, almonds, Balsamic 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

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| CAESAR SALAD <i>Hearts of romaine lettuce, Parmesan cheese, homemade croutons</i> | |
| Grilled Vegetables 15.95 Grilled chicken 17.95 Grilled shrimp 19.95 | |
| AHI TUNA SALAD <i>*Over arugula and endive salad, sesame-lemon dressing</i> | 18.95 |
| 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 |
| LOBSTER SALAD <i>*Steamed Lobster, Arugula, Mango-Citrus dressing</i> | 29.95 |

*** GLUTEN FREE ITEMS FOR YOUR PLEASURE**

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

MAIN COURSES

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| 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 FETTUCCINI <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 SCOTTISH SALMON FILET <i>Grilled tomatoes, sautéed spinach, Tropical fruit salsa*</i> | 24.95 |
| 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

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| BURGER BURGER <i>100% chuck burger, Peacock fries</i> | 15.50 |
| CHEESEBURGER <i>100% chuck burger, Peacock fries selection of Cheddar, Provolone, Swiss, Muenster cheeses</i> | 16.50 |
| BISTRO BURGER <i>100% chuck burger, Gorgonzola cheese, sautéed mushrooms, grilled onions, Peacock fries</i> | 17.95 |
| HOMEMADE VEGGIE BURGER <i>House blend patty; tofu, corn, spinach and rice topped With tomato, muenster cheese, pesto, Arugula on Multi-grain Roll, side Quinoa salad</i> | 15.50 |
| GRILLED TURKEY BURGER <i>Fresh Guacamole, tomato salsa, Peacock fries</i> | 15.50 |
| CURRY LAMB BURGER <i>Yogurt-cucumber sauce, Peacock fries</i> | 15.95 |
| SALMON CAKE BURGER <i>Ginger-lime Aioli, Peacock Fries</i> | 17.50 |
| GRILLED MISHIMA RESERVE AMERICAN WAGYU FLANK STEAK <i>Chipotle-Bourbon Glaze, Caramelized onions, Peacock Fries</i> | 19.50 |

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 Bun

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| HUMPHREY BOGART Prosciutto di Parma, Fresh Mozzarella, tomato, basil and olive oil | 15.50 |
| JAMES DEAN chicken breast, Muenster cheese, honey mustard, lettuce tomato, served warm | 14.95 |
| MARILYN MONROE Turkey, Ham, Swiss, Peacock Café Cole-Slaw, Russian dressing | 13.95 |
| SOUTHWESTERN BLT Bacon, Avocado, Lettuce, Tomato, Ancho Chili Mayo, | 13.50 |
| SOPHIA LOREN House roasted natural turkey breast, warm Brie, tomato pesto, lettuce and tomato | 13.95 |
| GODFATHER Mortadella, Olive relish, Arugula, Basil Mayo | 14.95 |
| GENE KELLY Grilled Portobello mushroom, avocado, tomato, roasted red pepper, Arugula, tomato pesto | 13.50 |
| PAUL NEWMAN Roasted eggplant & peppers, warm Brie cheese, pesto, tomato & Alfalfa sprouts | 13.50 |

SPECTACULAR COMBINATIONS

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| SOUP WITH A SIDE MED SALAD <u>OR</u> CAESAR SALAD <u>OR</u> 1/2 SANDWICH | 16.95 |
| VEGETARIAN CHILI WITH SIDE MED SALAD <u>OR</u> CAESAR SALAD <u>OR</u> 1/2 SANDWICH | 17.50 |
| 1/2 SANDWICH WITH A SIDE MED SALAD <u>OR</u> A SIDE CAESAR SALAD | 17.50 |

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)

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| BREAKFAST SANDWICH <i>Scrambled Eggs,ham, Cheddar on a croissant, side of fruit</i> | 13.95 |
| SIMPLY SCRAMBLED EGGS <i>Accompanied by fruit and a toasted bagel</i> | 13.95 |
| OMELET OF EGG WHITES <i>With spinach, roasted peppers, black bean relish</i> <i>Served with fruit</i> | 17.95 |
| PEACOCK OMELET <i>With ham, mushrooms, mix of cheeses, grilled onions,</i> <i>Peacock fries</i> | 17.95 |
| SMOKED SALMON OMELET <i>With onions and capers, served with sour cream &</i> <i>Peacock fries</i> | 17.95 |
| MAZIAR'S PANCAKES <i>Multi-grain or Organic White Flour, uniquely thin and light with</i> <i>bananas and walnuts inWarm maple syrup</i> | 13.95 |
| 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> | 17.95 |
| 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

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| 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 & TUESDAY 30% OFF ALL BOTTLES OF WINE
(UP TO PARTY OF 6 GUESTS, 3 BOTTLES MAXIMUM PER TABLE)

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

APPETIZERS:

TOMATO BISQUE

MED SALAD,ORGANICGREENS, CRISP VEGETABLES, DIJONVINAIGRETTE*

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

ENTREES:

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

SALMON CAKE SALAD ORGANICGREENS, 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 26 YEARS.

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 10

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

Peacock Iced Coffee 10

Iced Cake Smirnoff Vodka, Espresso Liqueur, Baileys

MARGARITAS

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

Selection of Tequilas:

Sauza, Don Julio Blanco, Patron Blanco, Reposado, Anejo,

Tequila 1,2,3 Don Julio 1942, Avion 44

Classic 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

WINES BY THE GLASS

SPARKLING WINE

| | <u>GLASS</u> |
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| 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, VUVE VERNAY , CAVA, SPAIN | 11 |

WHITE WINE SELECTION

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| 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

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| 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

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| 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 | | |