

APPETIZERS & STARTER SALADS

TOMATO BISQUE <i>Peacock Café classic, Tomato soup puree with touch of cream</i>	6.95
VEGETARIAN CHILI <i>mix of grated cheeses, sour cream and tortilla chips</i>	8.50
NACHOS* <i>Vegetarian Chili, grated cheeses, fresh guacamole, zesty tomato salsa</i>	12.95
FRIED CALAMARI <i>Spicy tomato sauce and ginger-lime aioli</i>	12.95
MED SALAD * <i>Mesclun greens, crisp vegetables, 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 pepper vinaigrette</i>	10.50

SANDWICHES & MORE

ALL SANDWICHES SERVED WITH HOMEMADE TORTILLA CHIPS AND SAVOY CABBAGE SLAW
Choice of French, Multi-grain Baguette or "Gluten Free" Sesame Bun

HUMPHREY BOGART <i>Prosciutto di Parma, Fresh Mozzarella, tomato, basil and olive oil</i>	14.25
JAMES DEAN <i>Warm chicken breast, Muenster cheese, honey mustard, lettuce tomato</i>	13.95
CARY GRANT <i>Black forest ham, Salami, Provolone, lettuce, tomato and Russian dressing</i>	13.50
SOPHIA LOREN <i>House roasted turkey breast, warm Brie, tomato pesto, lettuce and tomato</i>	13.50
GENE KELLY <i>Grilled Portobello mushroom, avocado, tomato, roasted red pepper, Tomato pesto</i>	12.50
PAUL NEWMAN <i>Roasted eggplant & peppers, warm Brie cheese, pesto, tomato & Alfalfa sprouts</i>	12.50
SHIRLEY TEMPLE <i>Mozzarella and Provolone cheeses, basil, tomato, sprouts, olive oil</i>	11.95

SPECTACULAR COMBINATIONS

SOUP WITH A SIDE MED SALAD OR CAESAR SALAD OR 1/2 SANDWICH	14.95
VEGETARIAN CHILI WITH SIDE MED SALAD OR CAESAR SALAD OR 1/2 SANDWICH	15.95
1/2 SANDWICH WITH A SIDE MED SALAD OR A SIDE CAESAR SALAD	15.95

MAIN COURSES & BURGERS

BAKED RAVIOLI <i>Sautéed spinach, garden tomato sauce, topped with Mozzarella cheese</i>	17.95
RIGATONI PASTA WITH GRILLED CHICKEN BREAST <i>Rosé basil sauce</i>	17.95
GRILLED FAROE ISLAND SALMON FILET * <i>Over organic greens, tomato salsa</i>	21.95
BURGER BURGER <i>8 oz. 100%chuck burger, L.T.O. Peacock fries</i>	13.95
CHEESEBURGER <i>8 oz. 100%chuck burger, L.T.O. selection of Cheddar, Provolone, Swiss and Muenster cheeses, Peacock fries</i>	14.95
BISTRO BURGER <i>8 oz. 100% chuck burger, LT Gorgonzola cheese, sautéed mushrooms, grilled onions, Peacock fries</i>	16.50
VEGGIE BURGER <i>Tomato, Muenster cheese, pesto and sprouts, side of Quinoa Salad</i>	14.50
GRILLED TURKEY BURGER <i>Fresh Guacamole, tomato salsa, Peacock fries</i>	14.95
CURRY-MINT LAMB BURGER <i>Yogurt-Cucumber sauce, PeacockFries</i>	15.95

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>	17.95
CAJUN SPICED CHICKEN BREAST SALAD* <i>Mixed greens, avocado, walnut, 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**

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

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 Liquer, Baileys	

MARGARITAS

Homemade sour mix, Organic Blue Agave Nectar, fresh lime juice
Selection of Tequillas:
\$9 Sauza Silver, \$12 Casa Noble Blanco, Partida Blanco, Patron Silver
\$15 Casa Noble Repasado, Cielo Anejo, Patron Gold

Classic Margarita Pomegranate Margarita Tropical Margarita

MARTINIS

Pomegranate Martini	11.50
Vodka, Pama Liquer, Pomegranate juice	
Cholcolate 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
Absolut Raspberry, Raspberry puree, fresh lemonade	

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

BREAKFAST SANDWICH Eggs, black forest ham, Cheddar cheese on a croissant	9.95
SIMPLY SCRAMBLED EGGS Accompanied by fruit and a toasted bagel	11.95
OMELET OF EGG WHITE spinach, roasted peppers, black bean relish and fruit	16.95
PEACOCK OMELET ham, mushrooms, mix of cheeses, grilled onions, Home-fried potatoes	16.95
SMOKED SALMON OMELET onions, capers and sour cream, Home-fried potatoes	16.95
FRENCH TOAST With strawberries sautéed in butter, brown sugar & a touch of Balsamic vinegar	12.95
"GLUTEN FREE" CINNAMON RAISIN "FRENCH TOAST" side of warm syrup with bananas	12.95
MAZIAR'S PANCAKES Multi-grain or Organic White Flour, uniquely thin and light, with bananas and walnuts in a warm syrup	12.95
THE ALL AMERICAN Two eggs, choice of bacon, ham or chicken sausage with Home-fried potatoes	14.50
CORNED BEEF HASH With two poached eggs and Peacock Hollandaise sauce	14.50
PEACOCK EGGS BENEDICT Poached organic eggs over grilled ham or smoked salmon topped with Hollandaise sauce & Peacock fries	16.50
PEACOCK EGGS CHESAPEAKE Poached organic eggs with lump crabmeat Topped with Hollandaise sauce & Peacock fries	17.50
STEAK & EGGS Grilled Filet Medallions with two eggs over easy & Peacock fries	19.95
SMOKED SALMON PLATTER Bagel, cream cheese, Bermuda onions, capers, Horseradish	15.95
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 and caviar	22.95

SIDE DISHES

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

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*

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)

WHEATGRASS try our anti-toxin for a great source of energy 1oz. 3.25 2oz. 5.95

JOIN US FOR GREAT WINE SPECIALS

MONDAYS & TUESDAYS, 50% OFF SELECTED BOTTLES OF WINE

HAPPY HOUR M-F 3-6:30PM

MONDAY - FRIDAY

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

RECEIVE UP TO DATE PROMOTIONS, ALSO TO QUALIFY FOR WEEKLY

\$50 GIFT CARD DRAWING.

SERVING OUR GREAT COMMUNITY FOR OVER 23 YEARS



WINES BY THE GLASS

<u>SPARKLING WINE</u>	<u>GLASS</u>
CHAMPAGNE, MOET CHANDON , WHITE STAR, FRANCE	18
BRUT, BLANC DE BLANC, THIBAUT-JANNISON , VIRGINIA	16
BRUT, LAMARCA , PROSECCO, ITALY	11.5
BRUT, POEMA , CAVA, SPAIN	9.5
ROSE, ANNA DE CORDORNIU , CAVA, SPAIN	11

<u>WHITE WINE SELECTION</u>	
CHARDONNAY, HOUSE WINE , CA	8
ROSÉ, TERRES DE ST-LOUIS , PROVENCE, FRANCE	9.5
RIESLING, J LOHR , CENTRAL COAST, CA	9
PINOT GRIGIO, STELLINA DI NOTTE , ITALY	10.5
PINOT GRIGIO, BANFI , 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, FOUR VINES , SANTA BARBARA, CA	9.5
CHARDONNAY, CAMBRIA , KATHERINE'S VINEYARD, CA	12.5
CHARDONNAY, LA CREMA , MONTEREY, CA	15.5

<u>RED WINE SELECTION</u>	
MERLOT, HOUSE WINE , CA	8
TEMPERNILLO, VEGA MORAGONA , SPAIN	11.5
PINOT NOIR, A BY ACACIA , CALIFORNIA	11.5
RHONE BLEND, DOMAINE BERTHET-RAYNE , COTE DU RHONE, FRANCE	10
MALBEC, PAGO CIMERA , MENDOZA, ARGENTINA	12.5
ZINFANDEL, SIN ZIN , ALEXANDER VALLEY, CA	11.5
MONTEPULCIANO, CASALE VECCHIO , MONTEPULCIANO D'ABRUZZO, ITALY	13
CABERNET SAUVIGNON, LAYERCAKE , SONOMA, CA	10.5
SHIRAZ, MOLLY DOOKER , THE BOXER, MCLAREN VALE, AUSTRALIA	17

<u>PEACOCK BEER SELECTION</u>		
SOFIE , BELGIAN STYLE, CHICAGO 22oz, 21	ORVAL , TRAPPISTE BEER, BELGIAN 11.5	ESTRELLA , LAGER, SPAIN 6
AFFLIGEM , BLONDE ALE, BELGIAN 6.5	LEFFE BLONDE , ALE, BELGIAN 6.5	STELLA ARTOIS , LAGER, BELGIAN 6.5
LEFFE BROWN , ALE, BELGIAN 6.5	HOEGAARDEN , BELGIAN WHITE ALE 7	BASS , ENGLAND, PALE ALE 6
STOUDTS , PILSNER, PA 6.5	BECK'S LIGHT , LAGER, GERMAN 6.5	DEVIL'S BACKBONE , LAGER, VA 6
GOOSE ISLAND , IPA, CHICAGO 6.5	HONKER'S , ENGLISH STYLE ALE, CHICAGO 6	BECK'S , NON-ALCOHOLIC 4.5
DOMINION OAK BARREL STOUT , DE 7.5	OMISSION , PALE ALE, OR, GLUTEN FREE 7	BUDWEISER , LAGER

<u>PEACOCK BRUNCH COCKTAILS</u>	
PEACOCK BLOODY MARY , VODKA, PEACOCK BLOODY MARY MIX	9
"SLIM GIN" , CATOCTIN CREEK, VA. ORGANIC GIN, FRESH GRAPE FRUIT JUICE, EGG WHITE	10
BRUNCH BELLINI , SPARKLING WINE, PASSION FRUIT	8
MIMOSA , SPARKLING WINE, ORANGE JUICE	8

