

PEACOCK GRILL

Small Plates

BLISTERED SHISHITO PEPPERS (VG) chili crisp, lime, sea salt	9
BRUSCHETTA (V) roasted heirloom beets, whipped ricotta, pea tendrils, pesto, hazelnuts, sourdough bread	14
HEIRLOOM TOMATOES (V) Di Stefano burrata, crushed pistachios, olive oil, basil pesto	14
CRUDO (MWG) ahi tuna, Ora King salmon, yellowtail, tobiko, finger lime, fresno chili, ginger-mango ponzu	21
CHESAPEAKE BAY LUMP CRAB CAKES blue crab, remoulade, fennel, lemon, Kenter Farms herbs	18

House-made Soups

CHEF'S SEASONAL OFFERING made-from-scratch daily	6/9
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Flatbreads

choice of made-without-gluten cauliflower crust or traditional flatbread crust

BURRATA (V) Di Stefano burrata, fresh basil, olive oil, tomato	12
PROSCIUTTO fontina, mozzarella, arugula, prosciutto, tomato, hot honey	14

(V) vegetarian (VG) vegan

(MWG) made-without-gluten-containing ingredients

EXECUTIVE CHEF | STEPHAN JAKUBOWICS

Salads

salad add-ons | grilled Mary's chicken breast +5, Mariposa Ranch grilled hangar steak +6, pan-seared salmon +8, Neuske's applewood smoked bacon +4, chimichurri tofu +4

MANDARIN CASHEW SALAD (V) crisp napa cabbage, radicchio, romaine, mandarins, carrots, scallions, crispy wontons, cashews, sesame ginger soy vinaigrette	14
PEACOCK GEM (MWG) Babe Farms little gem, heirloom tomato, Nueske's bacon steak, Point Reyes bleu cheese, pickled red onions, green goddess dressing	18
ANTIOXIDANT SALAD (MWG) Babe Farms kale, quinoa, dried cranberries, mixed fresh berries, almonds, seasonal berry vinaigrette	18
CALIFORNIA CAESAR Babe Farms little gem, pangritata, parmesan, lemon wedge, Caesar dressing <i>*anchovy filet upon request</i>	14
"THE CHOP" SALAD (MWG) hearts of romaine, pepperoncini, kalamata olives, red onion, salami, roasted peppers, parmesan, chickpeas, red wine vinaigrette	21

Burgers and Sandwiches

choice of pommes frites, house-made chips, house salad

BISTRO BURGER Mariposa Ranch grass-fed beef patties, sharp cheddar, caramelized onions, house-made pickles, dijonnaise, brioche bun	19
TURKEY BURGER Diestel Ranch turkey, garlic aioli, Boston bib lettuce, red onion beefsteak tomatoes, brioche bun	19
AVOCADO & BEET (V) multigrain bread, smashed avocado, roasted beets, Persian cucumbers, red onion, beefsteak tomato, Boursin cheese	16
CUBANO French roll, mustard, rotisserie pork, black forest ham, mojo sauce, pickles, gruyere cheese, plantain chips	18

Entree | Choice of side

MARY'S CHICKEN (MWG) pan-seared french cut chicken breast, au jus, summer corn	22
HANGAR STEAK (MWG) Mariposa Ranch hangar steak, romesco, chimichurri	24
ORA KING SALMON (MWG) sustainably caught Ora King salmon, cauliflower and celery root, beurre blanc, sea beans	29
CATCH OF THE DAY (MWG) pan-seared, fennel, parsley, mint, lemon	26
ROASTED VEGETABLE "TAGINE" (V) couscous, Babe Farms rainbow carrots, butternut squash, chickpeas, Moroccan-spiced tomato sauce, lemon yogurt	18
ORCHIETTE PASTA (V) basil pesto, green beans, spring asparagus, pattypan squash, pangritata, pecorino romano	16

Sides | A La Carte

FATTOUSH SALAD cucumber, feta, kalamata olives, tomato, red onion	7
HOUSE SALAD Babe Farms greens, heirloom radish, Persian cucumber, red wine vinaigrette	
QUINOA sauteed kale, corn, lemon, olive oil	
CAULIFLOWER AND CELERY ROOT butter, garlic, cream	
POMMES FRITES garlic aioli	