

PEACOCK GRILL

Shareables

- BLISTERED SHISHITO PEPPERS (VG)** 10
chili crisp, lime, sea salt
- BRUSCHETTA (V)** 14
roasted heirloom beets, ricotta, goat cheese, pea tendrils, pesto, hazelnuts, sourdough bread
- CHESAPEAKE BAY LUMP CRAB CAKES** 22
blue crab, remoulade, fennel, lemon, Kenter Farms herbs
- FALL ROASTED ROOT VEGETABLES (V / MWG)** 14
Di Stefano burrata, walnuts, dried cranberries, olive oil, basil pesto

House-made Soups 6/9

CHEF'S SEASONAL OFFERING

made-from-scratch daily

Handhelds

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

- BISTRO BURGER** 20
Mariposa Ranch grass-fed beef patty, sharp cheddar, caramelized onions, house-made pickles, dijonnaise, brioche bun
- TURKEY BURGER** 19
Diestel Ranch turkey, garlic aioli, Boston bib lettuce, red onion, beefsteak tomatoes, brioche bun
- FALAFEL WRAP (V)** 18
house-made chickpea falafel, dill tzatziki, mixed lettuces, miso tahini, cucumber, red onion, heirloom tomato, lavash

Salads

salad add-ons | grilled Mary's chicken breast +5, pan-seared salmon +8, jumbo prawns + 12, Neuske's applewood smoked bacon +5, seared tofu +4

- MANDARIN CASHEW SALAD (V)** 17
crisp napa cabbage, radicchio, romaine, mandarins, carrots, scallions, crispy wontons, cashews, sesame ginger soy vinaigrette
- PEACOCK GEM (MWG)** 18
Babe Farms little gem, heirloom tomato, Nueske's bacon steak, Point Reyes bleu cheese, pickled red onions, green goddess dressing
- CALIFORNIA CAESAR (V)** 16
Babe Farms little gem, pangritata, parmesan, lemon wedge, Caesar dressing
**contains anchovy*
- "THE CHOP" SALAD** 21
hearts of romaine, pepperoncini, kalamata olives, red onion, salami, roasted peppers, parmesan, chickpeas, red wine vinaigrette

Flatbreads

made-without-gluten cauliflower crust

- FIG & PEAR (V / MWG)** 14
fig jam, Cuyama Orchards pears, manchego, frisee, crushed pistachios, whipped ricotta, balsamic glaze
- PROSCIUTTO (MWG)** 16
fontina, mozzarella, arugula, prosciutto, tomato, hot honey

Entrees

- PAPPARDELLE WITH SHORT RIB RAGU** 24
slow-cooked short rib ragu, fresh pappardelle pasta, Calabrian chili oil, parmesan
- HERB RUBBED JIDORI CHICKEN (MWG)** 26
pan-seared half chicken, wild rice, maitake mushrooms & sauteed kale
- AHI TUNA BOWL (MWG)** 28
togarashi seared ahi tuna loin, quinoa, shaved red cabbage, Persian cucumber, carrots, Hass avocado, edamame, shiso, ponzu vinaigrette
- ORA KING SALMON (MWG)** 33
sustainably caught Ora King salmon, sunchoke, sauteed spinach, beurre blanc
- CATCH OF THE DAY (MWG)** 28
pan-seared, rainbow carrot, Tokyo turnip, dashi broth, lemon
- ROASTED VEGETABLE "TAGINE" (V / MWG)** 18
couscous, Babe Farms rainbow carrots, butternut squash, chickpeas, Moroccan-spiced tomato sauce, lemon yogurt

Sides | A La Carte 8

- HOUSE SALAD (V)**
Babe Farms greens, heirloom radish, Persian cucumber, red wine vinaigrette
- GRILLED SEASONAL VEGETABLES (V / VG / MWG)**
lemon, olive oil
- POMMES FRITES (V / VG)**
garlic aioli

Desserts 8

- VALRHONA CHOCOLATE CHIP COOKIE**
served warm
- SEASONAL SORBET (V / VG)**
Kaffir lime and mango, tropical berry, passion fruit

(V) vegetarian (VG) vegan (MWG) made-without-gluten-containing ingredients

EXECUTIVE CHEF | STEPHAN JAKUBOWICS