

PEACOCK GRILL

After Hours

SHARE PLATES

POMME FRITES WITH GARLIC AIOLI (V) \$8

CRISPY MOZZARELLA STICKS (V) \$12
marinara sauce

CRAB CAKE SLIDERS \$24
blue crab, lettuce, tomato, roasted red pepper sauce
(x3 per order)

LEMON PEPPER CHICKEN WINGS (MWG) \$14

CHARCUTERIE BOARD \$25
chef's selection of cured meats, cheese, and
accoutrements

QUATTRO FORMAGGI FLATBREAD (MWG)(V) \$14
confit garlic, fontina, manchego, mozzarella, grana padano

DESSERT

WARM VALRHONA CHOCOLATE CHIP COOKIE \$8
add vanilla ice cream +\$4
while supplies last

SPECIALTY COCKTAIL

ALABAMA SLAMMER \$15
Southern Comfort, Amaretto, gin, orange juice, served on
the rocks with a Luxardo cherry

EXECUTIVE CHEF | STEPHAN JAKUBOWICS

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