

PEACOCK GRILL

Shareables

BLISTERED SHISHITO PEPPERS (VG) chili crisp, lime, sea salt	10
PEACHES & BURRATA (V) (MWG) Di Sefano burrata, Frog Hollow Farms yellow peaches, honey, crushed pistachio, basil, sea salt, olive oil	16
CHESAPEAKE BAY LUMP CRAB CAKE blue crab, remoulade, fennel, lemon, Kenter farms herbs	22
DAILY CRUDO (MWG) Chef's daily selection of fresh seafood and accompaniments	22

House-Made Soups

6/9

CHEF'S SEASONAL OFFERING
made from scratch daily

(V) vegetarian (VG) vegan

(MWG) made without gluten-containing ingredients

EXECUTIVE CHEF | STEPHAN JAKUBOWICS

Desserts

8

VALRHONA CHOCOLATE CHIP COOKIE *served warm*
add vanilla ice cream +4

SEASONAL SORBET (V/VG)

the peacock grill is offering a simpler oil selection and is proudly seed oil free

Salads

*salad add-ons | grilled Mary's chicken breast +7,
pan-seared salmon+10, pan-seared prawns +14,
Nueske's applewood-smoked bacon +5, seared tofu +4*

MANDARIN CASHEW SALAD (V) crisp napa cabbage, radicchio, romaine, mandarins, carrots, scallions, crispy wontons, cashews, sesame ginger soy vinaigrette	17
MEDITERRANEAN SALAD(V) Babe Farms little gem lettuce, grilled halloumi cheese, roasted red pepper, kalamata olive, couscous, red onion, heirloom cherry tomatoes, cucumber, mint, feta herb vinaigrette	24
CALIFORNIA CAESAR Babe Farms little gem, pangritata, parmesan, lemon wedge, Caesar dressing <i>* contains anchovy</i>	16
FARMER'S MARKET SALAD (V) Babe Farms mixed lettuce, baby kale, roasted market vegetable, avocado, farro, golden raisins, mint, parmesan, mustard maple vinaigrette, sourdough croutons	22

Handhelds

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

PEACOCK PRIME BURGER house-ground juicy Snake River Farms wagyu and brisket blend, American cheese, Boston bibb lettuce, beefsteak tomato, red onion, dill pickles, garlic aioli, brioche bun <i>sub house-ground turkey patty (\$20) sub house-made falafel patty (\$18) (V)</i>	24
HEIRLOOM TOMATO BLT Nueske's applewood smoked bacon, boston bibb lettuce, Tutti Frutti Farms heirloom tomatoes, aioli sourdough	22

Entrees

BUTTER CHICKEN marinated Mary's chicken, tomato butter curry sauce, roasted cauliflower, saffron basmati rice, house naan	24
CATCH OF THE DAY (MWG) young cauliflower, cannellini beans, fresh herbs, lemon, olive oil, sea beans	28
ROASTED VEGETABLE "TAGINE" (V) couscous, Babe Farms rainbow carrots, butternut squash, chickpeas, Moroccan-spiced tomato sauce, lemon yogurt	20
AHI TUNA BOWL (MWG) togarashi seared ahi tuna loin, quinoa, shaved red cabbage, Persian cucumber, carrots, Hass avocado, edamame, shiso, ponzu vinaigrette	28
HANGER STEAK (MWG) 8oz grass-fed hanger steak, romesco sauce, chimichurri, broccolini	34

Sides | A La Carte

8

HOUSE SALAD (V) Babe Farms greens, heirloom radish, Persian cucumber, vinaigrette
GRILLED SEASONAL VEGETABLE (V) (VG) (MWG) lemon, olive oil
POMMES FRITES (V) (VG) garlic aioli