

BREAKFAST MENU

SHAREABLES

FRUIT PLATTER FOR 2	20
<i>Fresh Cantaloupe, Honeydew Melon, Grapes, Pineapple, Strawberries, and Seasonal Berries</i>	
BISCUITS AND SAUSAGE GRAVY	12
<i>2 Homemade Southern Biscuit with Sausage and White Gravy</i>	
SOUTHERN ZEPPOLES	13.50
<i>Flash Fried Donut Batter topped with a generous amount of Powdered Sugar and a side of Peach Compote</i>	

SAVORY ENTRÉES

2 EGGS ANY STYLE, BACON OR SAUSAGE	15
VEGAN SCRAMBLED EGGS, PLANT BASED BREAKFAST SAUSAGE	14.75
HAM AND CHEESE OMELET	15
MUSHROOM, BELL PEPPER AND SPINACH OMELET	15
VEGETARIAN HASH	16
<i>Two Eggs Any Style, Hash of Fresh Seasoned Potatoes, Avocado, Mushrooms and Tomatoes with Melted Cheddar</i>	

*All Savory Entrees Served with Your Choice of Toast and Breakfast Potatoes.
Make it Keto-friendly - We will send it with Sliced Tomatoes instead of Toast and Potatoes.*

SWEET ENTRÉES

Served with 100% Maple Syrup and Whipped Butter.

CHICKEN AND WAFFLES	22
<i>Crispy Chicken Strips on top of Waffles</i>	
TRADITIONAL BUTTERMILK PANCAKES OR BELGIAN WAFFLES	16
<i>Additional mix-ins available in: Blueberry 2.50 Chocolate Chip 2 Pecans 2.50.</i>	
PEABODY SIGNATURE CINNAMON CHALLAH FRENCH TOAST	16.50

WE ARE HAPPY TO MODIFY AND ACCOMMODATE ANY ALLERGIES OR DIETARY RESTRICTIONS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOOD-BORNE ILLNESSES. ALL ITEMS ARE MADE TO ORDER. COOK TIMES MAY TAKE UP TO 20 MINUTES DURING PEAK TIMES.

BREAKFAST MENU

SPECIALTY TOAST AND SANDWICHES

BAGEL & LOX | 19.50

Smoked Salmon on a Fresh New York Bronx Bagel topped with Chopped Egg, Sliced Red Onion and Capers

ALMOND TOAST | 13

Almond Butter, Sliced Strawberries, Honey, Cacao Nibs, Artisan Sourdough Bread

AVOCADO TOAST | 14.50

Fresh Made Avocado Smash, Blistered Cherry Tomatoes, Whole Grain Bread, 2 Over-Easy Eggs

CROISSANT | 16

2 Eggs, Bacon or Sausage, Cheddar Cheese, Breakfast Potatoes

POWER BOWLS

GREEK HONEY YOGURT | 13.50

House Granola, Goji Berries, Fresh Berries, Banana Nut Bread

ELVIS SMOOTHIE | 13.50

Peanut Butter Yogurt, House Granola, Sliced Banana, Banana Nut Bread

OATMEAL | 12.50

Freshly Cooked Oatmeal and Fresh Berries Dusted with Cinnamon

SIDES

GRITS | 6

With or Without Cheddar Cheese

BREAKFAST POTATOES | 5

With Peppers and Onions

4 BISCUITS IN A BASKET | 8

INDIVIDUAL BISCUIT | 2

BAGELS | 5.00



Offering daily selections from locally owned Hive Bagels made with their locally harvested honey.

WARM CROISSANT | 5.50

With Whipped Butter

HOUSE GRANOLA | 5

Choice of Milk

BACON - Three Strips | 5.25

Choice of Pork or Turkey

SAUSAGE - Two Patties | 5

Pork, Turkey or Plant Based

BERRY BOWL | 6.50

BEVERAGES

FRESH JUICES Small 4.25 | Large 6.00
Orange, Grapefruit

JUICES Small 3.75 | Large 5.50
Apple, Cranberry, Tomato

MILK 3
Whole, Skim, Almond, Soy, Oat, Chocolate

SOFT DRINKS 3.75

RISHI ORGANIC HOT TEAS 4
Server will gladly provide a descriptive menu.

CAPPUCCINO OR LATTE 5

ESPRESSO Single 4 | Double 6

AQUA PANNA OR SAN PELLEGRINO 1 Liter 8

PEABODY COMMEMORATIVE 1 Liter Blue Glass Water 8

FRENCH PRESS COFFEE - WE PROUDLY SERVE 100%

ORGANIC AND FREE TRADE CERTIFIED MAYAN ROAST

..... Whole Pot 9 | Half 6

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