

## BRUNCH MENU

SATURDAYS AND SUNDAYS • 11:30AM - 3:00PM

\$48 PER PERSON

Includes Coffee and Tea, Juices

### BISCUIT & BEVERAGE TABLESIDE PRESENTATION

*Buttermilk Biscuit with Honey, Lemon Curd and Strawberry Jam, Juices*

#### FIRST COURSE

*Choose One*

##### CHEF'S FEATURED SOUP

##### PEABODY SMOOTHIE BOWL

*Greek Yogurt, Yuzu Jam, Fresh Berries, Caramelized Banana, Crunchy House Granola and Coconut-Soaked Basil Seeds*

##### AVOCADO TOAST

*Fresh Avocado Smash, 'Everything But The Bagel Seasoning' on Multigrain Toast*

##### CRAB CAKE\*

*Fried Green Tomato, Pimento Cheese*

##### TRUE MACARONI & CHEESE

*Apple Wood Bacon, Sauteed Mushrooms, Sundried Tomatoes*

##### RIGATONI A LA VODKA

*Kalamata Olives, Basil, Capers, Ricotta Cheese and Creamy Tomato Sauce*

##### CANNELLONI\*

*Chicken, Spinach, Mozzarella and Basil Pesto*

#### ENTRÉES

*Choose One*

##### EGGS BENEDICT\*

*Choice of Pork Belly or Smoked Salmon*

##### FRENCH TOAST SOUFFLE

*Cinnamon Challah Bread Souffle with Crème Anglaise, Applewood Smoked Bacon*

##### SOUTHERN FRIED CHICKEN AND WAFFLE\*

*Waffle, Smoked Honey Syrup*

##### TURKEY SMASH SLIDERS\*

*Chef's Blend of Ground Turkey and Portabella Mushrooms, Fontina Cheese and House Fries  
Add two Eggs any style \$6*

##### BRAISED SHORT RIB\*

*Mashed Golden Potato, Buttery Broccoli, Chianti Sauce*

##### SHRIMP AND GRITS\*

*Red Pepper, Green Onion, Garlic, Tomato*

##### GRILLED RED SNAPPER\*

*Roasted Zucchini, Squash, Jewel Tomatoes and Potatoes, Lemon Thyme Butter*

##### NEW ORLEANS STYLE OMELET\*

*Crab and Crawfish Omelet with Onions and Peppers*

#### DESSERT

*A tiered array of confections straight from the Peabody Pastry Kitchen.*