

DINNER MENU

STARTERS

BETTER THAN BUTTER BOARD

House made spreads served with a selection of fine breads, includes warm Soft Pretzels, Sourdough Loaf, Everything Crackers and Crisp Breadsticks.

Butter Selections, choose: 3 | \$7.50 5 | \$9.50
Truffle Butter, 'Nduja (Creamy Salami Spread), Garlic Herb Goat Cheese, Tangerine Olive Tapenade, Smoked Honey Butter

FRIED CALAMARI | 17

Southern Comeback Sauce, Fresh Parsley

SOUTHERN ANTIPASTI* | 18

Homemade Pimento Spread and Cured Meats

*GLUTEN FREE BREAD AVAILABLE UPON REQUEST.

OYSTERS FRITTO | 19

Lightly breaded with Farina Di Mais, flash fried and served with Southern Style Remoulade

SAUTÉED CRAB CAKE | 22

Fried Green Tomato and Spicy Herb Aioli

LOBSTER FRITTO | 27

Peroni Birra battered with Lemon Zest Aioli

STAIRWAY TO CRISP HEAVEN | 35

Sea Scallop wrapped in Mediterranean Pastry, Lobster Fritto and Oyster Fritto, each step served with its own accompanying Salsetta

SOUPS & SALADS

Vegan and Gluten Free options available upon request.

LOADED POTATO SOUP | 12

Creamy Potato Soup topped with Cheddar Cheese, Chives and Bacon

CARAMELIZED ONION SOUP | 14

Topped with melted Fontina and a haystack of Crispy Onions

CAPRESE | 19

Ripened Tomato, Mozzarella, Fresh Basil, Balsamic, Extra Virgin Olive Oil

CAESAR | 13

Heart of Romaine, Housemade Garlic Croutons, Parmesan Cheese, Cracked Black Pepper

WEDGE | 12.50

Iceberg, Blue Cheese Dressing, Crumbled Bacon, Heirloom Tomatoes

INSALATA POWER | 12.50

Arugula, Baby Spinach, Radishes, Carrot Curl, Heirloom Tomatoes, Goji Berries and Balsamic Vinaigrette

PIZZA

All Pizzas are 12 Inch and are made to order.

MARGHERITA PIZZA | 17.50

Fresh Mozzarella, Tomato, Basil

PEPPERONI PIZZA | 19

Italian Pepperoni, Shredded Mozzarella, Marinara

BBQ JACK DANIEL'S PIZZA | 20

Choice of Grilled Chicken or Slow Roasted Pulled Pork, Shredded Mozzarella, Caramelized Onion, Jack Daniel's BBQ Sauce

MEDITERRANEAN PIZZA | 20

Grilled Chicken, Spinach, Mushrooms, Kalamata Olives, Artichoke, Shredded Mozzarella, Marinara Sauce and Caramelized Onion topped with Sliced Avocado



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. PARTIES OF EIGHT OR MORE WILL HAVE A 20% SERVICE CHARGE. THE PEABODY IS PROUDLY STRAW-FREE IN ORDER TO REDUCE PLASTIC POLLUTION. A 100% COMPOSTABLE STRAW IS AVAILABLE UPON REQUEST. REV 4.14.23

PASTAS

Freshly Made in TN. Gluten Free Pasta available upon request.

MUSHROOM RAVIOLI | 24

Prosciutto, Green Peas, Light Cream

SPAGHETTI BOLOGNESE | 25

Traditional Meat and Carrot Ragout and Grated Parmesan

CAMPANELLE SCAMPI | 29

Sautéed Shrimp, Garlic, White Wine, Creamy Butter Sauce

VEGAN CAVATAPPI PASTA | 28

Sautéed Spinach, Mushroom, Asparagus, Heirloom Tomatoes
Plant Base Alfredo or Marinara Sauce

FROM THE GRILL

All Grilled items topped with our House Made Herb Butter.

*PLEASE ALLOW EXTRA COOKING TIME FOR MEDIUM WELL AND WELL DONE.

6 OZ GRILLED AUSTRALIAN WAGYU FILET* | 100

12 OZ GRILLED WAGYU RIB EYE* | 125

CAPRICCIO GRILL SIGNATURE OFFERING

A NIGHT WITH JACK | 54

Sautéed Shrimp with Jack Daniel's Rye Glaze, Pork Tenderloins Marinated in Classic Jack Daniel's No.7 Sauce, Beef Filets with Jack Daniel's Single Barrel Sauce

A NIGHT WITH JACK DELUXE | 72

Experience a pairing of three half ounce shots of Jack Daniel's Rye, No.7, and Single Barrel served on a custom wooden Jack Daniel's board that includes a souvenir Jack Daniel's Recipe Card

14 OZ RIB EYE* | 55

6 OZ FILET MIGNON* | 48

7 OZ SALMON FILLET* | 32

SAUCES

BASIL PESTO AIOLI, TRUFFLE SAUCE,
GARLIC AIOLI | 3, LOBSTER MORNAY | 13

ENTRÉES

TABLE SIDE PENTOLAS

Brought to your table simmering

CHAMPAGNE RISOTTO CRAWFISH AND CRABMEAT | 37

POTATO GNOCCHI, SHORT RIB AND MUSHROOM RAGOUT
WITH CHIANTI WINE SAUCE | 35

CHICKEN PARMIGIANA | 29

Crispy Chicken Cutlet, Fresh Pasta, Basil Marinara

SEA BASS SCOTTATO | 48

Seared to perfection with sautéed Arugula, Baby Spinach, Roasted Heirloom Jewel Tomatoes, Lemon and Capers

DIVER SCALLOP SALTATO | 39

Delicately sautéed and served with
Roasted Cauliflower, Limoncello Nage

GENTLEMEN JACK MARINATED PORK TENDERLOIN | 35

Sweet Potato Casserole, Jack Daniel's Glaze

SIDES

Wilted Spinach with Garlic | 9

Creamed Spinach | 10

Sautéed Wild Mushrooms | 9

Herb Butter Roasted

Asparagus | 11

Bacon Roasted Brussels

Sprouts, Garlic | 10

Seasonal Vegetables | 10

Rosemary Mashed Potatoes | 9

Baked Potato and
Trimnings | 9

Truffled French Fries | 9

Mrs. Marilyn's Sweet Potato

Casserole, Cinnamon

Pecan Crusted | 10

Champagne Risotto | 10