



IN-ROOM DINING MENU

BREAKFAST (SERVED DAILY 6AM UNTIL 11:30AM)

ENTRÉES

Egg Whites or Vegan Eggs available upon request.

CROISSANT SANDWICH | 14.25

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

2 EGGS ANY STYLE | 14

Bacon or Sausage, Toast and Breakfast Potatoes

YOGURT BOWL | 14

Yuzu Marmalade, Fresh Berries

3 EGG OMELETTE, SPINACH, PEPPERS AND MUSHROOMS | 15.75

Served with Toast, Butter, Preserves and Breakfast Potatoes.

3 EGG OMELETTE, HAM, TURKEY, AND CHEESE | 15.75

Served with Toast, Butter, Preserves and Breakfast Potatoes.

TRADITIONAL BUTTERMILK PANCAKES OR BELGIAN WAFFLES | 14

Add Mix-ins: **BLUEBERRIES 3.50 | CHOCOLATE CHIPS 3**
Served with 100% Maple Syrup and Whipped Butter.

PEABODY SIGNATURE CINNAMON CHALLAH FRENCH TOAST | 15

Served with 100% Maple Syrup and Whipped Butter.

BEVERAGES

FRESH JUICES.....6.25

Orange and Grapefruit

JUICES.....5.75

Apple, Cranberry, Tomato

COFFEE REGULAR & DECAFSmall Pot 7.95 | Large 11.95

HOT TEAS..... Small Pot 7.95 | Large 11.95

Elderberry, Matcha Green, Jade Cloud, Chamomile,
English Breakfast, Earl Grey, Lavender Mint

SOFT DRINKS.....4.50

RED BULL6.00

MILK.....4.50

Whole, Oat, Skim, Almond, 2%, Soy

PEABODY PETS MENU

DISCERNING DOGS | 9

Blue Buffalo Chicken Dinner, Blue Buffalo Beef Dinner

FINICKY FELINES | 9

Blue Buffalo Salmon

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.

SIDES

BREAKFAST POTATOES | 4.75
with Peppers and Onions

CREAMY SOUTHERN GRITS | 6.50
Shredded Cheddar Cheese on Side

BAGELS | 5.75

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

HOUSE GRANOLA | 5.25
Choice of Milk

BACON - THREE STRIPS | 5.50
Choice of Pork or Turkey

SAUSAGE - TWO PATTIES | 4.75
Pork, Turkey or Plant Based

BERRY BOWL | 6.00

YOGURT | 6.00

OATMEAL | 8.00

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SERVICES AND AMENITIES, PLEASE:

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SCAN ME

GLUTEN FREE, VEGAN



IN-ROOM DINING MENU

LUNCH/DINNER (SERVED DAILY 11:30AM UNTIL 10PM)

SOUPS AND SALADS

ZUPPA DE GIORNO | 12.50

Chef's Soup Made Daily

CAESAR | 13.50

*Petit Romaine, Homemade Garlic Croutons,
Parmesan Cheese, Cracked Black Pepper*

WEDGE | 13

Iceberg, Blue Cheese Dressing, Crumbled Bacon, Heirloom Tomatoes

LEAFY GREEN SALAD | 11

 Add: **GRILLED SALMON 18 | GRILLED CHICKEN 14**
*Roasted Pecans, Caramelized Onions, Heirloom Tomatoes,
Basil Ranch Dressing*

PIZZA

All Pizzas are 12 Inch and are made to order.

MARGHERITA PIZZA | 17.50

Fresh Mozzarella, Tomato, Basil

PEPPERONI PIZZA | 20

Italian Pepperoni, Shredded Mozzarella, Marinara

BBQ JACK DANIEL'S PIZZA | 20

*Grilled Chicken, Shredded Mozzarella,
Caramelized Onion, Jack Daniel's BBQ Sauce*

LUNCH & DINNER SMALL PLATES

BONELESS CHICKEN THIGHS FRIED AND SEASONED | 16

Ranch Dressing on the Side

PIMENTO CHEESE SPREAD & EVERYTHING FLATBREAD CRACKERS | 11.50

SOUTHERN FRIED GREEN TOMATOES | 13.50

Cornmeal Battered and Served with Spicy Remoulade

CHICKEN QUESADILLA | 15.50

*Chicken Breast, White Cheddar Cheese,
Grilled Peppers and Onions*

SHRIMP QUESADILLA | 20

Shrimp, White Cheddar Cheese, Grilled Peppers and Onions

CHEF'S VEGETABLE PLATE | 16

Seasonal variety of Vegetables

COLD CUTS AND SANDWICHES

CHEESE BOARD | 16

*Camembert, Manchego, Pepper Jack, Cheddar, Grapes,
and Yuzu Marmalade*

THE PEABODY BURGER | 18

*A Half Pound of Ground Brisket and Short Rib, Garlic Aioli,
Cheddar, Tomato, Lettuce, Jack Daniel's Pickles,
on a Brioche Bun, Truffled French Fries*

BEYOND MEAT BURGER | 18

*Vegan Mayonnaise and Vegan Cheddar Cheese, Tomato, Lettuce,
Jack Daniel's Pickles, on a Vegan Bun and Truffled French Fries*

FRIED CHICKEN SANDWICH | 19

*Fried Chicken Thighs, Tomato, Shredded Lettuce,
Bacon, Chipotle Ranch*

THE PEABODY CLUB | 17

Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomato

CHICKEN SALAD SANDWICH | 15.50

Flaky Croissant, Chicken Breast, Blue Cheese, Grapes

ENTRÉES

SPAGHETTI BOLOGNESE | 25

Traditional Meat Ragout and Grated Parmesan

ADULT MACARONI & CHEESE | 25

Bacon, English Peas, Jack Daniel's Caramelized Onion

PAN-ROASTED AIRLINE CHICKEN BREAST | 31

*Garlic Mashed Potatoes, Fresh Farm picked Vegetables
and Rosemary Port Wine Jus*

SEARED SALMON | 34

Asparagus, Blistered Tri-Colored Parsley Potatoes, Pesto Aioli

6 OZ FILET MIGNON* | 62

*Oven Roasted Jewel Tomatoes, Garlic Mashed Potatoes,
Fresh Farm picked Vegetables and Truffle Sauce*

14 OZ RIBEYE* | 72

*Oven Roasted Jewel Tomatoes, Garlic Mashed Potatoes,
Fresh Farm picked Vegetables and Truffle Sauce*

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



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\$5 DELIVERY FEE, 20% SERVICE CHARGE, 9.75% SALES TAX AND 5% CITY TAX WILL BE ADDED TO YOUR CHECK.
FOR GUEST ROOM DINING AND WINES & SPIRITS, PLEASE CALL EXTENSION 4230 | REV 4.10.23M | REV 02.29.24



IN-ROOM DINING MENU

LUNCH/DINNER (SERVED DAILY 11:30AM UNTIL 10PM)

KIDS MENU

GRILLED CHEESE | 9.50

CHICKEN FINGERS | 10.50

MACARONI & CHEESE | 9.50

CHEESE QUESADILLA | 8.50

PEANUT BUTTER & JELLY SANDWICH | 9.50

All come with a choice of Fries or Fresh Fruit

DESSERTS

CRÈME BRÛLÉE | 12

Vanilla Infused and French Macaron

PEABODY DUCK | 13

Our Signature White Chocolate Duck,
Chocolate Mousse, Raspberry Coulis

TIRAMISU | 13

Chocolate Coffee Cup, Mascarpone Cream,
Ladyfinger Cookie

HAZELNUT CHEESECAKE | 11.50

Rich Hazelnut Cheesecake, Praline Crunch,
Bittersweet Chocolate Sauce

HOMEMADE ICE CREAM AND SORBET | 4.75

1 Generous Scoop

(Ask Server For Daily Offerings)

CHOCOLATE CHIP COOKIES AND MILK | 15

4 warm Chocolate Chip Cookies and 2 Glasses of Milk

BEVERAGES

JUICES.....5.75

Orange, Grapefruit, Apple, Cranberry, Tomato

COFFEE REGULAR & DECAF Small Pot 7.95 | Large 11.95

HOT TEAS..... Small Pot 7.95 | Large 11.95

Elderberry, Matcha Green, Jade Cloud, Chamomile,
English Breakfast, Earl Grey, Lavender Mint

SOFT DRINKS..... 4.50

RED BULL 6.00

MILK.....4.50

Whole, Oat, Skim, Almond, 2%, Soy

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IN-ROOM DINING

DRINK MENU

(ALCOHOL SERVING HOURS ARE SUNDAY 10AM TO 3AM MONDAY-SATURDAY 8AM UNTIL 3AM)

VODKA

PICKERS BLOOD ORANGE | 8
KETEL ONE | 10
OLD DOMINICK | 8
TITO'S | 10
SMIRNOFF BLUEBERRY | 10

GIN

BOMBAY SAPPHIRE | 8
TANQUERAY | 9

RUM

BACARDI SUPERIOR | 9

TEQUILA

CASAMIGOS BLANCO | 15
CASAMIGOS REPOSADO | 16
CASAMIGOS ANEJO | 18

BOURBON

MAKERS MARK | 13
FOUR ROSES | 16
WOODFORD RESERVE | 14
BULLEIT | 11

WHISKEY

GENTLEMAN JACK | 9
JACK DANIELS FIRE | 8
JACK DANIELS HONEY | 8
JACK DANIELS APPLE | 8
JACK DANIELS #7 | 8
CROWN ROYAL | 9

SCOTCH

JOHNNIE WALKER RED | 9
GLENLIVET 12 YEAR | 15

BRANDY/COGNAC

REMY MARTIN VSOP | 20
COURVOISIER VS | 14
HENNESSEY VS | 23

CORDIAL/LIQUEUR

FRANGELICO | 13
RUMCHATA | 8
BAILEYS | 10
BLUE CHAIR BAY KEYLIME PIE | 8
CHAMBORD | 10
COINTREAU | 10
GRAND MARNIER | 14
KAHLUA | 8
DISARONNO AMARETTO | 9

WHITE WINE

Please note that 375ml is a half bottle and 750ml is a full bottle.

SONOMA CUTRER RRV CHARDONNAY, 375ML | 35
SONOMA CUTRER RRV CHARDONNAY, 750ML | 65
SARRACCO MOSCATO, 375ML | 38
SARRACCO MOSCATO, 750ML | 71
DUCKHORN NAPA SAUVIGNON BLANC, 375ML | 47
DUCKHORN NAPA SAUVIGNON BLANC, 750ML | 89

A TO Z PINOT GRIS, 375ML | 30

A TO Z PINOT GRIS, 750ML | 55

RED WINE

Please note that 375ml is a half bottle and 750ml is a full bottle.

19 CRIMES RED BLEND, 375ML | 25

19 CRIMES RED BLEND, 750ML | 45

LOUIS MARTINI CABERNET, 375ML | 42

LOUIS MARTINI CABERNET, 750ML | 79

ALEXANDER VALLEY MERLOT, 375ML | 33

ALEXANDER VALLEY MERLOT, 750ML | 61

MEIOMI PINOT NOIR, 375ML | 50

MEIOMI PINOT NOIR, 750ML | 95

ZOLO MALBEC, 375ML | 25

ZOLO MALBEC, 750ML | 45

SPARKLING

Please note that 375ml is a half bottle and 750ml is a full bottle.

RUFFINO PROSECCO, 375ML | 25

RUFFINO PROSECCO, 750ML | 45

MUMM CORDON ROUGE, 750ML | 125

DOM PERIGNON, 750ML | 595

LOUIS PERDRIER BRUT, 750ML | 53

LOUIS PERDRIER ROSE', 750ML | 53

CRISTAL, 750ML | 675

VEUVE CLIQUOT YELLOW, 750ML | 150



IN-ROOM DINING MENU

OVERNIGHT OPTIONS (AVAILABLE THURSDAY-SUNDAY FROM 10PM UNTIL 6AM)

ZUPPA DE GIORNO | 12.50

Chef's Soup Made Daily

CAESAR | 13.50

Petit Romaine, Homemade Garlic Croutons, Parmesan Cheese, Cracked Black Pepper

HUMMUS AND PITA | 14

Hummus, Crispy Pita, Extra Virgin Olive Oil, Petite Cucumbers, White Sesame Seeds, and Spanish Paprika

PIMENTO CHEESE | 11.50

Pimento Cheese served with Everything Flatbread Crackers

TURKEY SANDWICH | 15

Choice of White, Wheat or Rye with Homemade Chips

BACON, LETTUCE AND TOMATO SANDWICH | 15

Choice of White, Wheat or Rye with Homemade Chips

CHICKEN SALAD CROISSANT SANDWICH | 15.50

Choice of White, Wheat or Rye with Homemade Chips

HAM AND CHEESE PANINI | 15

Mustard and Mayo on pressed Wheat

PEANUT BUTTER AND STRAWBERRY JAM SANDWICH | 12.50

Choice of White or Wheat

DESSERTS

CRÈME BRÛLÉE | 12

Vanilla Infused and French Macaron

PEABODY DUCK | 13

Our Signature White Chocolate Duck, Chocolate Mousse, Raspberry Coulis

TIRAMISU | 13

Chocolate Coffee Cup, Mascarpone Cream, Ladyfinger Cookie

HAZELNUT CHEESECAKE | 11.50

Rich Hazelnut Cheesecake, Praline Crunch, Bittersweet Chocolate Sauce

HOMEMADE ICE CREAM AND SORBET | 4.75

1 Generous Scoop

(Ask Server For Daily Offerings)

BEVERAGES

Alcohol serving hours are Sunday 10AM to 3AM

Monday-Saturday 8AM until 3AM (see In-Room Dining Drink Menu)

JUICES 5.75

Orange, Grapefruit, Apple, Cranberry, Tomato

COFFEE REGULAR & DECAF Small Pot 7.95 | Large 11.95

HOT TEAS Small Pot 7.95 | Large 11.95

Elderberry, Matcha Green, Jade Cloud, Chamomile, English Breakfast, Earl Grey, Lavender Mint

SOFT DRINKS 4.50

RED BULL 6.00

MILK 4.50

Whole, Oat, Skim, Almond, 2%, Soy

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