

## DINNER MENU

### STARTERS

**FRIED CALAMARI | 17**

*Southern Comeback Sauce, Fresh Parsley*

**SOUTHERN ANTIPASTI | 18**

*Homemade Pimento Spread and Cured Meats*

**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

**BREAD BASKET | 3.50**

*Four Artisan Rolls and Whipped Butter*

**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*

### 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 come 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**

**PEABODY SIGNATURE FILET MIGNON**

**6 OZ FILET WITH LOBSTER MORNAV\* | 60**

**6 OZ FILET MIGNON\* | 48**

**14 OZ RIB EYE\* | 55**

**7 OZ SALMON FILLET\* | 32**

### SAUCES

**BASIL PESTO AIOLI, TRUFFLE SAUCE,  
GARLIC AIOLI | 3**

### 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*

**A NIGHT WITH JACK | 54**

*Sautéed Shrimp with Jack Daniel's Rye Glaze*

*Gentlemen Jack Marinated Pork Tenderloin*

*Beef Filets with Jack Daniel's Single Barrel Sauce*

**SEA BASS SCOTTATO | 48**

*Searred 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*

*Roasted Brussels Sprouts, Bacon, Garlic | 10*

*Seasonal Vegetables | 10*

*Rosemary Mashed Potatoes | 9*

*Baked Potato and Trimmings | 9*

*Truffled French Fries | 9*

*Mrs. Marilyn's Sweet Potato Casserole,  
Cinnamon Pecan Crusted | 10*

*Champagne Risotto | 10*

		Glass / Bottle	
<b>CABERNET</b>	Decoy, Napa, 2020	13	50
	Stag's Leap Winery, Napa Valley, 2014	30	118
	Caymus, Rutherford, 2015	34	194
	Orin Swift "Mercury Head", Napa Valley, 2014		310
<b>PINOT NOIR</b>	Decoy, Alexander Valley, 2020	13	50
	Meiomi, California, 2016	14	56
	Siduri, Santa Lucia Highlands, 2014	23	92
	Golden Eye, Anderson Valley, 2014	28	112
	Domaine Serene Evanstad, Yamhill Cuvée, Willamette Valley, 2015		210
<b>ZINFANDEL</b>	Saldo, Oakville, California, 2014	18	72
	Old Ghost Old Vine, Lodi, 2019		150
<b>MERLOT</b>	Decoy, Sonoma, 2020	13	50
	Markham. Merlot, 2018		75
<b>INTERESTING REDS</b>	Coltibuono, Cultusboni Chianti Classico, Sangiovese, 2019	12	48
	Cantine Colosi Sicilia Nero d'Avola, Terre Sicily, 2019	12	48
	Pasqua "Valpolicella Ripasso Superiore", Red Blend, Veneto, 2019	14	56
	Prisoner Red Blend, Napa Valley, 2019	27	106
	Pasqua "Amarone della Valpolicella", Red Blend, Veneto, 2017		135
<b>CHARDONNAY</b>	Decoy, Sonoma, 2020	13	50
	Antinori, Umbria, 2017	14	53
	MerSoleil, "Unoaked", Santa Lucia Highlands, Monterey, 2016	17	68
	Carpenito Farnito, Toscano, 2017		78
	Cakebread, Napa Valley, 2016	29	115
	Far Niente, Napa Valley, 2015		145
<b>SAUVIGNON BLANC</b>	Decoy, Sonoma, 2020	13	50
	Hourglass, Napa Valley, 2017		98
	Duckhorn, Napa Valley, 2016		70
<b>PINOT GRIS/ GRIGIO</b>	Lange Pinot Gris, Willamette, 2021	13	50
	Santa Cristina, Tuscany, 2019	12	46
	Colterenzio, Alto Adige, 2019	14	53
<b>INTERESTING WHITES</b>	Hugel White Blend, Alsace, 2020	14	56
	Saldo, Chenin Blanc, Napa, 2020	17	65
	Trimbach Gewurtzaminer White Blend, Alsac, 2020	22	85
	Hey French "You could have made this..", White Blend, Soave, 2015		105
<b>SPARKLING WINES</b>	Cinzano, Prosecco, Veneto, NV	10	38
	Acinum Rosé, Prosecco, Veneto, NV	11	41
	Moët Chandon "Imperial", Champagne, NV		175

## BAR MENU

### **JACK DANIEL'S SINGLE BARREL TENNESSEE WHISKEY**

*Selected by and for The Peabody*

**THE PEABODY SIGNATURE JACK DANIEL'S PEACH SOUR | 14.50**  
*"Peabody Select" Jack Daniel's Single Barrel, Peach Schnapps,  
Peach Purée and Fresh Lemon Juice.*

### **CLASSIC MANHATTAN | 15**

*Classic cocktail with "Peabody Select" Jack Daniel's Single Barrel,  
Antica Formula Sweet Vermouth and Amarena cherries.*

### **PRESBYTERIAN | 13**

*A refreshing delight with "Peabody Select" Jack Daniel's  
Single Barrel, Ginger Ale and Club Soda.*

### **PEABODY OLD FASHIONED | 15**

*Fresh Orange and Cherry crushed together and served with  
"Peabody Select" Jack Daniel's Single Barrel and a splash of Soda.*

### **PEABODY CLASSIC COCKTAILS**

#### **CAIPIRINHA | 11**

*National cocktail of Brazil, dating back to 1918. Unique to this  
is Cachaça, a sugar cane hard liquor, muddled with Lime and Sugar.*

#### **PEABODY MINT JULEP | 13**

*A Mid-South tradition with The Peabody secret recipe made  
with Buffalo Trace Bourbon, Fresh Mint and Simple Syrup.*

### **PEABODY CONTEMPORARY COCKTAILS**

#### **BLUEBERRY MOJITO | 13**

*Fresh Mint and Blueberries muddled with Stoli Blueberi, Fresh Lime  
Juice, Simple Syrup and a splash of Soda - refreshment never had  
it so good!*

### **PEABODY MULES**

#### **MEMPHIS MULE | 11**

*A Southern Moscow Mule (a drink with a kick!) using Old Dominick  
Vodka and Barritt's Ginger Beer with a Fresh Lime garnish.*

*With keepsake Peabody mule mug \$21*

#### **'ABSOLUTELY' PEACH MULE | 12**

*Absolut Peach Vodka, Barritt's Ginger Beer, with a Fresh Lime  
garnish. With keepsake Peabody mule mug \$21*

#### **WHISKEY MULE | 12**

*Still with a kick but with Buffalo Trace and a splash  
of Vanilla Syrup along with the traditional Barritt's Ginger Beer.*

*With keepsake Peabody mule mug \$21*

#### **GIN GIN MULE | 11**

*A cocktail consisting of Gordon's Gin, Fresh Lime Juice, Simple Syrup  
and Barritt's Ginger Beer. With keepsake Peabody mule mug \$21*

### **RUBBER DUCKY COCKTAIL**

*Malibu Rum, Crème de Banana, Pineapple Juice, Orange Juice,  
with Floating Keepsake Mini Rubber Ducky | 12*

### **BOURBONS SMALL BATCH**

**WOODFORD RESERVE | 10.75**

### **KENTUCKY STRAIGHT**

**MAKER'S MARK | 9.5**

### **RYES SMALL BATCH**

**KNOB CREEK | 10.75      BULLEIT | 11.75**

**DESSERTS, COFFEE,  
TEA & CORDIALS  
MENU**

**DESSERTS**

**CRÈME BRÛLÉE | 11**  
*Vanilla Infused, Macaroon*

**PEABODY DUCK | 13**  
*Our Signature White Chocolate Duck,  
Chocolate Mousse, Raspberry Coulis*

**TIRAMISU | 10.50**  
*Chocolate Coffee Cup, Mascarpone Cream,  
Ladyfinger Cookie*

**MISSISSIPPI MUD PIE | 10.25**  
*Pecan Shortbread, Cream Cheese Fluff,  
Butterscotch, Whipped Cream*

**HOMEMADE ICE CREAM AND SORBET | 4.75**  
*1 Generous Scoop  
Choose from Chocolate, Vanilla, Strawberry  
and Seasonal Sorbet*

**COFFEE & TEA**

**CAPPUCCINO OR LATTE | 5**

**ESPRESSO | Single 4 | Double 6**

**CAPPUCCINO OR LATTE | 5**

**FRENCH PRESS COFFEE - WE PROUDLY SERVE  
100% ORGANIC AND FREE TRADE  
CERTIFIED MAYAN ROAST | Whole Pot 9 | Half 6  
RISHI ORGANIC HOT TEA | 4**

**CORDIALS**

**BAILEY'S IRISH CREAM | 8.50**

**KAHLÚA | 8.50**

**FRANGELICO | 8.75**