The Peabody MEMPHIS

IN-ROOM DINING MENU

BREAKFAST (SERVED DAILY - 7 AM UNTIL 11:30 AM)

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.

SIDES

BREAKFAST POTATOES | 4.75
with Peppers and Onions

CREAMY SOUTHERN GRITS | 6.50
Shredded Cheddar Cheese on Side

BAGELS | 5.75
hive
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

BEVERAGES

FRESH JUICES **6.25**
Orange and Grapefruit

JUICES **5.75**
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**

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

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SCAN ME

GLUTEN FREE, VEGAN

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.

$4 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 4.10.23

The Peabody MEMPHIS

IN-ROOM DINING MENU

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

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 | 10
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 | 19
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 | 14.50
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

EUROPEAN DELI PLATTER | 24
Chef's Selection of Specialty Meats, Cheeses, Assorted Accompaniments

THE PEABODY BURGER | 17
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 | 16
Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomato

CHICKEN SALAD SANDWICH | 15.50
Flaky Croissant, Chicken Breast, Blue Cheese, Grapes

ENTRÈES

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.

gluten free, vegan

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.

$4 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 4.10.23

IN-ROOM DINING MENU

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

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 | 16
Our Signature White Chocolate Duck, Chocolate Mousse, Raspberry Coulis

TIRAMISU | 12
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

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

MILK.....4.50
Whole, Oat, Skim, Almond, 2%, Soy

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The Peabody MEMPHIS

IN-ROOM DINING

DRINK MENU

(ALCOHOL SERVING HOURS ARE SUNDAY 10AM-10PM | MONDAY-SATURDAY 8AM-10PM)

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 | 495
LOUIS PERDRIER BRUT, 750ML | 53
LOUIS PERDRIER ROSE', 750ML | 53
CRISTAL, 750ML | 575
VEUVE CLIQUOT YELLOW, 750ML | 150

BUILD YOUR OWN COCKTAIL KITS
JACK DANIELS PEACH SOUR | 18
BLUEBERRY MOJITO | 15
MEMPHIS MULE | 13
MEMPHIS MULE WITH KEEPSAKE MULE MUG | 23
BLOOD ORANGE SPRITZER | 12
OLD FASHIONED | 15

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