

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 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 MORNAI* | 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 AND SHORT RIB 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

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 Brussels Sprouts, 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 | 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	
CABERNET	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
PINOT NOIR	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
ZINFANDEL	Saldo, Oakville, California, 2014	18	72
	Old Ghost Old Vine, Lodi, 2019		150
MERLOT	Decoy, Sonoma, 2020	13	50
	Markham. Merlot, 2018		75
INTERESTING REDS	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
CHARDONNAY	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
SAUVIGNON BLANC	Decoy, Sonoma, 2020	13	50
	Hourglass, Napa Valley, 2017		98
	Duckhorn, Napa Valley, 2016		70
PINOT GRIS/ GRIGIO	Lange Pinot Gris, Willamette, 2021	13	50
	Santa Cristina, Tuscany, 2019	12	46
	Colterenzio, Alto Adige, 2019	14	53
INTERESTING WHITES	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
SPARKLING WINES	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