



IN-ROOM DINING MENU

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

ENTRÉES

CROISSANT SANDWICH | 13.50

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

2 EGGS ANY STYLE | 13.75

Bacon or Sausage, Toast and Breakfast Potatoes

3 EGG OMELETTE, SPINACH, PEPPERS AND MUSHROOMS | 15.50

Served with Toast, Butter, Preserves and Breakfast Potatoes.

3 EGG OMELETTE, HAM, TURKEY, AND CHEESE | 15.50

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

NY BRONX BAGEL | 5.50
with Cream Cheese

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

BEVERAGES

JUICES.....5.75

Orange, Grapefruit, Apple, Cranberry, Tomato

COFFEE/HOT TEASmall Pot 7.95 | Large 11.95

SOFT DRINKS.....4.50

PEABODY PETS MENU

DISCERNING DOGS | 9

Blue Buffalo Chicken Dinner

Blue Buffalo Beef Dinner

FINICKY FELINES | 9

Blue Buffalo Salmon

FOR A COMPLETE LIST OF OUR SERVICES AND AMENITIES, PLEASE:

- OPEN YOUR CAMERA ON YOUR PHONE
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- CLICK AND YOU WILL BE TAKEN TO THE GUEST DIRECTORY



SCAN ME

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 | 6.23.22



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, Grumbled Bacon, Heirloom Tomatoes

LEAFY GREEN SALAD | 10

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

LUNCH & DINNER SMALL PLATES

BONELESS CHICKEN THIGHS FRIED AND SEASONED | 16

Ranch Dressing on the Side

TRADITIONAL SHRIMP COCKTAIL | 23

Horseradish and Chili Vinaigrette

HUMMUS AND CRISPY PITA CHIPS | 11.50

SOUTHERN FRIED GREEN TOMATOES | 13.50

Cornmeal Battered and Served with Spicy Remoulade

BEVERAGES

JUICES 5.75
Orange, Grapefruit, Apple, Cranberry, Tomato

COFFEE/HOT TEA Small Pot 7.95 | Large 11.95

SOFT DRINKS 4.50

COLD CUTS, SANDWICHES AND ENTREES

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*

THE PEABODY CLUB | 16

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

CHICKEN SALAD SANDWICH | 15.50

Flaky Croissant, Chicken Breast, Blue Cheese, Grapes

MUSHROOM RAVIOLI | 25

Prosciutto, Green Peas, Light Cream

SPAGHETTI BOLOGNESE | 24

Traditional Meat Ragout and Grated Parmesan

PAN-ROASTED AIRLINE CHICKEN BREAST | 30

*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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IN-ROOM DINING MENU

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/HOT TEASmall Pot 7.95 | Large 11.95

SOFT DRINKS..... 4.50

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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 | 98

DOM PERIGNON, 750ML | 438

LOUIS PERDRIER BRUT, 750ML | 45

LOUIS PERDRIER ROSE', 750ML | 45

CRISTAL, 750ML | 485

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