

# SMALL PLATES



## PEACOCK ARTISAN BOARDS

*Accompanied by Traditional Condiments & Sourdough Bread*

- Cheese Board** ..... \$36  
Vermont Bijou, Pleasant Ridge, Saint Angel Triple Cream, Comte AOC, Alta Langa La Tur, Fontina Val d'Aosta DOP
- Charcuterie & Cheese Board (To Share)** 🍷 ..... \$34  
Nduja Bresaola (Cured Wagyu Beef), Prosciutto di Parma DOP, Salami Fra' Mani, Pleasant Ridge, Saint Angel Triple Cream, Blue Cheese, Marinated Olives, House-made Preserves

## LOUNGE PLATE

- Roasted Pepper and Tomato Bisque** 🌱 🍷 ..... \$12  
House-grilled Brioche Cheese Stick
- Polenta Fries** 🌱 🍷 ..... \$13  
Garlic Boursin, 10-year Aged Cheddar, Smoked Tomato Romesco
- Waldorf Astoria Signature Crab cake** 🍷 ..... \$26  
Jumbo Lump Crab, Corn and Pepper Fricassee, Local Greens, Caper Aioli
- Maine Lobster Tacos** 🍷 ..... \$28  
House-made Plantain Shell, Tomato Fennel Salad, Chipotle Crema, Watermelon Radish, House-pickled Jalapeño
- Mediterranean Flatbread** 🌱 🍷 ..... \$16  
Harissa-infused Tomato, Middle Eastern Spiced Grilled Eggplant, Arugula, Tahini Drizzle, Fleur de Sel Add: Grilled Chicken \$8

## GARDEN

*Add: Grilled Chicken \$8, Grilled Shrimp \$9, Grilled Salmon \$10*

- Caesar Salad** ..... \$12  
Romaine Hearts, Shaved Parmesan
- The Waldorf Salad** 🌱 🍷 ..... \$16  
Juliened Granny Smith and Red Gala Apples, Celery, Buttermilk Dressing with Red Grapes, Fresh Herbs, Candied Walnuts
- Heirloom Tomato Salad** 🌱 🍷 ..... \$19  
Campana Buffalo Mozzarella DOP, Basil, Extra Virgin Olive Oil, Aged Balsamic

🍷 Gluten Free   🌱 Vegetarian   🍷 Local

*Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food-borne illness.*

*Parties of 6 or More Are Subject to an 18% Service Charge*

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## SANDWICHES

All sandwiches are served with kettle chips

Substitute Fries, Salad or Fruit .....	\$5
Ham and Cheese Waffle .....	\$19
Black Forest Ham, Gruyère, Fleur de Sel	
Filet Mignon Sliders  .....	\$26
Russian Dressing, Tomato, Petit Greens, Mini Brioche Bun	
Peacock Club .....	\$24
Brioche Bread, Bibb Lettuce, Tomato, Herb Aioli, Grilled Chicken, Bacon & Egg Pillow, Gruyère, Guacamole	
Waldorf Astoria Signature Burger Bun and Roll  .....	\$20
CAB Butcher Blend, Roasted Tomato, A&W Farms Arugula, Gruyère Cheese, Chef's Sauce, House-made Croissant Bun	

## DESSERTS

Waldorf Astoria Red Velvet Cake .....	\$14
German Chocolate Cake .....	\$14
Key Lime Pie .....	\$12

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# COCKTAILS



## Peacock Egg \$18

Bombay Sapphire Gin, Lavender Syrup, Blue Curacao, Freshly Squeezed Lemonade

## Aire \$18

Ketel One Botanical Cucumber & Mint, Luxardo Maraschino, Lemon Juice, Pure Cane Syrup, Mint Leaves

## Aperol Spritz \$18

Aperol, House-made Limoncello, Daughters Prosecco, Lemon Peel

## Endless Summer \$19

Naked Turtle White Rum, Agave Nectar, Fresh Orange Wedges

## The Espresso Martini \$18

Coffee Infused Belvedere Vodka, Ethiopian Cold Brew Espresso, Madagascar Vanilla Bean Syrup, Borghetti Café Espresso Liqueur

## Kentucky Stud \$18

Buffalo Trace Bourbon, House-made Mule Mix, House-made Blackberry Jalapeno Syrup

## Lemonata Rosa \$18

Kettle One Botanical Peach & Orange Blossom, Basil Syrup, Lemon Wedges, Pure Cane Syrup, Raspberry Syrup

## New Fashioned \$20

Patron Anejo Bonnet Creek Barrel Select, Agave Nectar, Angostura Bitters, Fee Brother Whisky Barrel Aged Bitters

## Peacock Alley Bloody Mary \$18

Celery Infused Absolut Elyx, House-made Bloody Mary Mix, Pickled Olive, Blue Cheese Olive, Spicy Pepper Olive

## The Peacock Sazerac \$18

Eagle Rare Whiskey, Hennessy VSOP, Taylors Velvet Falernum, St. George Absinthe

## Picador Sour \$18

Parlida Reposado, Cointreau Noir, Agave Lime Sour, Egg White

## Pomelo Fresh \$18

Ketel One Botanical Grapefruit & Rose, Mahon Gin, Coconut Syrup, Lemon Juice, Tiki Bitters, GuS Soda

## Rip Currant \$18

Wheatley Vodka, Gra'it Vera Grappa Italiana, House-made Black Currant Tea Syrup, Fresh Lemon Juice, Cassis De Noir

## Something Peculiar \$18

The Botanist Gin, Fernet Branca, House-made Strawberry Demerara Syrup, Fresh Squeezed Lemon Juice, Egg White Powder

## Time Capsule \$18

Our House Blended Clarified Punch

## The Tom Dwyer \$18

Laphroigh 10Yr Scotch, Antica Formula Vermouth, HellFire Bitters, Piment D'Espelette

## The Upper East Side \$18

Nolets Silver Gin, Cocchi Americano Spumante Vermouth, Amaro Nonino Quintessentia

# BEER



## DOMESTIC

Blue Moon	\$6
Bud Light	\$6
Budweiser	\$6
Cigar City Jai Alai IPA 	\$7
Coors Light	\$6
Dogfish 90 Min IPA	\$7
Michelob Ultra	\$6
Miller Lite	\$6
O'Douls, Non-Alcoholic Beer	\$5.50
Sailfish Brewery Amber Ale 	\$7
Sailfish Brewery Sunrise City IPA 	\$7
Samuel Adams Boston Lager	\$7
Yuengling	\$6

## IMPORTED

Amstel Light	\$7
Corona Extra	\$7
Dos Equis	\$7
Guinness Draught	\$7
Heineken	\$7
Peroni	\$7
Stella Artois	\$7
Stella Cidre	\$7