



PEACOCK MENU PM

Truffle Devilled Eggs 10

Shrimp Cocktail 21

Cocktail Sauce, Lemon Thyme Marinated

Chips and Salsa 14

Tortilla Chips, Salsa - Add Guacamole 5

Buffalo Wings 19

Choice of Blue Cheese or Ranch Dressing, Celery and Carrot Sticks

Crab Cakes 26

Lump Maryland Style Crab Cake, Sweet Corn Relish, Piquillo Pepper Coulis

Charcuterie and Cheese Board (To Share) 38

Chef selection of Imported Artisan Charcuterie and Cheeses with
Traditional Accoutrement and Fresh Sourdough Bread

Peacock Artisan Cheese Board (To Share) 36

Vermont Bijou, Pleasant Ridge, Saint Angel Triple Cream, Comte AOC, Alta Langa La Tur, Fontina Val d'Aosta DOP
Accompanied by Traditional Condiments and Sourdough Bread

Waldorf Astoria Signature Burger 20

CAB Butcher Blend, Roasted Tomato, Farms Arugula, Gruyère Cheese, Chef's Sauce, Brioche Bun

Fried Chicken Sandwich 20

Double-Fried Free Range Chicken Breast, Pickle Aioli, Spicy Slaw, Brioche Roll

Caesar Salad 15

Fresh Cut Romaine, DOP Parmesan, Focaccia Crouton, House-made Caesar Dressing
Enhance with Chicken \$7 Salmon \$8

Torchio Pomodoro 22

Roasted Wild Mushroom, Blistered Heirloom Cherry Tomato, Asparagus, Spinach, Torchio Pasta,
House Red Sauce, Basil - Enhance with Chicken \$7 Salmon \$8

SWEET OFFERINGS

German Chocolate Cake 14

Key Lime Pie 12



Vegan

18% Gratuity added to parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.