

The Peacock Inn

Brunch • Lunch Menu

Continental Breakfast

Complimentary for hotel guests

Assorted Pastries 9.

Select Breads

Choice of bagel or rye, whole wheat or white toast served with cream cheese or butter 3.

Yogurt, Granola & Berries

Served with dried fruit and toasted almonds 9.

Beverages

Coffee 5. • Tea 5. • Juices 5.

De'Lox Plate

smoked salmon, whitefish, bagel, cream cheese smear, onion, cucumber, greens 18.

Avocado & Eggs Benedict

poached eggs, biscuit, pico de gallo, hollandaise, strawberry, greens 16.

Canadian Ham & Eggs Benedict

poached eggs, biscuit, hollandaise, strawberry, greens 16.

Cinnamon French Toast

strawberry, banana, vanilla cream, maple syrup 14.

Filet Mignon & Eggs Benedict

poached eggs, biscuit, hollandaise, strawberry, greens 24.

Frittata Omelet

open-faced Italian omelet with chive sour cream
Choice of three ingredients: Cheddar, Goat, Gruyere, or American cheese; peppers, mushrooms, sweet corn, asparagus, onion, spinach, potato, bacon, prosciutto 13.

Soups

White Lobster Bisque

12. GF

Acorn Squash Soup

roasted cipollini onions, mushrooms, Brussels sprouts, duck bacon 10.

Appetizers

Tuna & Avocado Tartare

shallots, chives, chilis, coconut cream 18. GF

Seared Foie Gras

roasted grapes, madeira jelly, hazelnut shortbread 21.

Crab Cake Croquettes

cabbage salad, crispy potatoes 16.

Black Truffle Semolina Gnocchi

goat cheese, pink truffle sauce, shaved truffle 17. V

Salads

Peacock Salad Niçoise

seared tuna, boiled egg, greens, haricot vert, niçoise olives, potato, tomato, cucumber, tarragon Dijon vinaigrette 20. GF, DF

Roasted Beet Salad

pear, goat cheese, mustard greens, pistachio tuile 14. V

Baby Spinach Salad

roasted butternut squash, pumpkin seeds, Grana Padano, dried cherries, apple cider vinaigrette 14. V, DF, GF

Caesar

romaine heart, Parmigiano-Reggiano, crispy white anchovy, rosemary focaccia croutons 12.

Baby Kale Salad

roasted squash, pomegranate, Comte cheese, blood orange, walnut dressing 14. GF, V

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Sandwiches

Choice of salad, fries, or fire fries GF, V, DF, VE

Croque Monsieur

broiled honey ham, Gruyere melt, sourdough bread 15.

Grilled Chicken Ciabatta

American melt, hot pepper slaw, pickle relish, BBQ sauce 14.

Lobster Roll

Maine lobster salad, dill pickle, grilled New England butter bun 24.

BLT & Avocado

toasted hearth bread, spicy mayo 16.

Bayard Burger

hot pepper slaw, pickle, tomato, greens, caramelized onion 18.

Add Gruyere, Manchego, or American cheese 2.

Lunch Entrees

Available after 12pm

Lump Crab Cakes

lemon slaw, avocado, mache, vinaigrette, coconut chili cream, peach sauce 36.

Salmon Teriyaki

Scottish salmon, spinach, sesame bean sprouts, shiitake 27. GF, DF

Fra Diavolo Clams & Linguini

middle-neck, garlic, basil, parsley, chili oil, sun-dried tomato, green onion, tomato, shaved Parmigiano-Reggiano, extra virgin olive oil 22.

Retro Steak Frites

filet mignon, asparagus, crinkle cut fries, cracked pepper, herb butter 46. GF

Porcini Mushroom Ravioli

truffle cream sauce 25. V

Add Shaved White Truffle to any dish 50.

**Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
There is a sharing charge of 25%. 20% gratuity will be added for parties of 6 or more.
We proudly support locally farmed produce, aquaculture, and artisan food producers.*