

The Peacock Inn

BRUNCH MENU

\$32

First Course

House- Made Granola

Fresh Fruit / Greek Yogurt

House Cured Gravlox

Peach / Radish / Orange / Pumpernickel

Baby Romaine Lettuce

Kalamata Olive / Shepard's Basket / Red Pearl Onion / Chickpea / Sheep's Milk Yogurt Vinaigrette

Jersey Corn & Coconut Milk Soup

Spanish Octopus / Squid / Fresno Chili / Cashew / Thai Basil / Lime

Crispy Potato Pancakes

House-Made Apple Sauce / Sour Cream

Second Course

Classic Eggs Benedict

Canadian Bacon / English Muffin / Hollandaise / Hash Browns

Huevos Rancheros

House Made Chorizo / Avocado Salsa / Corn Tortilla / Sunnyside Eggs / Cilantro

Three Egg Omelet

Eggplant / Summer Squash / Holland Red Pepper / Manchego

Two Eggs Any Style

Applewood Smoked Bacon / Hash Browns / Baguette

French Toast

Nectarine / Chantilly Cream / Basil / Peach Ice Cream

Ricotta Gnocchi

Charred Corn / Holland Red Pepper / Brown Butter / Shishito

Wagyu Sirloin and Two Eggs Any Style (Supplement \$8)

Chimichurri / Hash Browns / French Baguette

Sides

Applewood Smoked Bacon 5	Dressed Greens 5	Sourdough Toast 3	Hash Browns 4
Canadian Bacon 5	Two Eggs Any Style 4	French Baguette 3	Seasonal Fruit 4

Children's Menu 12

(Age 10 & Under) Choice of...

French Toast

Warm Maple Butter / Whipped Cream

Two Eggs Any Style

Hash Browns / Baguette / Bacon

Executive Chef Maj Parvez

Menu adjustments may be made due to seasonality or availability.
Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.