

# LUNCH MENU

## SOUP

- Chicken Noodle Soup 6.00 ♥
- Lobster Bisque 9.00 ♥
- Minestrone 6.00
- Soup of the Day 6.00

## COMBOS

- Soup & Half Sandwich\* 12.00**  
SELECT ONE OF OUR SOUPS AND HALF OF ONE OF OUR SANDWICHES
- Salad & Half Sandwich\* 12.00**  
OUR SALAD BAR AND HALF OF ONE OF OUR SANDWICHES
- Soup & Salad 10.00**  
SELECT ONE OF OUR SOUPS AND A TRIP THROUGH OUR SALAD BAR

\* INCLUDES ALL SANDWICHES EXCEPT SOUTHERN BURGER

## PEABODY No. 1 FOOD FACTS

WHEN COOKS IN THE MIDDLE AGES SPOKE OF "SOUP," WHAT THEY UNDERSTOOD WAS A DISH COMPRISING PRIMARILY A PIECE OF BREAD OR TOAST SOAKED IN A LIQUID OR OVER WHICH A LIQUID HAD BEEN POURED. THE BREAD OR TOAST WAS A MEANS BY WHICH A DINER COULD CONSUME THE LIQUID EFFICIENTLY BY SOPPING IT UP. IT WAS AN ALTERNATIVE TO USING A SPOON. THE INCLUSION OF A SOP IN THE END-OF-THE-DAY MEAL BECAME "SOUPER" OR "SUPPER."

## APPETIZERS

- Fried Green Tomatoes 8.00 ♦**  
GREEN TOMATOES LIGHTLY CORN-DUSTED & CRISPED TO PERFECTION
- Shrimp & Grits 12.00 ♥**  
A CLASSIC SOUTHERN DISH WITH GULF SHRIMP & BUTTERY STONE GROUND GRITS
- A Variety of Deviled Eggs 9.00 ♥**  
THE CHEF'S DAILY CREATIVE NEW APPROACH TO AN ANCIENT PREPARATION

## PEABODY No. 2 FOOD FACTS

THE CONCEPT OF DEVILED EGGS BEGINS WITH ANCIENT ROME. SPICY STUFFED EGGS WERE KNOWN IN 13TH CENTURY ANDALUSIA (SPAIN). THE FIRST RECIPES FOR STUFFED, HARD-BOILED EGGS WERE IN MEDIEVAL EUROPEAN TEXTS. THESE COOKS STUFFED THEIR EGGS WITH RAISINS, CHEESE AND SWEET SPICES.

## SALADS

- Roasted Fingerling Potato Salad 6.00 ♥**  
GOLDEN BROWN FINGERLING POTATOES IN A BACON VINAIGRETTE
- Spinach & Strawberry Salad 9.00 ♥♦**  
BABY SPINACH, STRAWBERRIES, ROASTED PECANS, MOLASSES & BALSAMIC DRESSING
- Caesar Salad small 7.00 large 9.00**  
PETITE ROMAINE, HOMEMADE GARLIC CROUTONS & PECORINO CHEESE TOSSED IN CAESAR DRESSING
- Chopped Salad 13.00 ♥♦**  
ROMAINE & ICEBERG, ROASTED CORN, DICED RED PEPPERS, CUCUMBERS, TOMATOES, EGGS, SLICED RED ONIONS & BASIL-RANCH DRESSING
- Spicy Pork Loin Salad 10.00 ♥**  
THINLY-SLICED SLOW ROASTED PORK LOIN WITH APPLES, CELERY, PEANUTS & RAISINS
- BBQ Salad in a Mason Jar 10.00 ♥**  
BRAISED TURKEY SHANK, KIDNEY BEANS, COLESLAW, HEARTS OF ROMAINE & BBQ DRESSING

### Add-Ons

- 6 OZ GRILLED 7.00
- CHICKEN BREAST
- 6 OZ GRILLED STEAK 12.00
- 4 EA GRILLED SHRIMP 14.00
- 4 OZ GRILLED SALMON 10.00

## SANDWICHES

All sandwiches are served with seasoned fries or tomato salad

- Southern Hamburger 12.00**  
FRIED GREEN TOMATOES, APPLEWOOD SMOKED BACON & CHEDDAR CHEESE
- BBQ Pork Sandwich 11.00 **  
SLOW-ROASTED PULLED PORK ROAST, BRIOCHE BUN & CREAMY COLESLAW
- Shrimp Po' Boy 13.00 **  
BATTERED SHRIMP ON FRENCH BREAD, LETTUCE, TOMATO, PICKLES & CAJUN REMOULADE
- Rueben 11.00 **  
TRADITIONAL REUBEN WITH CORNED BEEF, SWISS CHEESE, SAUERKRAUT & RUSSIAN DRESSING
- Muffaletta 12.00 **  
GIARDINIERA, MORTADELLA, SALAMI, MOZZARELLA, HAM & PROVOLONE IN A ROUND SESAME SEED BUN
- City Ham & Cheese 9.00 **  
TENNESSEE CITY HAM WITH SHARP CHEDDAR CHEESE
- Steak Sandwich 13.00**  
MARINATED FLANK STEAK ON FRENCH BREAD WITH PROVOLONE, CARAMELIZED ONIONS & SMOTHERED MUSHROOMS
- Chicken Panini 11.00**  
GRILLED CHICKEN, SMOKED GOUDA, SPINACH & SUNDRIED TOMATO AIOLI ON CIABATTA BREAD

## PEABODY No. 3 FOOD FACTS

THERE HAVE BEEN MANY CLAIMS TO THE ORIGIN OF THE HAMBURGER. CURRENTLY, THE EARLIEST KNOWN REPORT IN A NEWSPAPER OCCURS ON JULY 5, 1896, WHEN THE CHICAGO DAILY TRIBUNE MADE HIGHLY SPECIFIC CLAIM REGARDING A "HAMBURGER SANDWICH" IN AN ARTICLE ABOUT A "SANDWICH CAR." THE ARTICLE READS, A DISTINGUISHED FAVORITE, ONLY FIVE CENTS, IS HAMBURGER STEAK SANDWICH, THE MEAT FOR WHICH IS KEPT READY IN SMALL PATTIES AND "COOKED WHILE YOU WAIT" ON THE GASOLINE RANGE. THE HAMBURGER GAINED NATIONAL RECOGNITION AT THE 1904 ST. LOUIS WORLD'S FAIR WHEN THE NEW YORK TRIBUNE NAMELESSLY ATTRIBUTED THE HAMBURGER AS, "THE INNOVATION OF A FOOD VENDOR ON THE PIKE."

# LUNCH MENU



## DAILY SPECIALS

**Monday 12.00** ☒

BEEF BRISKET  
Mashed potatoes, seasonal vegetables

**Tuesday 11.00** ☒

SMOTHERED CHICKEN  
Slow-roasted chicken, black-eyed peas, sweet potatoes & southern gravy

**Wednesday 16.00** ☒

RIBS  
Corn fritter, portabella mushroom slaw

**Thursday 11.00** ☒

FRIED CHICKEN  
Hoe cake & baked bean purée

**Friday 10.00** ☒

FRIED CATFISH  
Tartar sauce, turnip greens & boiled potatoes

## PIZZA PIZZA

**Margherita 12.00** ♦

TOMATO, MOZZARELLA, MICRO BASIL

**Salsicce 13.00**

MOZZARELLA, ROASTED RED PEPPERS, PEPPERONI, ITALIAN SAUSAGE

**Jack Pizza 13.00**

GRILLED CHICKEN, MOZZARELLA, ASIAGO, RED PEPPERS RED ONION, BACON & JACK DANIEL'S BBQ SAUCE

**Delizia Vegetale 13.00** ♦

ARTICHOKE, ROASTED RED PEPPERS, KALAMATA OLIVES, ASPARAGUS, SPINACH, MARINARA SAUCE & MOZZARELLA CHEESE

**Pizza du Jour 13.00**

CHEF'S DAILY CREATION

## ENTRÉES

**Smothered Chicken 13.00**

SLOW-ROASTED CHICKEN, BLACK EYED-PEAS, SWEET POTATOES & SOUTHERN GRAVY

**Fried Chicken 13.00**

WITH HOE CAKE & BAKED BEAN PURÉE

**BBQ Ribs 18.00** ♥

WITH PORTABELLA MUSHROOM COLE SLAW & CORN FRITTER

**Salmon Barley Croquette 13.00**

JACK DANIEL'S SORGHUM GLAZE & CHEF'S DAILY VEGETABLE

**Crawfish & 3-Cheese Macaroni 12.00**

LOUISIANA CRAWFISH, CREAMY CHEDDAR, MOZZARELLA & PARMESAN CHEESE ON PASTA

**Brisket 14.00**

BRAISED BRISKET, MASHED POTATOES, CARAMELIZED PEARL ONIONS & SEASONAL VEGETABLES

**Fried Catfish 12.00**

TARTAR SAUCE, TURNIP GREENS, BOILED POTATOES, CORN FRITTER & BLACK-EYED PEAS

## PEABODY No. 4

### FOOD FACTS

PIZZA AS WE KNOW IT TODAY IS USUALLY ATTRIBUTED TO RAFFAELE ESPOSITO IN 1899. AS LEGEND HAS IT, HE BAKED THREE DIFFERENT PIZZAS FOR THE VISIT OF KING UMBERTO I & QUEEN MARGHERITA OF SAVOY. THE QUEEN'S FAVORITE WAS A PIZZA WITH BASIL LEAVES, MOZZARELLA & TOMATOES, THE 3 COLORS OF THE ITALIAN FLAG. IT WAS NAMED PIZZA MARGHERITA IN HER HONOR.



## PASTA BAR

**Create Your Own Pasta 16.00**

VISIT OUR PASTA STATION & OUR CHEF WILL COOK YOUR CUSTOM PASTA TO ORDER. INCLUDES A TRIP THROUGH OUR SOUP & SALAD BAR.



**Create Your Own Omelet 13.95** ♥

THREE EGG OMELET WITH YOUR CHOICE OF INGREDIENTS: HAM, BACON, SAUSAGE, DICED GREEN BELL PEPPERS, DICED ONIONS, MUSHROOMS, DICED TOMATOES, SPINACH, MOZZARELLA, SWISS OR CHEDDAR CHEESE

## BEVERAGES



**Freshly-Brewed Iced Tea 3.00**

FLAVORS: TRADITIONAL, BLACKBERRY, RASPBERRY, MANGO OR PEACH

**Freshly-Squeezed Lemonade 3.00**

FLAVORS: TRADITIONAL, BLACKBERRY, RASPBERRY, MANGO OR PEACH

**Soft Drinks 2.75**

## PEABODY No. 5

### DRINK FACTS

LEMONADE CAN TRACE ITS ORIGINS TO THE EGYPTIANS WHEN IN 500 A.D. LEMON JUICE WAS MIXED WITH SUGAR TO MAKE A BEVERAGE KNOWN AS QATARMIZAT. THE FIRST LEMONADE "SOFT DRINK" DEBUTED IN PARIS ON AUGUST 20TH, 1630. THE DRINK WAS MADE FROM SPARKLING WATER & LEMON JUICE SWEETENED WITH HONEY. THE EARLIEST DOCUMENTED LEMONADE STANDS WERE INTRODUCED BY A YOUNG ENTREPRENEUR NAMED EDWARD BOK WHO FORMED THEM IN BROOKLYN STREET CARS FROM 1873 TO 1876.

☒ 10 MINUTES OR LESS ♥ GLUTEN-FREE ♦ VEGETARIAN

Gluten-free bread available upon request. Parties of 8 or more will be on one check.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses.