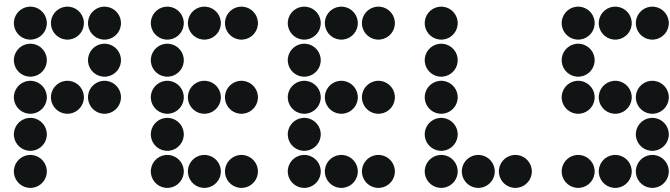


BREAKFAST 7:30AM TO 11:00AM
WEEKEND BRUNCH 10:00AM TO 4:00PM
LUNCH 11:00AM TO 4:00PM
LATE AFTERNOON 4:00PM TO 5:00PM
DINNER 5:00PM TO 11:30PM



OPEN 7:30AM—12AM

BREAKFAST — LUNCH/BRUNCH — DINNER — COCKTAILS

GARDEN PARTY

WARM RED QUINOA SALAD • 9⁷⁵
 Roasted pumpkin, charred Tuscan kale & toasted pumpkin seeds

PEELS CHEF'S SALAD • 13⁵⁰
 Roasted chicken breast, avocado, hard-cooked egg, radish, romaine lettuce & blue cheese

PLANCHA-SEARED SHRIMP SALAD • 14²⁵
 Marinated chickpeas, pickled fresno chili, red onion, frisée & meyer lemon vinaigrette

KEEPSAKE FARMS MIXED GREENS • 8⁵⁰
 Lemon vinaigrette

WARM PARKER HOUSE ROLLS

SERVED WITH HOUSE-MADE JAM
 AND VERMONT BUTTER
 5⁰⁰

SOUPS

VEGETARIAN CHOWDER OF THE DAY • 8⁵⁰

ROASTED CHICKEN & BARLEY SOUP • 8⁵⁰
 Root vegetables, thyme

SANDWICHES & ENTREES

FRIED CHICKEN SANDWICH • 12⁷⁵
 Free-range boneless chicken, pickles, honey mustard & French fries

PIMIENTO CHEESE STEAK SANDWICH • 14⁷⁵
 Piedmontese beef, pimiento cheese, caramelized onions

GOBBLECADO • 11⁷⁵
 Smoked turkey, avocado, chili mayo, Cotija cheese

HOUSE-CURED HAM & CHEDDAR SANDWICH • 12⁵⁰
 Onion Parker House roll, whole-grain mustard & pickles

TUNA SALAD SANDWICH • 11⁷⁵
 Watercress, radish, red onion & smoked black olive aioli

PEELS GRILLED CHEESE • 11²⁵
 with mixed greens

BEER-BATTERED FISH TACOS • 13²⁵
 Corn tortillas, cabbage-poblano slaw, radish & chili aioli

CHEESEBURGER • 16⁵⁰
 Grass-fed beef, cave-aged cheddar, pickles, grilled, onions & French fries
 Add Bacon +2

SIDE DISHES

BACON • 6⁰⁰
BREAKFAST SAUSAGE • 6⁰⁰
TOAST • 3⁰⁰
HASHBROWNS • 6⁰⁰
CHEDDAR-JALAPEÑO GRITS • 7⁰⁰
FRENCH FRIES • 7⁰⁰
HOUSE-MADE TASSO POTATO CHIPS • 4⁰⁰

GOOD MORNING!

PASTRY BASKET • 12⁵⁰
 A selection from our bakery

BUTTERMILK FLAP JACKS • 11²⁵
 Whipped maple butter

MÜESLI • 8⁵⁰
 Sunflower & pumpkin seeds, fresh fruit, yogurt

FRUIT SALAD • 11⁰⁰
 Seasonal fruit, lime juice, honey, mint

OATMEAL • 9⁰⁰
 Brown sugar, golden raisins

GRANOLA • 9²⁵
 Maple-honey roasted oats & seeds, dried fruit, yogurt

BUILD-A-BISCUIT

CLASSIC BUTTERMILK BISCUIT • 3⁰⁰
LOCAL ORGANIC SCRAMBLED EGG • ADD 3⁰⁰
BACON OR SAUSAGE • ADD 2⁰⁰
COUNTRY HAM • ADD 2⁰⁰
FRIED CHICKEN • ADD 6⁰⁰
CHEDDAR, MUENSTER, OR PEPPERJACK • ADD 1⁰⁰
AVOCADO • ADD 2⁰⁰
RED-EYE GRAVY • ADD .50

SUNNY SIDE

SPA EGGS • 11⁷⁵
 Egg white omelette, sautéed spinach, onions, goat cheese

FARMER'S BREAKFAST • 13²⁵
 Fried eggs, house-smoked bacon, hashbrowns, toast

PEELS BISCUIT & GRAVY • 12⁵⁰
 Toasted buttermilk biscuit, poached eggs, sausage gravy

SHRIMP & GRITS • 13²⁵
 Fried egg, shrimp, house-made tasso bacon, jalapeño grits

DAILY MARKET VEGETARIAN QUICHE • 12⁵⁰
 With mixed greens salad

ALWAYS ROOM FOR PIE

GREENMARKET APPLE PIE • 5⁷⁵
3 IN 1 CREAM PIE • 8⁰⁰
PIES CAN BE SERVED À LA MODE +3⁰⁰

BRUNCH CLASSICS

BLOODY MARY • 10⁰⁰

Our award-winning version of the classic

RED SNAPPER • 10⁰⁰

Bloody Mary with gin, radish garnish

GYPSY ROSE • 10⁰⁰

Sloe gin, Cherry Heering, Champagne float

BOSQUE N' BUBBLES • 10⁰⁰

Bosque pear, black pepper, vodka, lime, Champagne

QUINCE N' BUBBLES • 10⁰⁰

Campari, quince syrup, Champagne

MICHELADA • 10⁰⁰

House spices and Modelo

SHANDY • 10⁰⁰

True ginger beer

FRAMBOISE • 10⁰⁰

House-made raspberry beer

COCKTAILS

SHADDOCK'S FIZZ • 13⁰⁰

Aperol, St. Germain, grapefruit, Champagne

NEW YORK SHRUB • 13⁰⁰

Rye, lemon, simple reduced balsamic vinegar

PEELS PUNCH • 13⁰⁰

Pisco, bianco vermouth, hibiscus, lime

JIN APPLE • 13⁰⁰

Gin, fresh pressed apple juice, cinnamon, lime

BOND ST. SWIZZLE • 13⁰⁰

Gin, orgeat, mint, lime, absinthe float

BREAKFAST MARTINI • 13⁰⁰

Gin, Peels jam, lemon juice

SWITCHEL • 13⁰⁰

Dark rum, apple cider, apple cider vinegar, ginger, molasses

INVENTED GIN & TONIC • 13⁰⁰

A more herbaceous version

BLONDE TODDY • 13⁰⁰

Gin, lemon marmalade, ginger, honey

IRISH TWIN COFFEE • 13⁰⁰

Irish whiskey, coffee, homemade Irish cream

HOT BUTTERED SCOTCH • 13⁰⁰

Scotch, butterscotch in a snifter

ROCOCO COCOA • 6⁰⁰

Green Chartreuse, shot of hot cocoa, marshmallow

WINES BY THE GLASS

SPARKLING

SPARKLING SEMI-DRY CIDER • 10⁰⁰

Farnum Hill, Poverty Lane Orchards, NH

BRUT • 11⁰⁰

Piper, Sonoma, CA NV

BRUT ROSÉ • 16⁰⁰

Argyle, Willamette Valley, OR 2006

BLANC DE BLANC • 18⁰⁰

Chateau Frank, Finger Lakes, NY 2002

CHAMPAGNE • 20⁰⁰

Billecart-Salmon Brut Réserve, France NV

WHITES

RIESLING • 10⁰⁰

'Dry' Ravines, Finger Lakes, NY 2010

SAUVIGNON BLANC • 11⁰⁰

Starlane, Santa Ynez, CA 2009

PINOT GRIS • 12⁰⁰

Eyrie Vineyards, Dundee Hills, OR 2009

CHARDONNAY • 14⁰⁰

Evening Land, Arroyo Grande, CA 2009

VIOGNIER • 16⁰⁰

Fausse Piste, Yakima Valley, WA 2010

REDS

PETITE SYRAH • 10⁰⁰

Line Shack, San Antonio Valley, CA 2009

CABERNET FRANC • 12⁰⁰

Hermann J Weimer, Finger Lakes, NY 2008

TEMPRANILLO • 12⁰⁰

Albacela, Umpqua Valley, OR 2008

CINSAULT • 13⁰⁰

Turley, Lodi, CA 2010

PINOT NOIR • 14⁰⁰

'Nevermore,' Gothic, Willamette Valley, OR 2010

ROSÉ

ROSÉ • 10⁰⁰

Gothic, Willamette Valley, OR 2010

CAFE DRINKS

CAFE

LA COLOMBE COFFEE • 2²⁵

12 HOUR COLD-BREWED ICED COFFEE • 3⁵⁰

ESPRESSO • 2⁷⁵

CAPPUCCINO • 3⁵⁰

LATTE • 4⁰⁰

ICED LATTE • 5⁰⁰

AMERICANO • 3⁰⁰

ICED AMERICANO • 3⁵⁰

MACCHIATO • 3⁰⁰

AFFOGATO • 5⁰⁰

PEELS MOCHA • 5⁰⁰

TEA

HOT TEA • 3⁰⁰

ICED TEA • 2²⁵

JUICE

FRESH-SQUEEZED ORANGE JUICE • 3⁵⁰

FRESH-SQUEEZED GRAPEFRUIT JUICE • 3⁵⁰

FRESH-SQUEEZED LEMONADE • 3⁷⁵

ARNOLD PALMER • 2⁷⁵

HOT COCOA

WITH HONEY-VANILLA MARSHMALLOW • 4⁰⁰

HOT SPICED CIDER • 3⁰⁰

*All Peels Espresso drinks are served double ristretto

SODA FOUNTAIN

MILKSHAKES

VANILLA, CHOCOLATE, MALT

---9⁰⁰---

GRAPE CLUSTER BUSTER

SHIRLEY TEMPLE

ALMOND RICKEY

CINNAMON LEMONADE

RASPBERRY SHRUB

---5⁰⁰---

TAP BEER

LAGUNITAS IPA • 9⁰⁰

RARE VOS AMBER ALE • 11⁰⁰

PRIMA PILSNER • 9⁰⁰

ALLAGASH WHITE • 10⁰⁰

GUINNESS STOUT • 8⁰⁰

FROM OUR BAKERY

PEELS MUFFIN • 3⁰⁰

Buckwheat, rosemary, lemon marmalade

MUFFIN OF THE DAY • 3⁰⁰

Please ask

BANANA BREAD • 3⁰⁰

Chocolate, candied-ginger

SAVOURY SCONE • 2⁵⁰

Ask for our daily selection

S'MORE CAKE • 3⁰⁰

Valrhona milk chocolate ganache, honey marshmallow

MONKEY BREAD • 3⁵⁰

Cinnamon, brioche, mascarpone frosting

S'MORE CUPCAKE • 3⁰⁰

COOKIES

ANZAC BISCUIT • 2²⁵

BROWN BUTTER RICE KRISPY TREAT • 1⁵⁰

GRAHAM CRACKERS • 1⁷⁵

PEEL-I-O • 2⁵⁰

TCHO CHOCOCHUNK • 2⁰⁰

LEMON MARMALADE BARS • 3⁰⁰

ROUND BROWNIES • 2⁵⁰

PISTACHIO & ALMOND MACARON • 2⁰⁰ (WHEAT FREE)

DESSERTS

ICE CREAMS EVERY DAY

VANILLA, CHOCOLATE, MALTED,

MINT-ROSEWATER ICE MILK,

CHESTNUT-CARAMEL SWIRL,

& SEASONAL FLAVORS

---6⁰⁰---

BLACKBERRY ETON MESS FOOL

Crunchy meringue, yogurt mousse, blackberry compote,

---10⁰⁰---

PEELS SUNDAE

Peanuts, pretzels, brownie bites, salted caramel, hot fudge

---10⁰⁰---

We also offer seasonal & quirky ice creams & sorbet

Please inquire with your server