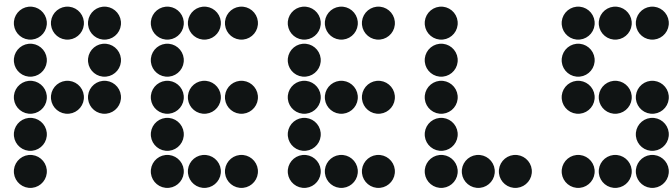


BREAKFAST 7:30AM TO 11:00AM
WEEKEND BRUNCH 10:00AM TO 4:00PM
LUNCH 11:00AM TO 4:00PM
LATE AFTERNOON 4:00PM TO 5:00PM
DINNER 5:00PM TO 11:30PM



OPEN 7:30AM-12AM

BREAKFAST — LUNCH/BRUNCH — DINNER — COCKTAILS

GARDEN PARTY

WARM RED QUINOA SALAD • 9
 Roasted pumpkin, charred Tuscan kale,
 & toasted pumpkin seeds

ROASTED CHICKEN SALAD • 13
 Market lettuces, apples, candied pecans
 & Westfield Goat Cheese

MARINATED SHRIMP SALAD • 14
 Grapefruit, avocado, wild arugula, & Jalapeño vinaigrette

KEEPSAKE FARMS MIXED GREENS • 7
 Lemon vinaigrette

WARM PARKER HOUSE ROLLS

SERVED WITH HOUSE-MADE JAM
 AND VERMONT BUTTER
 4

SOUPS

VEGETARIAN CHOWDER OF THE DAY • 8

ROASTED CHICKEN & BARLEY SOUP • 8
 Root vegetables, thyme

SANDWICHES & ENTREES

FRIED CHICKEN SANDWICH • 12
 Free-range boneless chicken, pickles, honey mustard,
 & French fries

PIMIENTO CHEESE STEAK SANDWICH • 14
 Piedmontese beef, pimiento cheese, caramelized onions

GOBBLECADO • 10
 Smoked turkey, avocado, chili mayo, Cotija cheese

HOUSE-CURED HAM & CHEDDAR SANDWICH • 11
 Onion Parker House roll, whole-grain mustard & pickles

CHICKEN SALAD SANDWICH • 11
 Celery, red onion, mayonnaise on whole-grain baguette

PEELS GRILLED CHEESE • 10
 with mixed greens

BEER-BATTERED FISH TACOS • 12
 Corn tortillas, cabbage-poblano slaw, radish & chili aioli

CHEESEBURGER • 16
 Grass-fed beef, cave-aged cheddar, pickles, onions,
 & French fries
 Add Bacon +2

SIDE DISHES

BACON • 6
BREAKFAST SAUSAGE • 6
TOAST • 3
HASHBROWNS • 6
CHEDDAR-JALAPEÑO GRITS • 6
FRENCH FRIES • 6
HOUSE-MADE TASSO POTATO CHIPS • 4

GOOD MORNING!

OATMEAL • 8
 Brown sugar, golden raisins

GRANOLA • 9
 Maple-honey roasted oats & seeds, dried fruit, yogurt

MÜESLI • 8
 Amaranth, sunflower & pumpkin seeds, fruit, yogurt

FRUIT SALAD • 11
 Seasonal fruit, lime juice, honey, mint

BUTTERMILK FLAP JACKS • 11
 Whipped maple butter

PASTRY BASKET • 14
 A selection from our bakery

BUILD-A-BISCUIT

CLASSIC BUTTERMILK BISCUIT • 3
LOCAL ORGANIC SCRAMBLED EGG • ADD 3
BACON OR SAUSAGE • ADD 2
COUNTRY HAM • ADD 2
FRIED CHICKEN • ADD 6
CHEDDAR, MUENSTER, OR PEPPERJACK • ADD 1
AVOCADO • ADD 2
RED-EYE GRAVY • ADD .50

SUNNY SIDE

SPA EGGS • 11
 Egg white omelette, sautéed spinach, onions,
 goat cheese

FARMER'S BREAKFAST • 13
 Fried eggs, house-smoked bacon,
 hashbrowns, toast

PEELS BISCUIT & GRAVY • 12
 Toasted buttermilk biscuit, poached eggs,
 sausage gravy

SHRIMP & GRITS • 13
 Fried egg, shrimp, house-made tasso bacon, jalapeño grits

ALWAYS ROOM FOR PIE

GREENMARKET APPLE PIE • 5
PECAN PIE • 5
SWEET POTATO PIE • 5
3 IN 1 CREAM PIE • 8
ROASTED PEAR, CHESTNUT-HONEY CRISP TART • 5
MINCE TARTLETTES • 3
ALL PIES CAN BE SERVED À LA MODE
 +3

BRUNCH CLASSICS

BLOODY MARY • 10

Our version of the classic with potato vodka

RED SNAPPER • 10

Bloody Mary with gin, radish garnish

GYPSY ROSE • 10

Sloe gin, Cherry Heering, Champagne float

BOSQUE N' BUBBLES • 10

Bosque pear, black pepper, vodka, lime, Champagne

STRAWBERRY FIELD ROYALE • 10

Gin, mint, lemon, Champagne

MICHELADA • 10

House spices and Modelo

SHANDY • 10

True ginger beer

FRAMBOISE • 10

House-made raspberry beer

COCKTAILS

SHADDOCK'S FIZZ • 13

Aperol, St. Germain, grapefruit, Champagne

NEW YORK SHRUB • 13

Rye, lemon, simple reduced balsamic vinegar

PEELS PUNCH • 13

Pisco, bianco vermouth, hibiscus, lime

JIN APPLE • 13

Gin, fresh pressed apple juice, cinnamon, lime

BOND ST. SWIZZLE • 13

Gin, orgeat, mint, lime, absinthe float

COLD TODDY • 13

Apple Jack, honey, lemon, cloves

BREAKFAST MARTINI • 13

Gin, Peels jam, lemon juice

CRÉOLE CAFÉ • 13

Espresso-infused rum, brandy, cacao, cream float

SWITCHEL • 13

Dark rum, apple cider, apple cider vinegar, Ginger, molasses

FLYING SQUIRREL • 13

Vodka, absinthe, almond syrup, cream

INVENTED GIN & TONIC • 13

A more herbaceous version

LEADED MILKSHAKE OF THE DAY • 13

WINES BY THE GLASS

REDS

PETITE SYRAH • 10

Line Shack, San Antonio Valley, CA 2009

CABERNET FRANC • 12

Hermann J Weimer, Finger Lakes, NY 2008

TEMPRANILLO • 12

Albacela, Umpqua Valley, OR 2008

CINSAULT • 12

Turley, Lodi, CA 2010

PINOT NOIR • 14

'Nevermore,' Gothic, Willamette Valley, OR 2009

CABERNET SAUVIGNON • 20

Cathy Corizon, Napa, CA 2003

WHITES

RIESLING • 10

'Dry' Ravines, Finger Lakes, NY 2009

SAUVIGNON BLANC • 11

Starlane, Santa Ynez, CA 2009

PINOT GRIS • 12

Eyrie Vineyards, Dundee Hills, OR 2009

CHARDONNAY • 14

Evening Land, Arroyo Grande, CA 2009

VIOGNIER • 16

Fausse Piste, Yakima Valley, WA 2010

ROSÉ & SPARKLING

ROSÉ • 10

Gothic, Willamette Valley, OR 2010

BRUT • 11

Piper, Sonoma, CA NV

SPARKLING SEMI-DRY CIDER • 10

Farnum Hill, Poverty Lane Orchards, NH

BRUT ROSÉ • 16

Argyle, Willamette Valley, OR 2006

BLANC DE BLANC • 18

Chateau Frank, Finger Lakes, NY 2002

CHAMPAGNE • 20

Billecart-Salmon Brut Réserve, France NV

CAFE DRINKS

CAFE

LA COLOMBE COFFEE • 2.25

12 HOUR COLD-BREWED ICED COFFEE • 3.5

ESPRESSO • 2.75

CAPPUCCINO • 3.5

LATTE • 4

ICED LATTE • 5

AMERICANO • 3

ICED AMERICANO • 3.5

MACCHIATO • 3

HORCHATA ICED LATTE • 5

AFFOGATO • 5

PEELS MOCHA • 5

TEA

HOT TEA • 3

ICED TEA • 2.25

JUICE

FRESH-SQUEEZED ORANGE JUICE • 3.5

FRESH-SQUEEZED GRAPEFRUIT JUICE • 3.5

FRESH-SQUEEZED LEMONADE • 3.75

ARNOLD PALMER • 2.75

HOT COCOA

WITH HONEY-VANILLA MARSHMALLOW • 4

HOT SPICED CIDER • 3

*All Peels Espresso drinks are served double ristretto

SODA FOUNTAIN

ICE CREAMS EVERY DAY
VANILLA, CHOCOLATE, MALTED,
VERBENA, CHESTNUT-CARAMEL,
& SEASONAL SORBET

---6---

MILKSHAKES

VANILLA, CHOCOLATE, MALTED

---10---

HORCHATA
DAILY AGUA FRESCA

---4---

GRAPE CLUSTER BUSTER
SHIRLEY TEMPLE
ALMOND RICKEY

---5---

SHRUBS

Soft drinks tinted with vinegar

RASPBERRY

BEET

STRAWBERRY

---5---

FROM OUR BAKERY

PEELS MUFFIN • 3

Buckwheat, rosemary, lemon marmalade

MUFFIN OF THE DAY • 3

Please ask

BANANA BREAD • 3

Chocolate, candied-ginger

SAVOURY OR SWEET SCONE • 2.5

Ask for our daily selection

S'MORE CAKE • 3

Valrhona milk chocolate ganache, honey marshmallow

MONKEY BREAD • 3.5

PECAN STICKY BUNS • 3.25

CAKETTES

S'MORE CAKETTE • 3

COCONUT CREAM CAKETTE • 3

ORANGE-ALMOND CAKETTE • 3 (WHEAT FREE)

COOKIES

PEANUT BUTTER BUTTONS • 1.5

SNICKERDOODLE • 1.5

ANZAC • 2.25

GRAHAM CRACKERS • 1.75

PEEL-I-O • 2.50

TCHO CHOCOCHUNK • 2

LEMON BARS • 3

ROUND BROWNIES • 2.5

PISTACHIO & ALMOND MACARON • 2 (WHEAT FREE)

ICE CREAM SANDWICH OF THE DAY • 5

DESSERTS

BLACKBERRY ETON MESS FOOL

Crunchy meringue, yogurt, blackberries, verbena ice cream

PEELS SUNDAE

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

---10---

We also offer seasonal & quirky ice creams & sorbet
Please inquire with your server