



The Perch

at The Peacock Inn

Mother's Day

Appetizers

Breton Style Fish Soup

lobster, shrimp, cockles, mussels and halibut, rouille crostini

Spring Greens Salad

pickled vegetables, green goddess dressing, brioche bread crumbs V

Fresh Fettucine

crispy ham, spring peas, creme fraiche

Grilled Vegetable Salad

ramps, fiddlehead ferns, french breakfast radishes, balsamic vinaigrette VE

Iced North Atlantic Oyster on the 1/2 Shell

pickled ramp mignonette GF, DF

Country Pate

pistachios, foie gras, quince compote TN

Grilled Head on Shrimp

anchovy butter, arugula, lemon GF

Crudité

squash hummus, asparagus, carrots, broccolini VE

Grilled Octopus

fingerling potatoes, chorizo, leeks and saffron aioli GF

Entrees

Grilled Broccoli Steak

cauliflower puree, broccolini, crispy leeks VE

Pocono Mountains Brook Trout

pearled barley, haricots vert, parsley shallot butter

Griggstown Farm Chicken

sweet potato gratin, maitakes, golden raisin-walnut chutney GF, TN

Seared Viking Village Scallops

pernod sauce, spring asparagus risotto GF

Ragout of Wild Boar

house made egg noodles, chianti mushroom braise

Berkshire Pork Chop

castle valley mills polenta, thumbelina carrots, morel mushroom gravy

Grilled Black Angus Strip Steak Au Poivre

creamed spinach, buttermilk onion rings

Due to rising costs, all non cash transactions will incur a 3.5% processing fee
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(GF) Gluten Free • (DF) Dairy Free • (V) Vegetarian • (VE) Vegan
a 20% service charge will be added to all groups of 6 or larger