## Brunchy

served everyday 1pm-4pm

#### **AVOCADO TOAST**

8 Red Pepper Bacon

9 | Prosciutto Honey

15 Brunchy Board

Avocado, Red Pepper Flakes, Bacon, Grape Tomatoes, Olive Oil Drizzle

Avocado, Spring Mix, Prosciutto, Grape Tomatoes & Honey

6 | Bagel - Multigrain, Wheat or Blueberry

includes one cream cheese option Plain Cream Cheese w/Honey or

Assorted Cheese, Hardboiled Egg, Fruit,

Bagel, Honey & Cream Cheese

Cream Cheese w/ Chipotle Raspberry Sauce

Add hardboiled egg to any of the above \$2

8 Tomato Balsamic

Avocado, Spring Mix, Grape Tomatoes, Mozzarella, Balsamic Drizzle

8 Yogurt

Granola, Blueberries, Strawberries, Raisins & Honey

Starters.

5 Bread & Dipping Oils

12 | Burrata Plate & Naan Bread

14 Hummus with Veggies

8 Assorted Olives Served Warm

Classic Hummus, Cucumbers and Tomatoes

Choose 2 12

Fresh Greek

The Main A"Fare"

Bruschetta Choose any 2 to 4 of the following

French

Prosciutto, Brie, Fig, Balsamic Drizzle

Italian

Burrata, Tomato, Basil Pesto, Balsamic Drizzle

Spanish Calabrese, Mustard, Manchego

Hummus, Cucumbers, Tomatoes

8 Pesto Manchego Flatbread Pesto Sauce, Manchego, Sliced Grape

tomatoes, and Olive Oil drizzle Add meat \$2

12 Prosciutto Honey Flatbread Chevre, Prosciutto, Spring Mix, and

Choose 4 18

Honey drizzle

12 | Caprese Salad Crisp Mixed Greens, Mozzarella Pearls, Grape

Tomatoes & Balsamic Vinaigrette Dressing Add chicken \$2

12 | Caesar Salad Crisp Mixed Greens, Parmesan Crisps & Caesar Dressing

Add chicken \$2

30 Cheese Fondue for 2 each additional person add \$12 Classic Swiss - Swiss Cheese, Parmesan Cheese, White Wine, &

add meatboard \$12 White Pepper. Served with Artisan bread, fruits & veggies.

# Charcuterie Boards

### 20 THE PEACOCKS CHOICE BOARD We will choose the perfect assortment of meats,

cheeses and accompaniments for you. Sorry. No Requests on this one! 22 CHEESE BOARD 25 BUILD YOUR BOARD

3 Accompaniments

3 meats, 3 cheeses.

4 cheeses 3 Accompaniments

All boards come with Almonds, Crackers & Naan Bread

Gluten Free Crackers available upon request.

### Calabrese Salami

MEATS .

Southern Italy - mildly hot due to red pepper flakes

Prosciutto Italy - Gluten free naturally

Brie

is tender & fatty

Iberico Chorizo Spain - dry cured, smoky paprika & complex meaty flavor

Italy - dry cured, rich flavor that

Capocollo Ham Dry Cured Finocchiona

Italian Salami with fennel Linguica

flavorful & sweet

CHEESES .

Red Leicester

Gouda

Portugese Sausage

Manchego Spain- Semi-Hard, mild

Giardineria

buttery & slightly piquant Irish Whiskey Cheddar

Ireland - Rich nutty & woody flavor

Chevre USA - Rich, bright citrusy tang

creamy texture Bleu Stilton English England - Crumbly, creamy

France - Nutty flavor with a

with age Port Wine Derby

United Kingdom - Creamy texture

with a slightly sweet berry after taste

England - Firm body, robust black pepper

Holland - Smokey & buttery

\*You may substitute out the meats and cheese for all cheese or all meat

ACCOMPANIMENTS \_

Sweety Drops (Peruvian Peppers) Cream Cheese Spread

Pickled Asparagus (Spicy)

**Assorted Olives** 

Cornichons (Small Pickles) Honey

Fig Spread

\* Additional accompaniments \$2 each

4 Assorted

Sweets

15 Chocolate Flights

15 | Macarons Flights 4 Assorted Handmade Macarons

Created by: Ooh La La of Gilbert

Handmade Chocolates Created by: M&J Chocolate Couture of Gilbert