

PEACOCK ARTISAN BOARDS

Accompanied by Traditional Condiments & Sourdough Bread

Cheese Board (To Share) \$36

Vermont Bijou, Pleasant Ridge, Saint Angel Triple Cream, Comte AOC, Alta Langa La Tur, Fontina Val d'Aosta DOP

Charcuterie & Cheese Board (To Share) \$34

Nduja Bresaola (Cured Wagyu Beef), Prosciutto di Parma DOP, Salami Fra' Mani, Pleasant Ridge,

Saint Angel Triple Cream, Blue Cheese

Marinated Olives, House-made Preserves

LOUNGE PLATE

Roasted Pepper and Tomato Bisque \$12

House-grilled Brioche Cheese stick

Polenta Fries \$13

Garlic Boursin, 10-year Aged Cheddar, Smoked Tomato Romesco

Waldorf Astoria Signature Crab cake \$26

Jumbo Lump Crab, Corn and Pepper Fricassee, Local Greens, Capers Aioli

Maine Lobster Taco \$28

House-made Plantain Shell, Tomato Fennel Salad, Chipotle Crema, Watermelon Radish, House-pickled Jalapeño

Mediterranean Flatbread \$16

Harissa-infused Tomato, Middle Eastern Spiced Grilled Eggplant, Arugula, Tahini Drizzle, Fleur de Sel

Add: Grilled Chicken \$8

GARDEN

Add: Grilled Chicken \$8

Add: Grilled Shrimp \$9

Add: Grilled Salmon \$10

Caesar Salad \$12

Romaine Hearts, Shaved Parmesan

The Waldorf Salad \$16

Julienned Granny Smith and Red Gala Apples, Celery, Buttermilk Dressing with Red Grapes, Herbs, Candied Walnuts

Heirloom Tomato Salad \$19

Campana Buffalo Mozzarella DOP, Basil, Extra Virgin Olive Oil, Aged Balsamic

SANDWICHES

All sandwiches are served with kettle chips

Substitute Fries \$5

Substitute Salad \$5

Substitute Fruit \$5

Ham and Cheese Waffle \$19

Black Forest Ham, Gruyère, Fleur de Sel

Filet Mignon Sliders \$26

Russian Dressing, Tomato, Petit Greens, Mini Brioche Bun

Peacock Club \$24

Brioche Bread, Bibb Lettuce, Tomato, Herb Aioli, Grilled Chicken, Bacon & Egg Pillow, Gruyère, Guacamole

Waldorf Astoria Signature Burger Bun and Roll \$20

CAB Butcher Blend, Roasted Tomato, A&W Farms Arugula, Gruyère Cheese, Chef's Sauce, House-made Croissant Bun

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Parties of six or more are subject to an 18% service charge.

DESSERTS

Waldorf Astoria Red Velvet Cake	\$14
German Chocolate Cake	\$14
Key Lime Pie	\$12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Parties of six or more are subject to an 18% service charge.