

# PECK & PLUME

## LUNCH

### FOR THE TABLE



<b>CHEESE PLATE</b>	\$19
Artisanal selections, seasonal accoutrements	
<b>COWBOY CAVIAR</b> GF, V	\$14
Black beans, black-eyed peas, corn, tomatoes, peppers, lime, pickled red onions, house-made kettle chips	
<b>ROASTED HEIRLOOM CAULIFLOWER</b> GF, V	\$14
Onion-chili crisp, marcona almonds, Spanish olive oil, salt flake	
<b>SEARED DIVER SCALLOPS*</b> GF	\$19
Garlic cheese grits, Virginia pit ham, blackberry port reduction	
<b>BROWN BUTTER-BASTED QUAIL</b> GF	\$15
Roasted acorn squash, spicy pickled carrots, house-made infused yogurt	
<b>SALMON CAKES</b> GF	\$14
Root vegetable slaw, warm horseradish cream	
<b>FRIED GREEN TOMATOES</b> V	\$13
Goat cheese fondue, petite greens	
<b>TASTE OF THE SOUTH EGGROLLS</b>	\$14
Shredded chicken, stewed collard greens, stout peanut sauce	
<b>SMOKY FRIED CHEESE</b> V	\$13
Smoked and deep-fried mozzarella, roasted pepper & garlic relish, balsamic mustard	
<b>PEEL &amp; EAT SHRIMP</b> GF	\$16
½-pound shrimp, cocktail & remoulade sauces	
<b>ORANGE-GLAZED PORK MEATBALLS</b> GF	\$15
Granny smith apple, baby bok choy	

*Substitutions politely declined. We are happy to omit ingredients upon request.*

*\*Items marked with an asterisk may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

### SOUP & SALAD



#### SOUP OF THE DAY

Ask your server for today's selection  
SIP \$2 CUP \$5 BOWL \$7

**PETITE MIXED GREENS** GF, V \$7/\$11  
Seasonal vegetables, spiced pecans, dried cranberries, pepper jelly vinaigrette

**CLASSIC CAESAR\*** \$7/\$11  
Romaine, shredded parmesan, house-made croutons  
> Add white anchovies \$3

**WARM SPINACH SALAD** GF \$11  
Baby spinach, red onion, parmesan, roasted mushroom, Newskies bacon, warm bacon dressing

**WEDGE SALAD** GF \$13  
Iceberg lettuce, baby tomatoes, pickled red onions, lardons, blue cheese

**ADD:**  
**SHRIMP** \$13  
**SALMON\*** \$10  
**GRILLED CHICKEN** \$9  
**FILET OF BEEF** \$17  
**TOFU** \$9

V = vegetarian GF = gluten free

20% gratuity will be added to parties of 6 or more.

### ENTRÉES



#### SEARED SALMON SANDWICH \$18

Open-faced on sourdough, baby spinach, sliced tomato, smoked bacon, balsamic mustard, kettle chips

#### MAYTON BOWL V, GF \$13

Black beans, tomato, arugula, avocado, brown rice, pico de gallo, tortillas, sunflower seeds

#### ZÓCALO BOWL GF \$14

Green chili shredded chicken, black eyed peas, hominy, corn salsa, baby spinach

#### MEDITERRANEAN BOWL GF \$15

Quinoa, feta, blueberries, avocado, tomato, cucumber, red wine vinegar, olive oil

#### GREENS & GRAINS BOWL GF \$15

Roasted beets, farro, heirloom carrots, arugula, crème fraîche, truffle oil

#### SANDWICH OF THE DAY

Full sandwich of the day with soup AND house mixed green salad \$16

Full sandwich of the day with soup OR house mixed green salad \$14

Half sandwich of the day with soup AND house mixed green salad \$15

Half sandwich of the day with soup OR house mixed green salad \$13

#### MEATLOAF SLIDERS \$15

Griddled meatloaf, onions, Academy Street steak sauce, kettle chips

#### TUNA SALAD MELT \$16

Curried ahi tuna, granny apple, golden raisins, tomato and Swiss on English muffin, kettle chips

#### FRIED GREEN TOMATO SANDWICH \$14

Pimento cheese, jalapeño jelly, bibb lettuce on brioche bun with kettle chips

#### CUBAN SANDWICH \$16

Roasted and pulled pork, smoked ham, dill pickles, house yellow mustard, aged Swiss on hoagie with kettle chips

#### HOT KENTUCKY BROWN \$15

Open-faced roasted turkey, smoked bacon, white cheddar, mornay sauce on grilled sourdough with kettle chips

#### FRUITED CHICKEN SALAD \$16

Sliced almonds, dried cranberries, lettuce, tomato on a croissant with kettle chips

#### FRIED SHRIMP & GRITS GF \$18

Garlic cheese grits, bourbon-corn sauté

#### FISH TACOS GF \$15

Cilantro adobo, jicama slaw, ancho aioli

#### MAYTON BURGER\* \$15

Aged cheddar, Academy Street Steak sauce, lettuce, tomato, brioche, kettle chips

*Upgrade your side:*

FRIES \$2 HOUSE SALAD \$2

CAESAR SALAD \$2 FRUIT SALAD \$3.50

CORNBREAD SALAD \$3.50

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