

From the Garden

Squash & Burrata arugula, roasted butternut squash, heirloom tomatoes, burrata cheese, praline pecans, hot honey drizzle, balsamic vinaigrette 14

Beet & Goat Cheese arugula, roasted beets, grilled asparagus, baby arugula, pecan crusted warm goat cheese, toasted pepitos, buttermilk herb dressing 13

Southern Spinach Salad spinach, braised lardons, hard-boiled egg, pickled red onions, mushrooms, house balsamic vinaigrette 12

Chopped Salad crispy green leaf, local tomatoes, hearts of palm, cucumbers, sweet onions, house-smoked bacon, crumbled blue cheese, beet pickled egg, red wine shallot vinaigrette 13

Peaches' Mixed Greens pickled red onions, cucumbers, grape tomatoes, candied pecans, house balsamic vinaigrette 9

ADD grilled chicken thigh 8 ADD grilled chicken breast 8
ADD grilled shrimp 9 ADD seared catfish 8 ADD crawfish cake 10

Southern Tapas

Charleston Crab Chowder
hardshell crab, cream, brandy, heat cup 7

NOLA Eggrolls slow-cooked pork, dirty rice, house cajun remoulade 9

Gumbo YaYa plump shrimp, andouille, peppers, dirty rice, heat 10.5

'Bama Fried Oysters cornmeal crusted "Murder Point" oysters, pumpernickel, tabasco mayo, grilled lemon 12

Crispy Fried Chicken Skins buttermilk ranch, house pickles 8

Louisiana Crawfish Cakes crawfish meat, bayou remoulade, swamp dust 12

Pimento Cheese ritz crackers, grilled bread 7

Blackened Catfish Tacos blackened catfish, jalapeño peach slaw, bayou remoulade, cilantro, corn tortilla, swamp dust 12

Bayou Mussels jambalaya broth, andouille, celery, tomatoes, onion, garlic, country toast 13

Fried Green Tomatoes bacon, tomato jam, buttermilk ranch 10

Southern "Street Corn" Dip cast iron grilled corn, cotija cheese, cilantro, jalapeño, lime, house cajun tortilla chips 9

County Fair Bacon skewered thick-cut bacon, funnel-cake batter, cracked pepper maple syrup, aleppo pepper 10.5

Cajun Wings confit wings, house cajun seasoning, house-made buttermilk ranch 10.5

Pickled Deviled Eggs beet-brined, braised bacon, pickled okra 10

Dark n' Stormy Ribs confit spare ribs, ginger-rum glaze 14

Warm Cajun Crawfish Dip
house cajun tortillas 13

Shrimp Croquettes cajun shrimp, dirty rice, cotija, panko, jalapeño lime cilantro sauce 12

SUPPER

Supper

Panhandle Shrimp n' Grits
gulf shrimp, anson mills heirloom grits, cajun mirepoix, andouille, shrimp gravy 24

Skillet Ribeye Steak
pico de gallo, rosemary herbed potatoes, grilled asparagus 32

House Burger
fried green tomato, pimento cheese, bacon, artisan lettuce, english muffin, french fries 14

Bayou Fish & Chips
PBR beer battered catfish, carolina slaw, french fries, cajun tartar 22

Fried Green Tomato Napoleon
roasted red pepper ricotta, sauteed spinach, confit tomato marinara 18

"The Thigh High" Boneless Chicken Sandwich
boneless buttermilk fried chicken thigh, artisan lettuce, house pickles, white BBQ, texas toast, french fries 12

Pan-seared Blackened Catfish Sandwich
blackened catfish, jalapeño peach slaw, artisan lettuce, red tomato, bayou remoulade, portuguese roll, french fries 16

Bucket o' Chicken
pickle-brined fried chicken, cornbread, slaw, choice of side 36

Old-fashioned Beef Stew
brisket stock, country vegetables, fresh herbs, crusty garlic bread 26

Loaded Chicken Pot Pie
herb roasted chicken, country vegetables, golden pie crust 16

Low & Slow Pork Shank
slow roasted pork shank, herbed mashed, pickled onions 36

Big Ole Brisket Sandwich
12 oz house smoked brisket, jalapeño peach slaw, house queso, pickles, frizzled onions, natural au jus, portuguese roll, cajun french fries 24

Chicken Paillard
thinly pounded grilled chicken breast, arugula, heirloom tomatoes, asparagus, pickled red onions, praline pecans, lemon herb vinaigrette 22

Sides

Pulled Pork Mac n' Cheese 13

House Mac n' Cheese
ritz cracker crumble 6

Cornbread
honey butter 5

Creamed Spinach 6

Grits
anson mills
heirloom grits 5

Smoked Gouda Grits 6

Cheddar Grits 6

Truffle Grits 12

Dirty Rice 6

Harvest Hash
roasted squash, parsnips, sweet potato, sage, mirepoix 6

French Fries 5

Cajun Fries
swamp dust 5

Hoppin' John
black eyed peas, slow roasted pork, carolina gold rice 6

Collard Greens
texas pete, ham 6

Brussels Sprouts
ginger rum glaze, cotija cheese, pepitas 9.5

Specialty Cocktails

Rosemary Maple Bourbon Sour four roses bourbon, rosemary, dorset maple reserve syrup, egg white 12

“Double-Barrel” Barrel-aged Manhattan vanilla bean & orange peel infused woodford reserve bourbon, la quintinye rouge vermouth, angostura bitters, luxardo cherries, aged in-house 14

Kentucky Mule bourbon, ginger beer, fresh lime juice 12

June Bug vodka, peaches' sweet tea, fresh peach purée, lemon 12

Peaches' Old Fashioned rittenhouse rye, demerara sugar, angostura bitters, fee brothers peach bitters 12

Sazerac old overholt rye, demerara sugar, peychaud's bitters, absinthe rinse 10

Peaches' Bourbon Sweet Tea bourbon, brewed house tea, lemon, mint 10

Peaches' Painkiller dark rum, charred pineapple purée, coconut cream, fresh orange juice, nutmeg 12

Petit Hurricane white and dark rum, fresh lime juice, fresh orange juice, passion fruit juice, house-grenadine 10

Spicy Margarita tequila blanco, triple sec, fresh lime juice, jalapeño 12

Secretariat bird dog peach bourbon, peach purée, sparkling champagne, brandied cherry 13

The Southern Cosmo kettle one peach & orange blossom vodka, triple sec, beet & cranberry juice 12

Huck's Tennessee Lemonade huckleberry vodka, fresh squeezed lemon, blueberries, club soda, mint 12

Mr. Martin's New Orleans “Brandy Milk Punch” 12

Wine

Blackberry Cider Sangria 9

White

Esperto Pinot Grigio Artist Collection, Italy, 2016 9 | 35
High Def Riesling Mosel, Germany, 2016 9 | 35
Sonoma Cutrer, Chardonnay, CA 2015 14 | 59
Round Hill Chardonnay, CA 2016 9 | 35
La Cana Albarino, Spain, 2016 13 | 39
Saget La Perrière La Petite Perrière, Sauvignon Blanc, France, 2015 9 | 35

Red

Cabrini Malbec, Argentina, 2016 9 | 35
14 Hands Cabernet, Washington, 2016 9 | 35
Charles Smith Boom Boom Syrah, WA, 2014 13 | 48
Austerity Pinot Noir, Santa Lucia Highlands, CA, 2015 13 | 50
Segura Viudas Cava Aria Pinot Noir, Spain 38

Rosé

Terres de Saint Louis Rosé, France, 2017 9 | 35

Sparkling

Mionetto Sparkling Rosé, Italy 13 (split)
Valdo Prosecco, Italy 12 (split)
Gratien & Meyer Crement de Loire Brut, France 42

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Bottles & Cans

Budweiser American Style Lager (can) MO
5.0% ABV 5

Bud Light Lager (can) MO
4.2% ABV 5

Coors Light Lager (can) CO
4.2% ABV 5

Dale's Pale Ale (can) CO
6.5% ABV 6

Guinness Stout Ireland
4.2% ABV 9

Heineken Lager Holland
5.0% ABV 6

Michelob Ultra Light MO
4.2% ABV 6

Modelo Vienna Lager Mexico (16 oz can)
5.4% ABV 8

Pabst Blue Ribbon Lager (can) CA
4.74% ABV 4

Red Stripe Jamaica
4.7% ABV 6

Sip of Sunshine (can) VT
8.0% ABV 12

Stella Artois Belgium
5.2% ABV 6

Two Roads Old Factory Pilsner CT
5.0% ABV 6

Drafts

Allagash White Ale ME
5.1% ABV 6

Brooklyn Brewery Oktoberfest NY
5.5% ABV 6

N.E. Brewing Co. Sea Hag IPA CT
6.2% ABV 6

Shinerbock TX
4.4% ABV 6

Featured Beer of the Moment
MP

Hard Cider

McKenzie's Hard Cider NY (gluten free)
6.0% ABV 8

Beverages

Pepsi 3.5 Diet Pepsi 3.5 Sierra Mist 3.5 Ginger Ale 3.5
Root Beer 3.5 Lemonade 3.5 Fresh Brewed Tea 3.5 Sweet Tea 3.5
Assorted Juices 3.5 Aqua Panna 7 Pellegrino 7
Regular or Decaffeinated Brewed Coffee 2.50 Espresso 3
Double Espresso 4.50 Cappuccino 4 Assortment of Bigelow Teas 3

Parking for Peaches

FREE BEFORE 6 PM: Municipal lot across the street.
AFTER 6 PM: \$1.00.

STREET PARKING: Wall Street, Knight Street and High Street.
PLEASE DO NOT PARK in the Landmark lot – they will tow your car!

Please sip responsibly.