

Specialty Cocktails

SUNDAY FAVORITES

Mimosa 5 Bellini 6

Big Easy Mimosa orange juice 10

Peaches' Bellini white peach purée, orange liqueur 11

Bacon Bloody Mary bacon-infused vodka,
bacon-salt rim, candied bacon 11

Classic Bloody Mary housemade spicy mix 10

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

Michelada can of modello, housemade spicy
bloody mix, lemon, old bay 12

Valdo Prosecco Brut Veneto, Italy N/V 12

Mionetto Sparkling Rosé, Italy 13

From the Garden

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

Beet & Goat Cheese arugula, roasted beets,
grilled asparagus, 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

Pat Pat's Chopped Salad crispy green leaf, local tomatoes,
hearts of palm, cucumbers, sweet onions,
house-smoked bacon, smoked gouda, beet pickled egg,
praline pecans, house balsamic vinaigrette 13

Mixed Greens pickled red onions,
cucumbers, grape tomatoes, candied pecans,
sweet tea vinaigrette 9

ADD grilled chicken thigh 8 ADD grilled chicken breast 8
ADD sliced steak 12 ADD grilled shrimp 9
ADD seared catfish 8 ADD crawfish cake 10

A lil' Somethin'

Morning Power Bowl vanilla greek yogurt, fresh
assorted berries, granola, mad-hatter honey 8

Warm Cajun Crawfish Dip
house cajun tortillas 12

Fried Green Tomatoes bacon, tomato jam,
buttermilk ranch 10

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

Brussels Sprouts ginger honey glaze, cotija cheese,
pepitas 10

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

Hot Honey Chicken Skins crispy fried chicken skins,
peaches' hot honey, house pickles 8

Cajun Wings confit wings, house cajun seasoning,
house-made buttermilk ranch 11

Monkey Bread homemade cinnamon bread,
praline pecans, dulce de leche sauce, old-fashioned icing 10

Pulled Pork Mac n' Cheese house-smoked pork, ditalini pasta 13

Breakfast Mac n' Cheese bacon, scallions, ditalini pasta 8

Tater Tot Poutine house queso, brown gravy,
braised bacon, scallions 13

BRUNCH

Entrees

Pulled Pork Country Hash
pulled pork, potatoes, caramelized onions,
tomatoes, sunny-side egg 14

Sunday Burger
pimiento cheese, over-easy egg, bacon, fried onions,
tomato jam, artisan lettuce, pickles,
english muffin, french fries 16

Chicken & Waffles
fried 1/2 chicken, cheddar-jalapeño cornbread
waffle, dorset maple reserve, mama's pepper jelly 18

Biscuits & Gravy
cheddar & chive biscuits, house sausage gravy,
sunnyside-up eggs, frizzled onions 14

Cajun Biscuits & Gravy
cheddar & chive biscuits, cajun crawfish gravy,
sunnyside-up eggs, frizzled onions 15

Bacon, Egg & Cheese South
cheddar-jalapeño waffle, thick-cut bacon,
sliced cheddar, fried egg, home fries 12

Country-fried Steak
sausage gravy, sunnyside-up egg,
home fries, frizzled onions 22

Open-faced Toasty
toasted nan, arugula, burrata cheese, roasted beets,
hot honey drizzle, pistachio dust 14

Classic Eggs Benedict
poached eggs, canadian bacon, english muffin,
house hollandaise, mixed greens 14

"Oh, My Nola" Benedict
poached eggs, asparagus, crawfish cake,
house hollandaise, mixed greens 17

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

"The Thigh High" Chicken Sandwich
boneless buttermilk fried chicken thigh, artisan lettuce,
house pickles, white BBQ, texas toast, french fries 13

Savannah Shirred Eggs
baked eggs with house smoked brisket,
spinach, smoked gouda, country toast 16

Chicken-Fried Bacon
thick cut house smoked bacon, creamy
shrimp grits, sunny-side egg 14

Big ol' Brisket Sandwich
12 oz house smoked brisket, jalapeño peach slaw,
house queso, pickles, frizzled onions, natural au jus,
portuguese roll, french fries 24 ADD fried egg 2

Sides

Grits
anson mills heirloom grits 5

Cheddar Grits or Smoked
Gouda Grits 6

Truffle Grits 12

Homefries
potatoes, caramelized
onions, tomatoes 5

French Fries 5

Hardwood Smoked Bacon 6

Side of Fresh Fruit 6

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

Cheddar & Chive Biscuits
herb butter, pepper jelly 6

Two Eggs
scrambled, hard-boiled
or over-easy 4

Cheddar Jalapeño Waffle
tomato jam, herb butter 6

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 sazerac 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

MOCKTAIL OF THE MOMENT

Pineapple Fields fresh mint, pineapple juice, lime juice, club soda 6

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
Chateau Ste Michelle, Chardonnay, WA 2016 10 | 36
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

Montecillo Crianza Rioja, Spain, 2015 10 | 36
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

Rosé

Terres de Saint Louis Rosé, France, 2017 10 | 36

Sparkling

Segura Viudas Cava Aria Pinot Noir, Spain 38
Mionetto Sparkling Rosé, Italy 13 (split)
Valdo Prosecco, Italy 12 (split)
Gratien & Meyer Cremant de Loire Brut, France 42
Veuve Clicquot Yellow Label, France 80

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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 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

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.