



Peaches Café



Soups

**Baked French Onion
Corn Chowder**

**Italian Wedding
10 Vegetable**

Appetizer Special

Mozzarella Cheese Sticks

Breaded Mozzarella Golden Fried served with Warm Marinara Sauce

Quiche

Lorraine (Bacon & Scallion)

Broccoli & Cheddar Cheese

Lunch Specials

Chicken Ranch BLT Wrap

Grilled Chicken, Applewood Smoked Bacon, Lettuce, Tomato and Ranch Dressing wrapped in a Flour Tortilla. \$11.95

Ham, Apple & Cheddar Melt

Baked Ham, Grilled Apple Slices & Cheddar Cheese on Grilled 12 Grain Bread. \$10.95

Omelet with Spinach, Tomato and Feta Cheese

Served with a Garden Salad. \$10.95

Champagne Cocktails

Mimosa

A Delicious Combination of our
Fresh Hand Squeezed Orange
Juice and Champagne.

Blood Orange Mimosa

Peach Bellini

Champagne with Peach Puree.

Apple Cider Mimosa

Fresh Apple Cider and
Champagne.

Poinsettia

Cranberry Juice and Champagne
for a Refreshing Drink.

Prosecco by the Glass

Wine & Beer

Pinot Grigio

Cabernet Sauvignon

Sierra Nevada Pale Ale

Budweiser

Chardonnay

Merlot

Samuel Adams

Coors Light

Riesling

Pinot Noir

Killeans Red

Lagunitas IPA

Coffees and Specialty Beverages

Almond Joy Latte

A Creamy Latte Flavored with Coconut and Chocolate
topped with Whipped Cream.

Chai Latte

Spiced Black Tea with Vanilla, Honey and Steamed
Milk.

Dessert

Turtle Molten Bundt Cake

Moist & Fudgy Chocolate Bundt Cake covered in
Chocolate, topped with Toasted Pecans & Filled with a
Butter Caramel Center. Served Warm!

Key Lime Pie

A Creamy Custard made with Authentic Key Lime Juice
nestled in a Graham Cracker Crust.