



Weekly Features

www.peachbottominn.com

January 7-13, 2026

Brussels Sprouts \$12

Sautéed with bacon, caramelized onions, candied nuts, dried raisins, blue cheese crumbles, balsamic glaze drizzle

PBI Appetizer Sampler \$18

Jalapeño poppers, shatter batter chicken tenders, Cuban eggrolls, cheeseburger sliders, french fries

Chesapeake Nachos \$19

Jumbo lump crabmeat, shrimp, bacon, homemade queso, shredded pepperjack, tomatoes, scallions, pico de gallo, sour cream

Ultimate Steak Sandwich \$19

Marinated thin sliced steak, roasted red pepper tapenade, caramelized sweet onions, Gruyere, arugula, garlic aioli, toasted rosemary ciabatta, pub fries, PBI zesty fry sauce

Honey Glazed Ham \$22

Honey glazed sliced ham, scalloped potatoes, seasoned green beans

Heritage Pork Tenderloin \$23

Country red bliss potatoes, warm Riesling sauerkraut, apple compote, apple jus

Seafood Scampi \$28

Jumbo lump crab, shrimp, scallops, linguini, tomatoes, spinach, lemon butter white wine sauce, ricotta herb garlic bread

Braised Short Ribs \$30

Red wine braised short ribs, ricotta mashed potatoes, glazed carrots

Delicious Homemade Desserts:

Homemade Cupcakes ask your server about our seasonal daily cupcake

Flavored Cheesecake ask your server about our seasonal cheesecake flavor

Raspberry Volcano warm chocolate Bundt, vanilla ice cream, raspberry compote

Double Layer Carrot Cake house-made, the perfect blend of sweet cream & spice

Peanut Butter Pie whipped peanut butter & cream cheese, milk chocolate drizzle

Lemon Berry Mascarpone Cake lemon cake, fresh berries, powdered sugar

Gluten Free Flourless Chocolate Cake