



SOUL FOOD WITH ELEGANCE

www.peachtreerestaurant.com





Starters

The Peachtree Collard Green Dip

Our original blend of collard greens, spices, herbs and creamy cheeses. Served warm with tortilla chips, sour cream and salsa. \$10

Catfish Fingers

Farm-raised catfish strips, cornmeal breaded and deep fried to a golden crisp. Served with remoulade sauce. \$9

Louisiana Crab Fingers

Lightly breaded and golden fried crab claws. Served with cocktail sauce \$11

Onion Strings

Lightly breaded deep fried onion strings. Served with Ranch dressing. \$8

Golden Fried Tomatoes & Okra

Lightly breaded deep fried okra, green tomatoes. Served with Ranch dressing. \$11

Shrimp Cocktail

A chilled classic served with cocktail sauce, seasoned with our Peach Tree blend. \$10

Soups and Salads

The Peach Tree House Salad

Garden-fresh salad greens topped with tomatoes, onion, carrots, sharp cheddar cheese and fresh-baked garlic croutons. \$8

Caesar Salad

Garden-Fresh Romaine lettuce tossed in a creamy Caesar dressing topped with grated Romano cheese and fresh-baked garlic croutons. \$9

Salad Toppers:

Char-grilled or Blackened Chicken \$6
Fried Chicken Tenders

Char-grilled or Blackened Shrimp \$6

Soup-of the Day

Bowl of chef's choice \$6

Soup & Salad

Cup of soup and Garden or Caesar side salad \$9

Dressing Choices

House, Ranch, Sausalito, Italian, Blue Cheese, Greek Vinaigrette, Raspberry Vinaigrette
And Thousand Island

Signature Soulfood

The Peach Tree Southern Fried Chicken

Soulfully seasoned, lightly breaded and deep fried to a golden crisp. \$15

Herbal Baked Chicken

Soulfully seasoned, slow baked- always tender and juicy \$14

Mississippi Fried Catfish

Fresh farm-raised catfish, cut in fillets, cornmeal breaded and deep fried to a golden crisp. Served with remoulade sauce. \$16

Southern Fried Chicken and Catfish Platter

Two soulfood Favorites! Southern Fried Chicken and Mississippi Fried Catfish fillets. Served with remoulade sauce. \$19

Lemon Baked Catfish

Farm raised-catfish fillets baked with our peach Tree lemon sauce \$15

"Ole-Time" Salmon Croquettes

Perfect blend of salmon, bell pepper, onion and seasoning fried to a golden crisp outside- tender and juicy inside. \$17

Char-Grilled Pork Chops

With sautéed onions

Two juicy center cut pork chops grilled to perfection And topped with grilled onions and peppers. \$17

Smothered Pork Chops

Two juicy center cut pork chops smothered and slow baked in rich brown gravy, seasoned with bell peppers and caramelized onions. \$16

Braised Oxtails

Oxtails simmered to tender perfection, smothered in to own rich gravy and caramelized onions. \$22

"Sister Baby" Baby Back Ribs

Half-slab of 'fall-off-the-bone pork ribs brushed with Sweet-zesty barbecue sauce. \$18

The Peach Tree Meatloaf

Baked blend of choice ground beef, bell pepper, onions and special seasonings glazed with rich tomato sauce. \$14

Honey Glazed Salmon Fillet

An 8 oz Norwegian salmon grilled with our honey Teriyaki sauce.
Char-grilled available. \$19

Deep Fried Shrimp

Deep fried shrimp-double battered bayou shrimp fried to perfection. \$16

Spicy Blackened Shrimp

Blackened shrimp- our large and juicy bayou shrimp seasoned and sautéed in a classic cast iron skillet. \$17





Hand Carved Steaks

Ragtime Rib Eye

The Best Cut in Town! 12 oz. \$27

"Tropical Glazed" Rib Eye

Brushed with sweet-tangy pineapple glaze 12 oz. \$28

"Going to Kansas City" Strip

12 oz \$23

Add shrimp to your steak order \$6

Prefer a spicier steak? All Steaks available spicy blackened. All beef cuts are aged USDA Choice and Char-grilled to order. To ensure tenderness do not exceed medium well.

Note: Consuming raw or uncooked meat may increase your risk of foodborne illness.

The Peach Tree

Main dishes are served with choice of two side dishes:

- Baked Macaroni & Cheese
- Sweet Potato Fries
- Green Beans
- Mash Potatoes
- Candied Yams
- Steamed Okra & Tomatoes
- Steamed Cabbage
- Cornbread Dressing
- Seasoned Fries
- Simmered Fresh Collard Greens
- Garden Salad

Additional side dish. \$3

Beverages

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Miranda Strawberry, Mt. Dew, Sweet Tea, Unsweetened Tea, Peach Tea, Lemonade, Strawberry Lemonade

Sandwiches and More

Cajun Pasta

Chicken and Andouille sausage tossed in a Cajun Alfredo sauce served over penne pasta. \$16

The Peach Tree Catfish Poboy

Cornmeal breaded and deep fried catfish strips on an open-face French roll with all the fixins'. \$11

Shrimp Etoufee

This Cajun classic is a delicious mix of peeled shrimp, celery, onions and bell peppers served over A bed of rice. \$15

Half Pound Burger

The juiciest burger ever! Choice ground beef grilled medium, medium well or well done on a toasted bun with all the fixins'. \$11

Veggie Burger

Grilled tofu and soybean-blend patty on a toasted bun with all the fixins'. \$10

Chicken Breast Sandwich

Choose lightly and breaded pan fried; or char-grilled; spicy blackened on a toasted bun with all the fixins'. \$10

Chicken Tenders

Lightly breaded deep fried boneless chicken breast strips. Served with honey mustard and seasoned fries. \$9

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Sandwiches and burgers served with seasoned fries.

Signature Sweets

The Peach Tree Cobbler

Fresh picked peaches and spices baked under a homemade crisscross shell. \$6

Madea's Bread Pudding

Baked sweet breads, raisins, and spices topped with creamy vanilla frosting. \$6

Sweet Potato Pie

A true southern Tradition! Sweet potatoes and spices baked in a flaky shell. \$6

"Kansas City Style" Vanilla Bean Cheesecake

A smooth, creamy dream in a butter cookie crust. Topped with strawberries \$8

Chocolate Dream Cake

A home-style chocolate cake topped with light fluffy chocolate frosting. \$7

Add a scoop of homemade vanilla ice cream. \$2

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The Peachtree

Takes pride in serving Soulfood healthy-style We fry in 100 % soybean oil- both trans-fat and cholesterol free. All Vegetables are prepared without Unhealthy additives.

*For Parties of six or more an 18% gratuity will be added. No split checks for parties of 10 or more.