



MEDIA CONTACT: Kelly Earnest
Director of Public Relations
901-529-4000
kelly.earnest@peabodymemphis.com

CAPRICCIO GRILL AT THE PEABODY UNVEILS NEW “MODERN SOUTHERN COMFORT” LUNCH MENU

Memphis, TN – April 28, 2015 – Capriccio Grill at The Peabody has unveiled a new concept for its lunch menu: Modern Southern Comfort. The new menu is designed with both locals and visitors in mind, offering more efficient and affordable options for the downtown business lunch crowd and the authentic Southern fare that tourists are looking for in Memphis.

In addition to Memphis staples like a BBQ Pork Sandwich and BBQ Ribs, Southern favorites like a Shrimp Po’ Boy, Muffaletta, and Crawfish Mac N Cheese can be found on the new lunch menu. New appetizers include Fried Green Tomatoes, Shrimp & Grits, and Deviled Eggs. Already becoming the most popular items on the menu are the Jack Daniel’s BBQ Pizza, BBQ Salad in a Mason Jar, and the Mississippi Mud Pie for dessert.

Weekday Lunch Specials:

Monday: Beef Brisket with Mashed Potatoes and Seasonal Vegetables

Tuesday: Smothered Chicken with Black-Eyed Peas, Sweet Potatoes, and Southern Gravy

Wednesday: BBQ Ribs with Corn Fritter and Portabella Mushroom Slaw

Thursday: Fried Chicken with Hoe Cake and Baked Bean Puree

Friday: Fried Catfish with Tartar Sauce, Turnip Greens, and Boiled Peanuts

A few of the most popular items from Capriccio Grill’s previous Italian Steakhouse lunch menu will remain, including the Chicken Panini, Caesar Salad, Chopped Salad, Lobster Bisque, and Steak Sandwich. In addition, the lunchtime pasta bar and many of the pizzas will continue to be available.

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