

perrone's

restaurant • tapas bar

• lunch menu •

chef de partie • gary dantzler

**“our menu is always a work in progress,
continuously evolving and changing with the goal of creating
one of the area's most unique, exciting and delicious food experiences”**

“changing lives one dish at a time”

eileen perrone • general manager/owner
steve perrone • executive chef/owner/food whisperer

all artwork is for sale by local artists kimberly dawn and jean hanna

• soup •

- **crab soup** • (gf) • fresh north carolina lump blue crab, aromatic broth, sautéed leeks, oven roasted roma tomatoes, a touch of heavy cream • **10**
- **mulligatawny** • (veg) • a british soup of indian origin. our own east indian curry spice blend, coconut milk, vegetable stock, onions, celery, potatoes, carrots, tomatoes, and lemon. pureed and thickened with crimson lentils, finished with cilantro, yogurt and garam masala • **7**

• salads •

(all salads can be made gluten free without panko crunch)

- **caesar** • **9** / **grilled chicken** • **12.5** / **grilled shrimp** • **14** •
romaine hearts, house anchovy dressing, parmigiano reggiano, panko crunch
- **baby arugula** • **9** / **grilled chicken** • **12.5** / **grilled shrimp** • **14** •
oven roasted romas, vermont goat cheese, fig balsamic dressing, e.v.o, panko crunch
- **blue salad** ⚠ • **10** / **grilled chicken** • **13.5** / **grilled shrimp** • **15** •
raw milk 'buttermilk' blue cheese, romaine hearts, tomatoes, berkshire bacon, chives, panko crunch
- **greek** • **10** / **grilled chicken** • **13.5** / **grilled shrimp** • **15** •
romaine hearts, bulgarian sheep's feta, diced tomatoes, pepperoncini, kalamata and cerignola olives, greek dressing, panko crunch
- **bltc** • **10** / **grilled chicken** • **13.5** / **grilled shrimp** • **15** •
romaine hearts, apple wood smoked bacon, sharp cheddar cheese, diced tomatoes and our bacon-tomato dressing, panko crunch

• sandwiches •

- **wagyu beef reuben** • one half pound of **wagyu** corned beef slow cooked sous vide* **15 hours** with young's double chocolate stout and seasonings, imported, aged swiss, 'boars head' sauerkraut, young's double chocolate stout mustard sauce, house made russian dressing, grill pressed rye bread, hand cut, twice fried **duck fat** french fries, caribbean coleslaw, and 'boars head' kosher dill pickle slices • **18**
- **beef sliders** ⚠ • (3) a blend of fresh ground black angus short rib, brisket, flat iron and painted hills strip loin steak, sharp cheddar cheese, apple wood smoked bacon, toasted brioche roll, sweet paprika aioli sauce, butter lettuce, tomato, twice fried, duck fat french fries, kosher pickle, caribbean coleslaw, served med rare-medium • **13**
- **bbq** • 'beeler's' duroc breed pork butt rubbed with our special blend of seasonings, pressure smoked with hickory wood and tossed with a chipotle bbq sauce. served on a hawaiian sweet roll with chopped lime and cilantro slaw, pickle and duck fat fries • **12**
- **tur-bacon** • 'boar's head' roasted turkey breast, sharp cheddar cheese, apple wood smoked bacon, baby arugula, grill pressed italian bread, hand cut, twice fried, french fries, kosher pickle slices, caribbean coleslaw • **12**

"it is more fun to talk with someone who doesn't use long, difficult words but rather short, easy words like 'what about lunch?'"

— winnie the pooh

• **main** •

- **mussels** • (gf) • *p.e.i. mussels, marinara, white wine, garlic and red pepper flakes* • **12**
- **mediterranean octopus salad** • (gf) • *spanish octopus poached in virgin olive oil and fresh herbs, grilled and tossed with a lemon-caper vinaigrette, sheep feta, piquillo peppers, red onions, celery, italian parsley, frisée, romaine, and grape tomatoes* • **16**
- **lobster mac and cheese** • *maine lobster tail, knuckle and claw meat, mascarpone, imported gruyere, asiago, sharp cheddar, provolone piccante and parmigiano reggiano. served au gratin with a small, organic green salad and choice of dressing* • **16**
- **fish tacos** • *blackened local fish, sharp cheddar, shredded lettuce, pico de gallo, cotija cheese, green onions, pinto gallo, lime-cilantro crema, flour tortillas* • **15**
- **crab cake** • *pan sautéed fresh north carolina jumbo lump crabmeat, butternut squash puree, wilted spinach, dijon mustard-white port sauce, fried carrot zest garnish* • **15**
- **smoked salmon tartlet** • *smoked salmon, crème fraiche, heavy cream, caramelized fennel, sautéed leeks, imported gruyere cheese in a butter-pastry crust. served with local organic greens, sliced cucumbers, radishes, tomatoes and our own raspberry vinaigrette* • **14**
- **spicy spaghetti with crab** • *fresh n.c. lump blue crabmeat, garlic, chilies, shallots, red onion, wilted arugula, roasted romas, scallions, preserved lemon, shrimp stock* • **15**
- **curried chicken salad** (can be made gf) • *sous vide, fresh, organic chicken breast and thigh meat, blended with our own fragrant east indian curry, sautéed apples, currants and toasted pecans, served on butter lettuce with grilled tandoori naan bread* • **12**
- **quesadilla** • *butter poached chicken breast and thigh meat, chihuahua cheese, sharp cheddar, monterey jack, pico de gallo, lime-cilantro crema, costa rican rice and black beans* • **12**
- * • **meat 'n' 2 veg** • (gf) • *grilled black angus hanger steak grilled rare to med rare*, topped with shitake mushrooms, served with two potato mash and grilled vegetable* • **13**
- * • **vietnamese beef salad** • (gf, df) • (spicy) *all natural angus flat iron steak grilled rare, napa cabbage, mung bean sprouts, carrots, cucumbers, scallions, fresh mint, cilantro and peanuts tossed with sweet and spicy dressing* • **15**
- * • **korean lettuce wraps** • (gf, df) • *black angus hanger steak marinated in apple juice and soy, grilled rare to med rare*, with ginger scallions, kimchi, aged sherry vinegar-chili sauce, short grain rice with apple and pear bbq sauce, bibb lettuce* • **13**

**(these cuts cannot be cooked above med-rare without becoming tough and dry)*

• **kids menu** • **4.95** (10 and under only! don't embarrass yourself)

- **chicken fingers** • *fries and honey mustard* • **spaghetti** • *marinara sauce or butter*



according to our good friends at the health department, consuming raw milk cheeses, raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions please alert management to any life threatening allergies