perrone’s
restaurant • beer and wine bar

“world cuisine with a mediterranean focus”

“our menu will always be 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”

“perrone’s, not the same old same old”

thanks,
steve perrone • chef/owner
eileen perrone • manager/owner
carlos mcgrigor • chef de cuisine

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

- baby arugula • roasted romas, vermont goat cheese, fig balsamic dressing, e.v.o. • 8
- caesar • romaine hearts, house dressing, parmigiana reggiano, panko crunch • 7
- crab soup • fresh north carolina lump blue crab, aromatic broth, sautéed leeks, oven roasted roma tomatoes, heavy cream, fried leek garnish • 10
- italian fondue • fontal cheese, white wine, garlic, fresh rosemary, thyme, virgin olive oil, baked until bubbly, served with toasted bread • 8
- crispy cuban black bean cakes • avocado mash, fresh lime, salsa cruda, sour cream, cilantro, fried, spiced tortilla strips • 9
- ricotta pepperonata • in house made w/jersey cow’s milk, grilled bread, tuscan e.v.o. fleur de sel, cracked pepper, red & yellow bell peppers cooked with garlic, red onions, oil cured and luque olives, 50 year old sherry vinegar, oregano and fresh thyme • 9
- escargot (8) imported french snails simmered with white wine. butter, our own curry blend, garlic, herbes de provence, portobello mushrooms, roma tomatoes. served with puff pastry • 10
- mussels fra diavolo (spicy) • p.e.i. mussels, our own marinara, white wine, garlic and red pepper flakes • 14
- octopus carpaccio • thin slices of octopus, arugula, semi-dried tomatoes, lemon infused virgin olive oil, scallions, capers, shaved pecorino romano, grilled ciabatta bread • 10
- steak tartare • painted hills all natural sirloin, diced onions, capers, dijon mustard, egg yolk, parsley, sea salt and cracked pepper served with toasted french baguette slices • 12

**big plates**

- fresh catch
  butter poached local grouper on warm orzo with caramelized fennel, feta, oven roasted tomatoes, spinach, lemon-cumin vinaigrette, fried baby spinach garnish • 29

- shrimp and scallop risotto
  local mcclellanville, s.c. shrimp, northern dry pack scallops, lobster stock, lemon zest, charred, sweet corn, asparagus, oven roasted roma tomatoes, fresh basil, parmigiana reggiano • 26

- pad thai
  local mcclellanville s.c. shrimp, shitake mushroom, carrot, scallion, mung bean sprouts, fried egg, soy, tamarind, shallot, garlic, chili, sweet radish, cilantro, peanuts, rice noodles • 24

- spicy spaghetti with crab
  fresh n.c. lump blue crabmeat, garlic, chilies, shallots, red onion, wilted arugula, roasted romas, scallions, preserved lemon, shrimp stock • 22

- duck breast
  cherry wood smoked, cooked *sous vide to med rare cast iron seared, veal, dried cherry-port demi glace, fig molasses drizzle, wild rice blend with cherries and apricots, ‘sous vide’ baby carrots with agave • 21
kurobuta pork chop (hand cut, bone in)
‘eden farms’ 100% berkshire pork, cooked *sous vide medium, cast iron seared, edamame and berkshire bacon succotash, fried mac and cheese • 26

korean boneless pork short ribs
“six point” 100% berkshire pork, *sous vide 48 hours, basted with apple and pear bbq sauce, our own kim chee, short grain rice and grilled bok choy • 21

130° new york strip
14 oz painted hills all natural beef, cooked *sous vide med rare, grilled, wine barrel oak smoked butter, red zinfandel bordelaise, mushroom, sun-dried tomato, parmigiana reggiano mashed potatoes, flash fried leeks • 32

small plates

scallop cake • northeastern dry packed fresh scallops, tomato, scallions and garlic, pan sautéed, baked, topped with white wine and butter sauce • 16

yellowfin tuna • cast iron seared rare, cous cous, red and yellow diced peppers, soy, wasabi, sesame oil, pickled white ginger • 14

swordfish (4 oz) • local swordfish, marinated in junmai ginjo sake, mirin, grilled medium, mustard and white miso sauce, chili, grilled baby bok choy • 16

crab cake • pan sautéed lump crabmeat, butternut squash puree, wilted spinach, dijon mustard-white port sauce, fried carrot zest garnish • 18

ravioli • fire roasted red pepper, chopped basil and smoked mozzarella filled, marinara, basil and arugula pesto, american ‘kurobuta’ prosciutto crisp, parmigiana reggiano • 14

bus station kefta • fresh ground lamb meatballs simmered in san marzano tomatoes, fragrant cinnamon, nutmeg, allspice, cardamom, lavender and cilantro, finished with a poached egg, served bubbling in a terra cotta vessel, with fresh baked, crusty french bread • 11

moroccan poussin • local sumter, s.c. all natural, farm raised young half chicken, cooked *sous vide, pan seared, pearl cous cous, garlic, saffron, dried apricots, green olives, cardamom, ginger, cinnamon, coriander, lemon, tomatoes • 18

pork tenderloin • eden valley farms kurobuta pork, *sous vide medium, peach, pepper jelly glaze, grilled and topped with a sauté of gala apple, radicchio, spinach, apple cider and agave nectar reduction, vermont goat cheese and berkshire bacon crisp garnish • 16

vietnamese beef salad • painted hills organic flank steak grilled rare, napa cabbage, mung beans, carrots, cucumbers, scallions, fresh mint, cilantro peanuts tossed with sweet and spicy dressing • 15

72 hour asian short rib • boneless, all natural painted hills beef dry rubbed, marinated for 24 hours cooked *sous vide 48 hours, mushroom polenta, flash fried carrot and shitake tempura garnish • 18

filet mignon • 4 oz creekstone farms, natural, upper choice angus beef, cast iron seared med-rare, roquefort cheese, veal, port and raspberry demi-glace, mushroom, sun dried tomato and parmigiana reggiano mashed potatoes • 19
• dessert •

• espresso “doppio” • 2.5 • cappuccino • 3.5
• carolina coffee (wilmington, n.c) • organic peruvian french roast • regular and decaf • 2.5
• pot of tea • pluff small batch teas (bluffton, sc) • earl grey • darjeeling black
  • raspberry hibiscus • pinhead gunpowder green • 2.5

• bindi gelato (italy)
  • vanilla • 4 • hazelnut biscotti • 5

• high road sorbet (organic, ultra premium, hand crafted desserts from atlanta ga.)
  • mango, chili lime • 5 • lemoncello with ‘pallini’ lemoncello liquor drizzle • 6

• high road ice creams (atlanta, georgia)
  • blackstrap molasses and bacon, hot pepper & kurobuta bacon peanut brittle garnish • 6.5
  • bourbon burnt sugar with bourbon grilled, chilled s.c. peach garnish • 6.5

• bindi tiramisu (italy)
  layers of espresso drenched sponge cake, mascarpone cream, cocoa powder • 6

• aztec creme brulee (perrone’s)
  classic custard, chocolate, cinnamon, ancho chili and a touch of cayenne, caramelized raw sugar crust • 6.5

• chocolate fondant
  chocolate layer cake filled with a rich chocolate cream, covered with chocolate ganache • 6

• cheese cake
  n.y. style cheese cake topped with chocolate ganache • 6

• cannoli (2)
  hand rolled mini cannoli shells, filled to order with sweetened whipped ricotta and chocolate chips • 3.5

• bomba de chocolate (chocolate bomb) (spain)
  an exquisite handmade, chocolate covered, spanish fig bon bon with a brandy infused chocolate truffle mousse center, served with a glass of ‘el maestro sierra 15 yr. old pedro ximénez’ sherry • 9 (diagram and instructions included)

• english stilton (cow)
  fig-almond cake, baby pear, fig jam, honey glazed walnuts • england • 11

suggested pairings • beer • insanity, blithering idiot • wine • zinfandel port, pedro ximénez’ sherry

• ciao
  moscato • semi-sparkling • puglia, italy (187ml.) • 7
  nose • floral • mouth • clean, crisp with jasmine and honeysuckle

• eos zinfandel port
  red zinfandel, petite sirah • paso robles, california • 10
  nose • cherry, blackberry, licorice, pepper, caramel • mouth • jammy fruit, fig, mocha, pecan

• el maestro sierra 15 yr. old pedro ximénez’ sherry • pedro ximénez’ • jerez, spain • 7
  nose • orange peel, toffee • mouth • brown butter, maple and candied pecans

• trentadue chocolate “amore” • merlot port, natural chocolate essence • california • 9
  nose • chocolate, chocolate covered cherry • mouth • chocolate with a touch of raspberry

• heringer estates “embrace” • petite sirah • clarksburg, california • 8
  nose • dark cherry, vanilla, blueberry • mouth • sweet blackberry pie, hint of chocolate

dessert wines
soft drinks

- coke
- diet coke
- sprite
- pluff small batch “pure southern” (bluffton, s.c.) iced tea

beer

- blanche de meteor 4.8% witbier (wheat) beer france 8.45oz 4.5
  extremely refreshing beer with a kind of banana thing happening, a hint of lemon on the finish, because of the size and low alcohol this is your palate cleansing starter!
- modelo especial 4.4% american adjunct lager mexico 12oz 4
- gaffel kolsch 4.8% all-barley, pale ale cologne, germany 11.2oz 5
  crisp, clean and volcanically effervescent, refreshing quaff!
- sapporo “reserve” 5.2% euro pale lager japan 22oz 8
- allagash 5% belgian style witbier (white ale) portland, maine 12oz 5.25
  brewed with a generous portion of wheat and spiced with coriander and curacao orange peel, fruity, refreshing
- maisel’s weisse 5.4% hefeweizen (wheat beer) germany 11.2oz 4
- avery white rascal 5.6% witbier (white ale) colorado 12oz 4
  unfiltered (yes, that’s yeast on the bottom) spiced with coriander and curacao orange refreshing, fruity thirst quencher.
- sierra nevada 5.6% american pale ale california 12oz 4.
  floral, hoppy and lemon nose, nice balance of hops and citrus flavors, medium body
- ommeag bpa 6.2% belgian style pale ale new york 12oz 6
  nose of orange peel, cardamom, rye and wet wood huge pillowy head, strong carbonation, medium body with a clean, dry, citrus hop finish
- duvel 8.5% belgian golden strong ale belgium 11.2oz 6.5
  full flavored, bold, dry, crisp, yeast aroma, hints of lemon & banana, malty finish
- urthel saisonniere 6% farmhouse ale belgium 11.2oz 6.5
  lemon and yeasty nose with a bit of pepper and spice, tastes of malt, pears, cloves, big carbonation with a slick finish
- delirium tremens 8.5% strong pale ale belgium 11.2oz 7.5
  spicy and yeasty nose, hint of clove, light and lively mouth feel
- stone arrogant bastard 7.2% american strong ale california 12oz 6
  nose of deep caramel and roasted malts, flavors of tart cherries, candy apple, coffee and oak, smooth mouthfeel, fair amount of carbonation
- rogue ‘dead guy ale’ 6.5% 40+ ibu’s german maibock style oregon 12oz 5
  medium bodied, sweet caramel with a touch of honey and pine, grassy, earthy hops
- elli’s brown ale 5.5% american brown ale colorado 12oz 4.5
  chocolate malt nose, a little nutty and yeasty taste with a hint of caramel and nougat, finishes with a floral hoppiness and a touch of bitter
- hobgoblin 5.2% strong dark english ale england 11.2oz 5.5
  light floral and herbal flavors, that complement the malty sweet backbone
- baltica ‘grade 9’ 8.0% euro strong lager russia 16.9oz 6
  clear, light and malty, with a bit of sweetness and strong fruit flavors
more beer
• bell’s • 5% • american pale lager • michigan • 12oz • 4
  light to medium body with nice carbonation
• he’brew coney island freaktoberfest • 6.66% • blood red lager • n.y. • 12oz • 5.5
  medium body, sweet candy aroma, floral hops, nuts, flavors of cherry, currants and sweet malt
• victory prima pils • 5.3% • american pilsner • pennsylvania • 12oz • 4.
  heaps o’ hops are hiding under the full, frothy head of this elegant pils, all german malt subtleties linger beneath a long dry finish of this classy thirst quencher
• stone • 6.9% • american ipa • california • 12oz • 4.5
  grapefruit nose and wild flower, fruity and flowery taste with tons of citrus
• bell’s ‘two hearted’ ale • 7.0% • 56+ ibu’s! • american ipa • michigan • 12oz • 6
  grapefruit and pine resin aromas, significant malty body, balanced hops
• victory ‘hop wallop’ • 8.5% • 70+ ibu’s! • double ipa • pennsylvania • 12oz • 5
  sweet orange, grapefruit, monster hops, high carbonation with a little sting and tickle
• dogfish head • 9% • 90+ ibu’s! • american double / imperial ipa • delaware • 12oz • 5.5
  sweet orange/tangerine nose with a little vanilla poking through after the head subsides, smooth and creamy mouth feel with sweet malt up front then red grapefruit flesh dominates the mid-palate, plowing through the malt, best savored in a snifter
• he’brew lenny’s bittersweet r.i.p.a. • 10.0% • double ipa with rye malt • new york • 12oz • 6
  (the chosen beer) malty and sweet nose, piney hops, flavors of bread, caramel & toffee
• orval • 6.9% • trappist pale ale • belgium • 11.2oz • 8 (one of the ‘trappist’ 7)
• rochefort • 6% • trappist ale • belgium • 11.2oz • 8 (one of the ‘trappist’ 7)
• westmalle • 7% • dubbel trappist ale • 11.2oz • 8 (one of the ‘trappist’ 7)
• maredsous • 8% • belgian golden dubbel ale • belgium • 11.2oz • 7
  medium bodied, malty aroma with yeast, caramel, dried raisin, herbal hops, dry finish
• maredsous • 10% • belgian triple ale • belgium • 11.2oz • 7.5
  aromas of citrus, clove, banana, and belgian yeast, taste of fruits, pepper and bread
• young’s double chocolate stout (nitro can) • 5.2% • chocolate stout • england • 14.9oz • 6
  nose of chocolate, coffee and a hint of licorice, thick, chewy with semi-sweet chocolate and coffee
• weyerbacher ‘blithering idiot’ • 11.1% • barley wine ale • pennsylvania • 12oz • 6
  deep copper ale with intense malty notes of dates and figs on the palate
• weyerbacher ‘insanity’ • 11.1% • barley wine bourbon aged ale • pennsylvania • 12oz • 8
  ‘blithering idiot’ aged in oak bourbon casks, flavors of rich malts, raisins, dates, oak, vanilla and bourbon
• echt kriekenbier • 6.8% • flanders red ale (sour ale) • belgium • 11.2oz • 8
  brewed with natural cherry juice and aged in oak casks, tart, sweet cherry taste
• o’douls amber non alcoholic • less than 0.5% • st. louis, missouri • 12.oz • 4
• st. pauli non alcoholic • less than 0.5% • germany • 12.oz • 4
• budweiser • 5.0% • bud lite • 4.2% • michelob ultra • 4.2% • american adjunct lager • 3

“i feel sorry for people who don’t drink. when they wake up in the morning, that’s as good as they’re going to feel all day” – frank sinatra
wine

all bottled wines on the wall are available for in house enjoyment for the retail price + $10.00
(compared to prices on other wine lists, it’s still one of the best bargains in the area!)

we pour a healthy 6 oz of wine from our nitrogen system into a 20 oz. crystal glass

bubbles

<table>
<thead>
<tr>
<th>glass</th>
<th>bottle</th>
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<tbody>
<tr>
<td>mimosa • pol clément blanc de blancs brut &amp; orange juice</td>
<td>8</td>
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<tr>
<td>chardonnay • pol clément blanc de blancs brut • france (187ml.)</td>
<td>7</td>
</tr>
<tr>
<td>moscato • ciao • fruity and slightly sweet • igt puglia, italy (187ml.)</td>
<td>7</td>
</tr>
<tr>
<td>prosecco • clara c ‘fiori di prosecco’ extra dry • italy (375ml.)</td>
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<tr>
<td>pinot noir, chardonnay • domaine carneros brut • california</td>
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<tr>
<td>pinot noir, chardonnay, pinot meunier • gosset brut • champagne, france</td>
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rose

cinsault, grenache, syrah • lalaurie • languedoc, france | 7  26 |

white

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<tr>
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<td>pinot grigio • maso canali • trentino, italy</td>
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<td>vinho verde, alvarinho, trajadura • trinca espinhas • minho, portugal</td>
<td>7  26</td>
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<td>albarino • mar de vina • rias baixas, spain</td>
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<td>sauvignon blanc • emiliana novas• valle de san antonio, chile</td>
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<td>fume blanc • ferrari carano • sonoma valley, california</td>
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<td>riesling (dry) • weinkeller erbach • germany</td>
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<td>grenache blanc, grenache gris, macabeu • bila-haut • roussillon, france</td>
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red

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<td>pinot noir • walnut city reserve • willamette valley, oregon</td>
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<td>grenache • monte oton • campo de borja, spain</td>
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<td>merlot • charles smith ‘velvet devil’ • columbia valley, washington</td>
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<td>sangiovese • nozzole chianti classico ‘riserva’ • tuscany, italy</td>
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<tr>
<td>zinfandel • ballentine • napa valley, california</td>
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“i would rather have a bottle in front of me than a frontal lobotomy” – tom wait
*sous vide* (sue-veed; french for “under vacuum”) is a method of cooking food sealed in airtight plastic bags (vacuum sealed) in a water bath for longer than normal cooking times - 72 hours in some cases - at an accurately regulated temperature much lower than normally used for cooking, typically around 55 °C (131 °F) to 60 °C (140 °F) for meats and higher for vegetables.

The intention is to cook the item evenly, and to not overcook the outside while still keeping the inside at the same "doneness", keeping the food juicier.

Please alert the management if you have any health issues pertaining to shellfish or nut allergies! We are not a shellfish free or nut free facility!

**According to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions**