

**sample menu - updated periodically
last menu update 02-24-16
(items and prices are subject to change)**

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”**

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

**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**** • *fresh north carolina lump blue crab, aromatic broth, sautéed leeks, oven roasted roma tomatoes, a touch of heavy cream* • **10**
- **mulligatawny** • *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 •

- **caesar** • **8** / **grilled chicken** • **11.5** / **grilled shrimp** • **14**
romaine hearts, house anchovy dressing, parmigiano reggiano, panko crunch
- **baby arugula** • **8** / **grilled chicken** • **11.5** / **grilled shrimp** • **14**
oven roasted romas, vermont goat cheese, fig balsamic dressing, e.v.o, panko crunch
- **blue salad** ⚠️ • **9** / **grilled chicken** • **12.5** / **grilled shrimp** • **15**
raw milk 'buttermilk' blue cheese, romaine hearts, tomatoes, berkshire bacon, chives, panko crunch
- **greek** • **9** / **grilled chicken** • **12.5** / **grilled shrimp** • **15**
romaine hearts, bulgarian sheep's feta, diced tomatoes, pepperoncini, kalamata and cerignola olives, greek dressing, panko crunch
- **bltc** • **9** / **grilled chicken** • **12.5** / **grilled shrimp** • **15**
romaine hearts, apple wood smoked bacon, sharp cheddar cheese, diced tomatoes and our bacon-tomato dressing, panko crunch

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

• sandwiches •

- **beef sliders** ⚠️ • **(3)** *a blend of fresh ground black angus short rib, brisket and flat iron 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* • **12**
- **pork bbq sliders** • **(3)** *beeler's all natural, growth hormone free, vegetarian fed pork butt, dry rubbed and pressure smoked in house with hickory wood, served on sweet hawaiian rolls, with chipotle bbq sauce, caribbean coleslaw, hand cut, twice fried, duck fat french 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**

• **main** •

- **mussels**** • *p.e.i. mussels, marinara, white wine, garlic and red pepper flakes* • **12**
- **fish tacos*** • *blackened fresh fish, sharp cheddar, shredded lettuce, pico de gallo, cotija cheese, green onions, pinto gallo, lime-cilantro crema, soft flour tortillas, hot sauce* • **14**
- **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**
- **crab and chive tartlet** • *fresh n.c. lump crabmeat, sautéed leeks, imported gruyere cheese and chives in a butter-pastry crust. served with organic spring mix, sliced cucumbers, radishes, tomatoes and our own raspberry vinaigrette* • **13**
- **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**
- **swordfish** • *marinated in sake and mirin, grilled medium rare, black forbidden rice, baby bok choy, tepid sake, miso-mustard and chile sauce* • **18**
- **curried chicken salad *** • *sous vide, fresh, organic chicken breast and thighmeat, blended with our own fragrant east indian curry, sautéed apples, currants and toasted pecans, served on butter lettuce with grilled tandoori naan bread* • **11**
- **quesadilla** • *butter poached chicken breast, sharp cheddar, monterey jack, pico de gallo, lime-cilantro crema, costa rican rice and black beans* • **12**
- **currywurst*** • **'beeler's'** *all natural, growth hormone, preservative and nitrate free bratwurst, cooked sous vide in maisel's weisse hefeweizen beer, cast iron seared, curried tomato sauce, onions, hot smoked paprika, duck fat fries and belgian mayo* • **13**
- * • **meat 'n' 2 veg** • *grilled black angus hanger steak grilled rare to med rare*, topped with shitake mushrooms, served with two potato mash and grilled vegetable* • **12**
- * • **vietnamese beef salad • (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** • *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* • **12**

***(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!