

perrone's

restaurant • tapas bar

“world cuisine with a mediterranean focus”



“great restaurants are, of course, nothing but mouth-brothels. there is no point in going to them if one intends to keep one's belt buckled”

- frederic raphael

welcome to perrone's

our restaurant and 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

so relax, have a cocktail, peruse our offerings, be adventurous and embrace your dining experience

"changing lives one dish at a time"

thank you,

eileen perrone • *general manager/owner*

steve perrone • *executive chef/owner/food whisperer*

chef de partie (tapas) • **kit downey**

sous-chef de cuisine • **james sharp**

chef de partie (appetizers) • **justin klem**

grillardin/friturier • **kenneth gainy**

garde manger • **matthew geller**

chef de partie (tapas)-tournant • **asa arden**

dinner

• soup and salad •

• crab soup (gf)

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

• mulligatawny soup (vegetarian)

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

• caesar (can be made gf)

chopped romaine hearts, house made anchovy and pasteurized egg dressing, grated parmigiano reggiano, panko crunch • 8

• blue salad ⚠️ (can be made gf)

raw milk 'buttermilk blue' wisconsin blue cheese, crisp romaine hearts, roma tomatoes, organic berkshire bacon, fresh chives, panko crunch • 10

• beet and arugula (vegetarian, can be made gf)

poached organic red and golden beets, local organic baby arugula, vermont goat cheese, pickled mustard seed, house made fig and aged sherry dressing, e.v.o., panko crunch • 12

**“it’s so beautifully arranged on the plate you know
someone’s fingers have been all over it.”**

— julia child

• **starters** •

• **gambas al ajillo** (a-hee-yo)

*pan seared local shrimp, e.v.o., **garlic**, fino sherry, butter, lemon, hot chilies, sweet smoked paprika, fresh thyme, italian parsley, fleur de sel, grilled bread • 14*

• **scallops** (gf)

seared georges banks u-10 dry pack scallops, white creamed corn with sauteed shallots, tomato coulis and chipotle, grilled corn, heirloom tomato salsa, basil oil • 16

• **kimchi eggrolls** (df)

ground pork, house made kimchi, (fermented napa cabbage, bok choy, korean chilies, fresh ginger, scallions, carrots, garlic) asian pear and apple bbq dipping sauce • 8

• **spicy calamari and shrimp bruschetta**

pan seared local shrimp, calamari, garlic, capers, kalamata olive, fresh rosemary, italian parsley, semi dried tomatoes, red pepper flakes, currants, and pine nuts, finished with lemon zest, basil oil and tomato coulis over grilled french bread • 12

• **piquillo peppers** (gf, vegetarian)

seared sweet, smoky spanish peppers stuffed with goat cheese, rosemary, thyme and lemon zest, basil oil, pedro ximinez 15 year old sherry gastrique • 10

• **tuna crudo** (gf, df)

fresh yellowfin tuna, fresh lime juice, mizunara oak whisky barrel aged shoyu, sriracha, small batch, bourbon barrel aged fish sauce, garlic, black sesame oil, black and white sesame seeds, honey, local radish microgreens, shrimp crisp • 14

• **bangkok mussels** (gf, df)

prince edward island mussels, garlic, white wine, coconut milk, lime, thai chilies, lemon grass, ginger, cilantro, kaffir lime leaf • 12

• **escargot** (can be made gf)

imported snails, fresh garlic, shallots, white wine, cognac, parsley and butter served au gratin in a classic baking dish • 10

• **steak tartar** ⚠️ (df, can be made gf)

Painted Hills *upper choice black angus new york strip, classic french bistro style served with a fresh quail egg yolk and toasted french baguette slices • 16*

“fish is the only food that is considered spoiled once it smells like itself.”

— p.j. o’rourke

• **large plates** •

• **fresh catch** •

ask your server • **market priced**

• **lobster risotto** • (gf)

6 oz. sous vide, butter poached maine cold water lobster tail, fresh asparagus, shiitake mushrooms, oven roasted roma tomatoes, white wine, garlic, cream, parmigiano reggiano, lemon zest, arborio rice* • **28**

• **peruvian tuna causa (cow - sa)** • (gf, df) ⚠

grilled yellow fin tuna on whipped yukon potatoes with yellow hot pepper paste, topped with a vinaigrette with spanish piquillo peppers, grilled and steamed artichokes, kalamata, lucque olives, semi dried tomatoes, grilled yellow peppers, roasted garlic • **32**
(tuna is grilled rare, vinaigrette and potatoes are served room temperature)

• **spicy spaghetti shrimp and scallops** •

local shrimp, georges banks scallops, garlic, chilies, shallots, red onion, wilted arugula, roasted romas, scallions, preserved lemon, shrimp stock • **26**

• **moroccan poussin** •

local sumter, s.c. all natural, farm raised young chicken, cooked sous vide, seared, served over moroccan cous cous, with sautéed onions, garlic, saffron, currants, sultanas, medjool dates, dried apricots, cinnamon, coriander, mint, cilantro, pistachios and tomatoes* • **24**

• **duck breast** • (gf)

cherry wood smoked, cooked sous vide med rare, cast iron seared, veal and dried cherry-port demi glace, fig molasses drizzle, brown rice, black barley, daikon radish seed and currants, 'sous vide' baby carrots with agave* • **26**
(due to the cooking style and quality of the meat, medium through well is not an option)

• **pork chop** • (gf)

double cut, all natural, bone-in, 18-20 oz. berkshire pork chop, brined for 12 hours, cooked sous vide medium, cast iron seared, sliced with the bone, finished with 'pig butter' (mangalitsa breed lardo). served with corn pudding, and roasted brussel sprouts* • **42**
(due to the cooking style and quality of the meat, medium-well through well is not an option)

• **lamb chops** • (gf, df)

1/2 rack of lamb marinated with onion, garlic, molasses, orange zest, cilantro, fresh mint, toasted fennel and, sous vide med rare, (slightly warm red center), grilled, yukon warm potato salad with grilled corn, green onions, piquillo pepper and smoked paprika aioli, north african harisa* • **29**
(due to the cooking style and quality of the meat, medium through well is not an option)



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!

• **more large plates** •

• **filet mignon** • (gf) ⚠

center cut, upper choice black angus, cast iron seared med rare (slightly warm red center), buttermilk blue cheese, port and raspberry veal demi-glace reduction, two potato mash, grilled vegetable • **36**
(due to the cooking style and quality of the meat, medium through well is not an option)

• **130° steak frites (14 oz)** • (gf)

all natural mills farm, n.c. local upper choice black angus new york striploin, dry aged 14 days, hand cut, cooked sous vide to med rare, (barely warm red center), cast iron seared, red wine bordelaise, hickory wood, pressure smoked russet potato fries* • **46**
(due to the cooking style and quality of the meat, medium through well is not an option)

• **elk rib chops** • (gf)

certified cervena, double cut, bone in, all natural, grass fed, pasture raised, cooked sous vide to med rare, (barely warm red center), iron seared, lingonberry and port sauce, grain medley of organic brown rice, black barley and mustard seeds, brussel sprouts with berkshire bacon* • **48**
(due to the cooking style and quality of the meat, medium through well is not an option)

• **smaller plates** • (smaller portion of protein)

• **crab cake** •

pan sautéed north carolina jumbo lump crabmeat, butternut squash puree, wilted spinach, whole grain mustard sauce, fried carrot zest garnish • **21**

• **iberico bellota pork tenderloin** • (gf)

acorn fed, fermin iberico bellota pork, grilled medium rare, served with a sauté of spinach, gala apple, golden raisins and currants, finished with apple brandy, agave, apple cider and cream reduction, pine nuts and berkshire bacon garnish • **26**
(due to the cooking style and quality of the meat, medium through well is not an option)

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