

# **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*

## • liquor list •

### • house pours

- **bombay** • london dry gin • *england*
- **tito's** • corn • *texas, usa* • (gf)
- **bacardi** • superior rum • *puerto rico* • (gf)
- **lunazul** • 100% blue agave tequila • *mexico* • (gf)
- **seagrams 7** • canadian blended whisky • *canada*
- **j&b** • blended scotch whisky • *scotland*
- **jim beam** • straight bourbon whisky • *kentucky*

### • vodka

- **absolute** • wheat • *sweden*
- **belvedere** • rye • *poland*
- **belvedere rye (unfiltered)** • rye • *poland*
- **ketel one** • wheat • *holland*
- **hangar 1** • grain & grapes • *california, usa*
- **ciroc** • grapes • *france* • (gf)
- **grey goose** • wheat • *france*
- **high wire** • corn • *charleston, s.c.* • (gf)
- **covington** • sweet potato • *n. carolina* • (gf)
- **chopin** • potato • *poland* • (gf)
- **stolichnaya** • wheat, rye • *russia*
- **van gogh blue** • wheat • *holland*
- **crystal head** • corn • *canada* (gf)
- **cathead** • corn • *mississippi* (gf)
- **double cross** • wheat • *slovakian republic*
- **russian standard gold** • wheat • *russia*
- **russian standard platinum** • wheat • *russia*

### • rum • (gf)

- **flora de caña 4yr.old** • *nicaragua*
- **bacardi maestro de ron** • *puerto rico*
- **bacardi gold** • *puerto rico*
- **mt gay** • *barbados, bvi*
- **pusser's** • *barbados, bvi*
- **brugal especial extra dry** • *dominican republic*
- **brugal anejo** • *dominican republic*
- **captain morgan spiced rum** • *st. croix, usvi*
- **myers original dark rum** • *jamaica*
- **smith and cross navy strength** • *jamaica*
- **cruzan single barrel** • *st. croix, usvi*
- **barbancourt '8' year old rhum** • *haiti*
- **gosling's black seal** • *bermuda*
- **high wire distilling co.** • *charleston, s.c.*

**we also have an extensive list of the following:**

- **single malt scotch** • **bourbon** • **japanese scotch style whiskey**
- **tennessee whisky** • **american scotch style whisky** • **american rye whisky**
- **aged rum** • **tequila** • **cognac** • **spanish sherry** • **port** • **amaro** • **liqueurs**

**please ask your server for the "happy ending" menu**

### • infused and flavored vodka

- **belvedere peach** • rye • *poland*
- **van gogh espresso** • wheat • *holland*
- **van gogh dark chocolate** • wheat • *holland*
- **ketel one citroen** • wheat • *holland*
- **stoli 'o' orange** • wheat, rye • *russia*
- **ciroc peach** • grapes • *france* • (gf)
- **ciroc pineapple** • grapes • *france* • (gf)
- **hangar 1 budda hand** • grain & grapes • *usa*

### • gin

- **bulldog** • london dry • *england*
- **tanqueray** • london dry • *england*
- **bluecoat** • new american dry • *pennsylvania*
- **beefeater** • london dry • *england*
- **hendrick's** • international style • *scotland* • (gf)
- **bombay 'sapphire'** • london dry • *england*
- **aviation** • new american • *oregon* • (gf)
- **death's door** • new american dry • *wisconsin*
- **hayman's** • old tom • *england*
- **plymouth** • plymouth • *england*
- **uncle val's** • new american • *fairfield, ca.*
- **hat trick** • new american • *charleston, s.c.*
- **smooth ambler** • oak barrel aged • *w.virginia*

### • cachaca • (gf)

- **leblon cachaca** • *brazil*

### • canadian whiskey • *canada*

- **canadian club**
- **seagram's vo**
- **crown royal**

### • blended scotch whiskey • *scotland*

- **dewars**
- **famous grouse**
- **johnny walker red**
- **johnny walker black**
- **chivas regal**

## • **bloody mary** •

- **house mary** • *house made infusion of tito's american corn vodka, kosher dill pickle brine, garlic cloves, fresh grated horseradish, fresh dill, black peppercorns, cholula hot sauce and old bay seasoning, mixed with hunt's tomato juice. served with a celery heart, caper berry, pepperoncini and a hot pepper stuffed olive garnish* • **8**

## • **aperitivo** (*italian*), **aperitif** (*french*) •

*meant to whet the appetite and help create a convivial atmosphere for conversational engagement (e.g., social intercourse)*

***a great pre cocktail while you are deciding on your cocktail!***

- **campari** • **24% abv** • **italy** • *on the rocks, splash soda, orange twist* • **6**
- **bonal gentiane-quina** • **16% abv** • **france** • *on the rocks, lemon peel* • **6**  
*unfermented juice of white grapes, fortified then infused with gentian root, cinchona (quinine) and herbs of the grand chartreuse mountains*
- **lillet** • **17% abv** • **france** • *on the rocks, splash of soda, orange twist* • **6**  
*85% semillon and 15% macerated liqueurs, citrus liqueurs (peels of sweet oranges from spain and morocco and peels of bitter green oranges from haiti). the mix is then stirred in oak vats*
- **cocchi americano** • **17% abv** • **italy** • *on the rocks, splash soda, orange slice* • **6**  
*moscato di asti wine is fortified, then flavored with an infusion of cinchona bark (quinine), citrus peel, spices and other botanicals.*
- **byrrh grand quinquina** • **18% abv** • **italy** • *on the rocks, lemon peel* • **6**  
*unfermented juice from carignan and grenache grapes, dry red wine, fortified and infused with spices, ( orange and coffee among them) cinchona bark, then stirred in oak barrels*
- **negrini** • **10**  
*plymouth gin, campari, carpano 'antica formula' sweet vermouth, orange peel*
- **barrel aged negrini** • **(aged 45 days in oak barrel)** • **12**  
*plymouth gin, campari, carpano 'antica formula' sweet vermouth, orange peel*
- **aperol spritz** • **10**  
*aperol, prosecco, club soda, orange slice*
- **stroll along the seine** • **8**  
*lillet rose, bonal gentiane-quina, lemon juice, chilled, straight up, orange peel*
- **robys fizz** • **8**  
*lillet rose, solerno blood orange liqueur, grapefruit juice, club soda, lemon peel*

• **aperitivo (italian), aperitif (french) • cont.**

• **pineau des charentes** • 2 oz pour  
served over ice block

***pineau des charentes** is a wine fortified with cognac. it is made using a ratio of three parts fresh grape juice to one part **cognac**, which has been distilled and aged for at least one year prior to the grape must's introduction. white pineau, which derives from a variety of grapes including ugni blanc, merlots blanc and noir, colombard and sauvignon are aged at least 18 months*

• **pierre ferrand pineau des charentes blanc** • 17% abv • **cognac, france** • **8.5**

*very fresh taste with a nice balance between the sweetness and the acidity. complex and elegant nose with notes of honey, peach, prune, fig, almond, and a hint of vanilla.*

• **vermouth** • 2 oz pour  
served over ice block with orange peel

***vermouth** is an aromatized wine fortified with neutral spirits that is macerated with a selection of herbs, fruits and roots. the word "vermouth" comes from the german word for "wormwood", which was originally one of its primary infused ingredients.*

• **atxa vermouth rojo** • 15% abv • **basque country, spain** • **4.5**

*licorice and wild herbs framed by bitter components and a markedly wild berry fruit, cherry*

• **yzaguirre rojo 'reserva'** • 18% abv • **reus, catalonia, spain** • **5**

*intense aroma, herby and spicy notes. long, intense and slightly bitter aftertaste with balsamic, orange and cinnamon notes. aged for 12 months in 5,000-liter barrels*

• **priorat natur vermut** • 16% abv • **falset, priorat, catalonia, spain** • **6**

*savory nose with wild thyme. lushly textured, the profile is both bitter and sweet, fruity and nutty. aged for two years in two 30,000-liter barrels that still hold some of their first vermouth, made over a century ago. this is thanks to their system of aging, a two-barrel modified solera system that they call sistema de madre.*

• **punt e mes** • 16% abv • **italy** • **6.5**

*developed in 1870 in antonino carpano's bar in piedmont the name translates to "point and a half" and, so the story goes, it's one part vermouth and half a part intensely herbal-bitter quina liqueur. aromas reminiscent of herbs, with hints of quina, toffee and cloves. soft, pleasantly bitter, slightly sweet, marked by captivating accents of orange zest*

**"alcohol, because no really good story ever started with a salad."**

— anonymous

- **spanish sherry** • 2 oz pour  
served neat

## fino and manzanilla

*these are the freshest, lightest styles of sherry. these age for as few as two or as many as ten years under a layer of flor (yeast film). they are delicious with olives, marcona almonds, anything from the sea, cured things, fried things, spicy things and cured meats. with oysters, both of these sherry vie with champagne as the greatest pairing on earth.*

- **lustau fino 'jarana'** • very dry • jerez, spain • **4.5**  
**taste profile** • delicate, light and dry, with pecan, brazil nut aromas, nice acidity, citrus notes on finish
- **lustau manzanilla 'papirosa'** • very dry • jerez, spain • **4.5**  
**taste profile** • bone dry, yeasty, lemony, nutty aromas and a characteristic whiff of the salty atlantic

## amontillado

*when a fino's layer of flor fades or the wine is intentionally fortified to a high strength, it begins to oxidize and change character. this is an amontillado sherry or, simply put, an aged fino. these wines have some of the salty bite of a fino but with a darker color and a nuttier, richer finish on the palate. pair with almonds, iberico ham, sautéed mushrooms, smoked fish, manchego, aged cheddar*

- **lustau pedro rare amontillado 'escuadrilla'** • dry • jerez, spain • **6**  
**taste profile** • dry, rich, salty caramel, walnut, coffee, white pepper, smoke and molasses on the finish
- **lustau almacenista 'obregon' amontillado del puerto** • dry • jerez, spain • **7.5**  
**taste profile** • big, creamy, almonds, vanilla, toffee, salt, almonds and a light bittersweet edge.
- **lustau '30' year old amontillado** • dry • jerez, spain • **20**  
**taste profile** • coffee beans, nuts, leather, cloves, caramel, dry, rich, intense, tremendous length

## palo cortado

*a less common style of sherry that occurs when flor yeast dies unexpectedly and the wine begins to take on oxygen. a salty character, with a richer body and more intensity. it can behave like an amontillado on the palate but often shows a great balance of richness and delicacy. pair with indian curry, smoked fish, cured cheeses, nuts, oily fish, patés, especially game, smoked duck, asparagus and mushrooms*

- **lustau palo cortado 'peninsula' sherry** • medium dry • jerez, spain • **6**  
**taste profile** • warm baking spices, bready aroma, refreshing, clean finish  
**food pairing** • indian curry, smoked fish, cured cheeses, nuts, oily fish, asparagus and mushrooms

## oloroso

*complex brown-colored sherries, olorosos develop in barrel without the protective flor layer, often for many years. the result is a complex, rich, dry, nutty style of sherry with aromas of wood and raisins. grilled red tuna steak, nuts, blue or strong-flavored cheeses, brie, duck, pork, wild game, red meats, cured meats, smoked bacon, foie gras, bitter chocolate.*

- **lustau oloroso 'don nuño' sherry** • dry • jerez, spain • **6**  
**taste profile** • salted caramel, dates, green tea, blood orange. full-body, clean finish, well-balanced acidity
- **lustau almacenista 'jarana' oloroso 'pata de gallina'** • dry • jerez, spain • **7.5**  
**taste profile** • smooth, beautifully rounded and oily, hint of sweetness. berry fruits and dried figs.

**• martinis •**  
***crafted from the best of ingredients!***

**•\*housetini • 10**

*bombay gin **or** tito's vodka, mist of noilly prat dry vermouth, straight up or on the rocks, castelvetrano sicilian olives, lemon twist or onion, dirty or not.*

**• the 'filthy' martini • 12**

*bombay sapphire gin **or** stoli vodka, unfiltered, first pressed spanish olive juice garnished with inappropriately suggestive olives. young, fresh and filthy. way dirtier than dirty!*

**• vesper martini • 12 (our tweak on james bond's favorite libation)**

*beefeater london dry gin, stolichnaya vodka, cocchi americano, lemon peel*

**• cucumber ginger martini • 12**

*hendrick's gin, fresh ginger infused syrup, cucumber slices*

**• lavender lemon drop martini • 11**

*ketel one citroen vodka, pierre ferrand dry curaçao, fresh lemon juice, lavender bud infused syrup, lemon peel*

**• metamorphosis martini • (transforms right before your eyes) • 12**

*organic butterfly pea flower infused bombay sapphire london dry gin, thai basil and lemongrass infused simple syrup, fresh squeezed lime juice*

**• citrus martini • 12**

*ketel one vodka, aperol, fresh lemon juice, simple syrup, lemon peel*

**• sumac martini • 12**

*sumac infused hanger 1 vodka, john d. taylor's velvet falernum, pomegranate juice, fresh lime juice, chilled, straight up, ground sumac garnish*

**• the yayo (aka 'the scarface' martini) • (say hello to my little friend!) • 13**

*ciroc pineapple vodka, pierre ferrand dry curacao, domaine canton ginger and cognac liqueur, lime juice, simple syrup, pineapple foam, ciroc pineapple vodka infused fresh pineapple garnish*

**• chocolate martini • 11**

*van gogh rich dark chocolate vodka, godiva chocolate liqueur, chocolate drizzle*

***\*feel free to add (3) castelvetrano sicilian olives  
stuffed with roth wisconsin buttermilk blue® cheese to your martini • 1.5***

(olives are stuffed to order)

**"i drink too much. `last time i gave a urine sample it had an olive in it"**  
*- rodney dangerfield*

## • gin and vodka cocktails •

### • bee's knees • 9

*tanqueray gin, fresh lemon juice, honey syrup, scrappy's lavender bitters, chilled, straight up, luxardo maraschino cherry garnish*

### • french 75 #2 • 9

*hayden's old tom gin,, lemon juice, simple syrup, topped with dry french sparkling wine, served chilled, straight up in a coupe glass with a lemon peel garnish*

### • sapphire blue g and t • 12

*organic butterfly pea flower infused bombay sapphire london dry gin, star anise, imported english fever tree indian tonic water, fresh lime wedge*

### • aviation cocktail • 12

*bulldog lavender infused london dry gin, luxardo maraschino liqueur, lemon, rothman & winter crème de violette, chilled, straight up, maraschino cherry*

### • corpse reviver #2 • 12

*tanqueray gin, pierre ferrand dry curaçao, cocchi americano, kübler absinthe mist, fresh lemon juice, chilled, straight up, luxardo maraschino cherry, orange peel*

### • charleston collins • 10

*hat trick gin, elderberry, elderflower and hops infused syrup, splash of soda, cucumber*

### • pins and needles • 10

*szechuan peppercorn infused plymouth gin, velvet falernum, rothman and winters apricot liquor, fresh lime juice, cane sugar syrup, chilled, straight up*

### • vodka and charred grapefruit • 8 • (gf)

*tito's american corn vodka, tonic infused with charred grapefruit peel, lime, lemon and local bulls bay salt works sea salt, club soda, red grapefruit slice garnish*

### • texas mule • 8 • (gf)

*tito's american vodka, fresh ginger syrup, club soda, icy cold copper mug, lime garnish*

## • cognac and armagnac cocktails •

### • vieux carré (voo-ka-ray) • 12

*templeton small batch rye whisky, pierre ferrand 1840 cognac, benedictine, niolly prat vermouth rouge, peychaud's bitters, ice block, luxardo cherry garnish*

### • french 75 • 11 • (gf)

*pierre ferrand 1840 cognac,, lemon juice, simple syrup, topped with dry french sparkling wine, served chilled, straight up in a coupe glass with a lemon peel garnish*

### • gascony manhattan • 12

*rittenhouse 100 proof rye whisky, clés des duc v.s.o.p. armagnac, amaro lucano, angostura bitters, chilled, stirred, served over an ice block*

## • rum cocktails • (gf)

### • hickory daquiri • 9

*cruzan aged dark rum, fresh lime juice, hickory tree syrup*

### • mojito • 8

*flor de cana 4 yr. old silver rum, fresh lime juice, fresh mint, demerara syrup*

### • makahiki mule • 10

*appleton estate v/x rum, st. elizabeth's allspice dram, fresh ginger juice, pineapple syrup, topped with a splash of club soda, lime wedge garnish*

### • 'mahk' and stormy • 8

*gosling's black seal rum, fresh ginger syrup, club soda, fresh lime juice. **wicked delicious!***

### • solera manhattan • 16

*ron zacapa 23 yr. old rum, punt e mes vermouth, averna amaro, orange bitters*

### • ginger old fashioned • 10

*cruzan single barrel aged rum, local sorghum molasses, fresh ginger, gingerbread spice, cinchona bark, ice block, orange peel*

### • jamaican old fashioned • 10

*appleton 12 year old rum aged in spent jack daniels barrels, roasted pineapple syrup, bittercube jamaican bitters, ice block, grapefruit peel*

### • mosquito coast • 10

*scarlet ibis rum, st. elizabeth allspice dram, fresh lime juice, simple syrup*

### • pina colada • 8 • (a much lighter, more refreshing version of this rum classic)

*flor de cana silver 4 yr old rum, house made coconut orgeat, pineapple juice, fresh lime juice, simple syrup, chilled, straight up, rum infused pineapple wedge*

### • pain killer • 9

*pusser's navy strength rum, fresh muddled orange, pineapple juice, coconut cream, rum infused pineapple wedge, fresh grated nutmeg*

### • mai tai • 10

*zaya 12 year old dark rum, house made orgeat syrup, fresh lime juice, pierre ferrand dry curaçao, crushed ice, mint sprig*



**and then alcohol said "let's put that on facebook, it's hilarious."  
but alcohol was wrong. so very wrong.**



## • rye and bourbon cocktails •

- **'r' squared perfect manhattan • 10** (*uber-dry cocktail inspired by an international man of mystery*)  
*rittenhouse 100 proof rye whisky, cocchi americano, punt e mes vermouth, house made charred cedar bitters, ice block, luxardo infused cherry, lemon peel*
- **sazerac • 12**  
*knob creek 100 proof small batch rye, kübler absinthe mist, sugar cube, peychaud's bitters, chilled, straight up, lemon peel*
- **sicilian manhattan • 12**  
*templeton small batch rye whisky, amaro averna, solerno blood orange liquor, chilled, straight up, orange peel*
- **the 'friuli' manhattan • 12**  
*rittenhouse 100 proof rye whisky, amaro nonino, vya extra dry vermouth, luxardo maraschino liqueur, chilled, straight up, luxardo cherry garnish*
- **red hook • 10**  
*rittenhouse 100 proof rye whisky, punt e mes vermouth, luxardo maraschino liqueur, chilled, straight up, luxardo infused cherry*
- **smoked honey bourbon sour • 10**  
*knob creek 100 proof small batch bourbon, bitter orange, lemon and honey smoked with bourbon barrel staves, lemon peel*
- **charred cedar manhattan • 9**  
*bulliet bourbon, carpano antica sweet vermouth, cedar smoked glass, house made charred cedar bitters, luxardo cherry, ice block*
- **toronto • 10**  
*rittenhouse 100 proof rye whiskey, fernet branca, demerara syrup, angostura bitters, chilled, straight up, orange peel*
- **the boulevardier • 11**  
*makers mark bourbon, campari, noilly prat sweet vermouth, chilled, straight up, orange peel*
- **bacon and bourbon old fashioned • 8**  
*buffalo trace bourbon infused with berkshire apple wood smoked bacon, vermont maple syrup, angostura bitters, ice block, orange peel*
- **kentucky velvet • 10**  
*knob creek, john d taylor's velvet falernum, lime juice, fresh ginger syrup, ice block*
- **barrel aged old fashioned • 10**  
*bulleit kentucky straight 90 proof bourbon whisky, cinchona bark, burnt sugar, spices and orange peel aged in willett bourbon barrels, ice block, orange peel*
- **black walnut old fashioned • 10**  
*bulleit 90 proof bourbon whisky, nux alpina black walnut liqueur mist, demerara simple syrup, scrappy's orange bitters, ice block, lemon peel*

**"trust me, you can dance"**

- vodka

## • tequila and mezcal cocktails •

### • chaparrito • ('shorty') • 8 • (gf)

*el jimador silver tequila, solerno blood orange liquor, house sour mix, orange*

### • paloma • 9 • (gf)

*el jimador reposado tequila, organic agave nectar, fresh lime juice  
red grapefruit juice, topped with club soda, salted rim, grapefruit slice garnish*

### • mercadito • 12 • (gf)

*casamigos blanco tequila, organic agave nectar,  
fresh lime, cucumber, fresh cilantro, & jalapeno*

### • casa fresco • 10 • (gf)

*el jimador reposado tequila, organic agave nectar,  
ruby red grapefruit juice, muddled fresh mint, cucumbers and lime*

### • mejorita • 14 (the ultimate margarita!) • (gf)

*don julio silver tequila, pierre ferrand dry curacao,  
fresh lemon juice, fresh lime juice, organic agave nectar,  
served straight up, topped with a 'grand ma' and sea salt foam*

### • the 'oaxacan' • 10

*del maguey 'vida' single village mezcal, lemon peel, cocoa nib  
and dried chili pepper infused simple syrup, ice block, lime peel*

## • tequila flights • (gf)

**a great way to taste and compare. 3/4 oz. on each pour**

### • i'm drawing a 'blanco' • 15 • forget your troubles!

**el jimador 'blanco' • patron 'blanco' • don julio 'blanco'**

### • the 'three' amigos • 18 • super star george cloony's tequila!

**casamigos 'blanco' • casamigos 'reposado' • casamigos 'anejo'**

*(who wouldn't love a little 'cloony' in their mouth?)*

### • abraxas • 30 • carlos's favorite set!

**casa noble 'crystal' • casa noble 'reposado'  
casa noble 'anejo' • casa noble 'extra anejo'**

### • muy, muy, muy bueno • 50 • i think that says it all.

expresiones del **corazon** anejo 'sazerac rye'

expresiones del **corazon anejo** 'old rip van winkle'

**don julio '1942' 30 month anejo • casa noble 'single barrel 5 yr. old extra anejo'**

**"one tequila, two tequila, three tequila, floor"**

*- george carlin*

# • tapas menu

## • olives • 5

*luques olives from france, oil cured beldi olives from morocco, arbequina, coquillo and mantequilla de murcia from spain, tossed with orange infused virgin olive oil, orange zest, red pepper flakes and toasted fennel seeds*

## • antipasti • 9

*grilled artichoke, aged provolone cheese, cured cacciatorini sausage, olives*

## • lebneh • 6

*house made spreadable cheese made from imported greek yogurt, e.v.o., za'atar, flor de sal, spanish sweet smoked paprika, grilled flatbread*

## • piquillo peppers • 10

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

## • kimchi eggrolls • 8

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

## • italian fondue • 6

*fontal cheese, white wine, garlic, fresh rosemary, thyme, virgin olive oil, baked until bubbly, served with toasted bread*

## • aged goat cheese bijou 'crottin' • (goat's milk) • 8

*unique sweet and yeasty flavor pasteurized goat's milk dried, and ripened for one week, bijou evolves with time, gaining a sharpness and complexity after thirty days.*

## • burrata • 12

*fresh cow's milk mozzarella curds soaked in heavy cream, encased in a thin skin of mozzarella, oil cured olives, basil, thyme, roasted tomatoes, e.v.o., fleur de sel, fig vincotto*

## • lobster mac and cheese • 13

*maine lobster tail, knuckle and claw meat, mascarpone, parmigiano reggiano, gruyere, asiago, provolone piccante, sharp cheddar cheese with cavatappi pasta, served 'au gratin'*

## • duck rillettes • 10

*confit of duck, duck fat, cognac, black pepper, spices. accompanied by pickled mustard seed caviar, cornichons, sliced radishes and petite toasts*

## • duck hot wings • 10

*duck wings fried in duck fat, house made blue cheese dressing, hot pepper sauce (shout out to chef/owner ken norcutt at sea blue restaurant, north myrtle beach)*

# • tapas menu

## • manly meat plate • 16

'wild boar salame', (apple wood smoked with sangiovese wine) 'gin and juice salame' (lamb cured with juniper berries, coriander and orange peel), 'ndjua, (spread of pork shoulder, pork belly, and jowls with **spicy** calabrian peppers) quickled onions, radish & pickled mustard seed

## • pate plate • 14

country pate with armagnac soaked prunes, served with local radish, caper berry, quickled onions, mustard seed 'caviar', whole grain mustard and cornichons

## • spanish ham and cheese plate • 16

15 month cured serrano ham, chorizo, 1 year old aged manchego (raw/sheep), idiazabal (raw/sheep), membrillo (quince paste), fried marcona almonds

## • italian ham and cheese plate • 16

imported culatello ham, sopressata, caciocavallo silano dop (past/cow), bellavitano balsamico (past/cow), dried cherries, roasted piemontese hazelnuts

## • jamón ibérico de bellota paleta • 18

the finest ham in the world! olives, 1oz jamón ibérico de bellota paleta, (acorn fed ibérico pig shoulder) and san simon (smoked cow's milk cheese from galicia, spain )

## • tuna crudo • 14 • (gf)

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

## • scallops • 16 • (gf)

seared georges banks u-10 dry pack scallops, sautéed shallots, white creamed corn, grilled corn, chipotle, basil oil, heirloom tomato salsa

## • spicy calamari and shrimp bruschetta • 12

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

## • bangkok mussels • 12 • (gf)

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

## • crab tartlet • 10

fresh, local, jumbo lump crab, crème fraiche, heavy cream, local eggs, chives, sautéed leeks, imported gruyere cheese, fresh butter pastry shell. roasted tomato and arugula garnish

## • oysters on the half shell • (6) • (gf)

check the board for our bivalve selection, served with classic mignonette and fresh lemon

# • tapas menu

## • octopus carpaccio • 10 • (gf)

*thin slices of octopus, arugula, semi-dried tomatoes, lemon infused virgin olive oil, scallions, fried capers and shaved pecorino romano with crusty, sliced bread*

## • gambas al ajillo (a-hee-yo) • 14

*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*

## • sesame shrimp • 8 • (gf)

*baked local shrimp seasoned with toasted sesame oil dipped in black and white sesame seeds, served with a dipping sauce of fresh ginger, tahini, soy and lime*

## • fresh spring rolls • 10 • (gf)

*ahi tuna, whiting, pollock, cucumber, carrot, local radish micro greens, butter lettuce, rolled in rice paper, served with a wasabi, yuzu and sesame vinaigrette*

## • sardines • 9 • (gf)

*wild caught, north pacific sardines packed in virgin olive oil, soppressata, assorted olives*

## • grilled asparagus • 9 • (gf)

*grilled asparagus, house made **romesco**, (a puree of **piquillo peppers**, **marcona almonds**, **garlic**, **harissa**, **aged sherry vinegar**), balsamic and apple cider reduction, toasted almonds*

## • escargot • 10

*garlic, shallots, white wine, cognac, parsley and butter, served au gratin with crusty bread*

## • sexy egg • 10 • (gf)

*slow cooked, sous vide\* 63°C. egg with a sexy custard-like yolk, grilled asparagus, shitake mushroom soft polenta cake, olli pancetta, fleur de sel, e.v.o., parmigiano reggiano*

## • bus station kefta • 9

*american lamb and ground strip loin meatballs, simmered with san marzano tomatoes, cinnamon, lavender, nutmeg, allspice, cardamom and cilantro, organic farm fresh 63°C. egg*

## • chick-arrones • 7

*Chicken 6 thigh and skin pieces deep fried, tossed with hot sauce, honey and sesame seeds*

## • steak tartare • 16

*painted hills upper choice black angus new york strip, classic french bistro style served with fresh quail egg yolk, toasted baguette slices*

## • chimichurri steak • 15

*upper choice black angus outside skirt steak grilled rare, argentinean sauce of garlic, fresh oregano, flat leaf parsley, extra virgin olive oil, verjus rouge and crushed red pepper*

# • tapas menu

- **crab soup • 10**

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

- **mulligatawny soup • 7**

*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*

- **caesar • 8**

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

- **blue salad • 10** ⚠️

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

- **beet and arugula • 12**

*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*

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

*— julia child*