

perrone's

restaurant • 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**

• **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)

• **perrone's signature sandwiche** •

- **wagyu beef reuben** • one half pound of corned beef slow cooked sous vide* **15 hours** with chocolate stout and seasonings, imported, aged swiss, **'boars head'** sauerkraut, youngs double chocolate stout mustard sauce, our own russian dressing, grill presse rye bread, hand cut, twice fried **duck fat** french fries, caribbean coleslaw **'boars head'** kosher dill pickle slices • **16**

'darling downs' (australia) wagyu beef comes from the same **wagyu** (tajima-gyu) cattle breed as the **japanese kobe beef**. (kobe is a port city in japan and also a trademarked name where the cattle was first bred) wagyu beef is recognized as the finest, most highly marbled beef in the world, over twice the marbling of **usda prime** grade beef. the extensive marbling has a healthy component because of the absence of saturated fat. wagyu's distinctive velvety texture gives this beef its tenderness and extreme juicy, mild flavor. this juiciness is solely from the meat's marbling and not water or "greasy" unhealthy saturated fat. (all natural feed, no antibiotics, growth hormone free)

• **more sandwiches** •

- **pork bbq*** • beeler's all natural, growth hormone free , vegetarian fed pork butt, dry rubbed and pressure smoked with hickory wood, challah roll, chipotle bbq sauce, caribbean coleslaw, hand cut, twice fried, french fries, kosher pickle slices • **12**
- **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**
- **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* • **14**
- **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* • **13**
- **catch*** • *olive oil poached local fish, warm orzo salad with caramelized fennel, semi-ried tomato and spinach, preserved lemon beurre blanc* • **15**
- **blackened lionfish** • **(we have to eat them to beat them!)** *speared off the reefs of north carolina, this delicious predator is blackened and served over costa rican rice and black beans with fresh pico de gallo* • **14**
- **scallop soufflé** • *northeastern dry packed fresh scallops, pan sautéed, baked golden, topped with grilled corn, oven roasted tomatoes, chopped fresh romas, green onions and a garlic, fresh lemon, butter and white wine sauce* • **16**
- **crab cake** • *pan sautéed lump crabmeat, butternut squash puree, wilted spinach, dijon mustard-white port sauce, fried carrot zest garnish* • **15**
- **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**
- **thai shrimp salad** • *poached wild caught shrimp, sweet chili sauce, napa cabbage, plum tomatoes, carrots, cucumbers, scallions, cilantro, kaffir lime leaf and fresh mint* • **15**
- **curried chicken salad *** • *sous vide, fresh, organic chicken breast 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** • *sous vide*, 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** • *meatloaf made with a blend of ground black angus short rib, brisket, flat iron and sweet italian sausage, topped with marinara and provolone cheese, served with two potato mash and grilled broccolini* • **12**
- **tacos de lengua** • **12**
beef tongue cooked sous vide for 24 hours, pan seared served with corn tortillas, diced onion, fresh lime wedges, chopped green onion, cilantro, sea salt, hot sauce
- * • **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**

***(hanger steak 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 conditio