

# **perrone's**

## **restaurant • 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 • rachel tomovski**

**steve perrone •**

*executive chef/food whisperer/mixologist/janitor/giver/mentor*

*sous-chef de cuisine* • **james sharp**      *chef de partie (appetizers)* • **rob larobardiere**  
*grillardin/friturier* • **now hiring! this could be you!**      *garde manger* • **joshua villano**

*mixologists* • **joshua keck • chris driggers**

# cocktails

- **campari • 24% abv • italy • on the rocks, splash soda, orange twist • 6**
- **negrini • 10**  
*plymouth gin, campari, carpano 'antica formula' sweet vermouth, orange peel*
- **aperol spritz • 10**  
*aperol, prosecco, club soda, orange slice*
- **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*
- **lavender lemon drop martini • 12**  
*ketel one citroen vodka, pierre ferrand dry curaçao, fresh lemon juice, lavender bud infused syrup, lemon peel*
- **hawaiian sunset • 10**  
*absolut vodka, lemon and lime juice, housemade orgeat syrup, jack rudy grenadine, served chilled, straight up in a coupe glass, garnished with a lemon and luxardo cherry*
- **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*
- **chaparrito • ('shorty') • 9 • (gf)**  
*el jimador silver tequila, solerno blood orange liqueur, house sour mix, orange wedge*
- **margarita • 9 • (gf)**  
*lunazul 100% blue weber agave tequila, patron citronge orange liqueur, fresh lime and lemon juice, organic agave nectar, orange wedge garnish, salt rim*
- **mezcalita • 11 • (gf)**  
*banhez mezcal, pierre ferrand dry orange curaçao, fresh lime and lemon juice, agave syrup, sea salt, roasted agave worm and oaxacan chili rim, orange wedge garnish*
- **'r' squared perfect manhattan • 12**  
*rittenhouse 100 proof rye whisky, cocchi americano, punt e mes vermouth, house made charred cedar bitters, ice block, luxardo infused cherry, lemon peel*
- **smoked honey bourbon sour • 10**  
*knob creek 100 proof small batch bourbon, bitter orange, lemon and honey smoked with bourbon barrel staves, lemon peel*
- **bacon and bourbon old fashioned • 12**  
*larceny bourbon infused with berkshire apple wood smoked bacon, vermont maple syrup, angostura bitters, ice block, orange peel*

# beer

<b>bud light</b> • <i>pilsner/lager</i>	• 4
<b>miller lite</b> • <i>lager</i>	• 4
<b>munkle</b> • <i>pilsner</i>	• 5
<b>never sunny ipa</b> • <i>ipa</i>	• 6.25
<b>hop art</b> • <i>ipa</i>	• 6
<b>sierra nevada</b> • <i>ale, pale</i>	• 4
<b>westbrook two claw</b> • <i>ipa, new england style</i>	• 6
<b>revelry war child</b> • <i>ipa, double ipa</i>	• 6.25
<b>ellie's brown ale</b> • <i>ale, brown</i>	• 4.5
<b>avery white rascal</b> • <i>ale, wheat</i>	• 4.5
<b>allegash white</b> • <i>ale, wheat</i>	• 5.25
<b>westbrook one claw</b> • <i>ale, pale, rye</i>	• 5
<b>old hickory hefeweizen</b> • <i>ale, german style, wheat</i>	• 4.5
<b>allagash saison</b> • <i>ale, farmhouse</i>	• 6.5
<b>founders blushing monk</b> • <i>ale, belgian,</i>	• 10
<b>ommegang three philosophers</b> • <i>ale, dark, kriek</i>	• 12
<b>bells porter</b> • <i>porter</i>	• 8
<b>old hickory hickory stick</b> • <i>stout</i>	• 12
<b>left hand milk stout</b> • <i>stout, milk sugar</i>	• 4.5
<b>westbrook/evil twin ofymd</b> • <i>stout, imperial</i>	• 12
<b>old hickory photon sphere</b> • <i>stout, barrel aged</i>	• 12
<b>old hickory seven devils</b> • <i>ale, scotch, barrel aged</i>	• 10
<b>founder's better half</b> • <i>ale, olde, barrel aged</i>	• 10
<b>hobgoblin</b> • <i>esb, england</i>	• 5.5
<b>ichiban</b> • <i>lager, japan</i>	• 6
<b>sapporo</b> • <i>lager, rice, japan</i>	• 8
<b>modelo negra</b> • <i>lager, mexico</i>	• 4.5
<b>dos equis amber</b> • <i>lager, mexico</i>	• 4
<b>koenig pilsner</b> • <i>pilsner, germany</i>	• 6
<b>duvel</b> • <i>ale, strong, belgium</i>	• 7.5
<b>stiegel radler</b> • <i>grapefruit, germany</i>	• 5
<b>guinness</b> • <i>stout, ireland</i>	• 6
<b>delirium tremens</b> • <i>ale, strong, belgium</i>	• 8
<b>gaffel kolsch</b> • <i>kolsch, germany</i>	• 5.5
<b>mcchouffe</b> • <i>ale, scotch, belgium</i>	• 10
<b>westmalle</b> • <i>ale, trappist, belgium</i>	• 12
<b>chimay red</b> • <i>ale, trappist, belgium</i>	• 12
<b>orval</b> • <i>ale, trappist, belgium</i>	• 12
<b>rochefort 6</b> • <i>ale, trappist, belgium</i>	• 12
<b>heineken zero</b> • <i>non-alcoholic</i>	• 6
<b>o'douls</b> • <i>non-alcoholic</i>	• 5

# dinner

## • soup/salad •

- **crab soup** • (gf, contains garlic)

*fresh, north carolina jumbo lump and lump blue crab, aromatic broth, sautéed leeks, oven roasted roma tomatoes, a touch of heavy cream • 12*

- **caesar** (contains garlic, can be made gf)

*chopped romaine hearts, house made anchovy, garlic and pasteurized egg dressing, grated parmigiano reggiano, spanish white anchovies, panko crunch • 12*

- **blue salad** (can be made gf, contains unpasteurized milk) ⚠

*our own raw milk 'buttermilk blue' wisconsin blue cheese dressing with fresh chives, romaine hearts, roma tomatoes, nitrate and preservative free berkshire bacon, panko crunch • 12*

- **beet and arugula** (gf, vegetarian, vegan w/o cheese)

*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 • 14*

- **octopus carpaccio** (gf, df, contains shallots)

*thin slices of poached, spanish octopus, arugula, oven-dried tomatoes, scallions, e.v.o., lemon-shallot-caper vinaigrette, fried capers and shaved pecorino romano • 16*

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

— *julia child*

## • starters •

- **piquillo peppers** (gf, vegetarian, contains shallots)  
*seared sweet, smoky spanish peppers stuffed with goat cheese, rosemary, thyme and lemon zest, basil oil, pedro ximenez 15-year-old sherry gastrique • 10*
- **pork and kimchi eggrolls** (contains shellfish, garlic)  
*ground pork loin, fresh ginger, kimchi, korean bbq dipping sauce • 9*
- **gambas al ajillo** (a-hee-yo) (slightly spicy, contains garlic, shellfish)  
*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 • 16*
- **pulpo y chorizo** (gf, df,)  
*spanish octopus poached in virgin olive oil and herbs, fresh chorizo cooked in isastegi basque natural cider, white bean puree, aromatic broth, e.v.o., smoked paprika • 18*
- **razor clams** (spicy, contains shellfish, garlic)  
*poached and tossed with thai chili, fresh lime, cilantro, e.v.o., garlic and sea salt served with old bay seasoned, baked saltines • 16*
- **scallops** (gf, contains shallots, shellfish)  
*seared georges banks u-10 dry packed scallops over creamed corn with chipotle topped with an heirloom tomato salsa, basil oil • 16*
- **bangkok mussels** (spicy, gf, df, contains garlic, shellfish)  
*prince edward island mussels, garlic, white wine, coconut milk, lime, thai chilies, lemon grass, ginger, cilantro, kaffir lime leaf • 14*
- **escargot** (contains garlic, shallots, can be made gf)  
*imported snails, fresh garlic, shallots, white wine, cognac, parsley and butter served au gratin in a classic escargot baking dish • 14*
- **slab o' bacon** (contains bacon, that's all that matters)  
*6 oz. of smoky nueske's applewood bacon, brown sugar, maple and balsamic glaze • 14*
- **steak tartar** (df, contains red onions)  
*japanese full breed black wagyu new york strip bred with the top 2% of australian black angus, high in omega 3's, scores 7/8 on the wagyu marbling scale. classic french bistro style served with a fresh quail egg yolk and toasted french baguette slices • 21*
- **torchon of moulard duck foie gras** (df, can be made gf)  
*fresh, grade a hudson valley duck foie gras cured with salt, white pepper cognac, and sauternes wine, poached, chilled. brioche toast, port wine reduction, sour cherries • 21*

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

— p.j. o'rouke

## • sea •

### • fresh catch • (gf, contains shallots, shellfish)

*our signature pan seared local grouper served over black forbidden rice with a sauce of saffron, preserved lemon, shallots, white wine, shrimp stock and cream. finished with butter poached local shrimp • 38*

### • crab cake • (contains green onion, shellfish)

*n.c. jumbo lump and lump crabmeat, pan seared, served on a roasted butternut squash puree and wilted spinach tower, whole grain mustard cream sauce, micro green garnish • 28*

### • spicy crab spaghetti • (spicy, contains garlic, shallots, red, green onion, shellfish)

*jumbo lump fresh crabmeat, garlic, chilies, shallots, red onion, wilted arugula, roasted roma tomatoes, scallions, preserved lemon, shrimp stock, butter • 32*

### • seafood risotto • (gf, contains garlic, shellfish)

*butter poached new bedford dry pack scallops, local shrimp, white truffle oil, black summer truffles, fresh asparagus, shiitake mushrooms, white wine, garlic, cream, parmigiano reggiano, lemon zest, arborio rice • 38*

## • air •

### • kashmiri poussin • (spicy, gf, garlic, onions)

*local sumter, s.c. all natural, farm raised young chicken, cooked sous vide\* with yogurt, coconut, cilantro, garlic, fresh ginger, kashmiri chili, house made sambar powder, pan seared then finished with a mango chutney glaze, basmati rice with onions, fresh ginger, turmeric, coriander, cinnamon, cardamom, and baby peas • 28*  
*(due to the cooking style and quality of the meat, you will see red, it is NOT undercooked, the poussin is fully cooked via sous vide first, which actually pasteurizes it before it is seared)*

## • vegetarian/vegan •

### • spicy spaghetti • (spicy, can be made vegan, contains garlic, shallots, red, green onions)

*mushrooms, asparagus, artichoke, wilted arugula, oven semi-dried tomatoes, red pepper, garlic, chilies, shallots, red onion, scallions, preserved lemon, vegetable stock, butter • 26*

**“i won’t be impressed with technology until I can download food.”**

— anonymous

• land •

• **usda graded prime (certified angus) dry aged beef** • (gf, df) ⚠

*(check with your server on cut, age availability and accompanying sides)*

**(only 2% of beef is graded prime in the u.s.)**

*dry aged in-house in our state-of-the-art dry aging cabinet  
with a temperature, humidity and ultraviolet lighting system*

**(steaks will be seared to medium rare, medium through well is not an option)**

• **filet mignon** • (gf) ⚠

**center cut**, upper choice, certified black angus tenderloin,  
*seared at 550°, imported roquefort cheese, port, raspberry and  
veal demi-glace reduction, two potato mash, grilled vegetable* • **42**

**(rare, medium rare, medium are an option. med well and well will be butterflied)**

• **lamb chops** • (gf, df, contains onions, green onions, garlic)

**all natural, grass-fed** 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* • **38**

**(due to the cooking style and quality of the meat, medium through well is not an option)**

• **no substitutions please** •

*(each entree is carefully paired with a complementary side)*

• **side orders** •

**hand cut, twice fried russet potato fries** • **4.5**

**grilled vegetable, evo, lemon zest** (check with server) • **8**

**two potato mash** (yukon gold with a touch of sweet potato) • **5**

**slab o' bacon** 6 oz. of smoky applewood **nueske's** brown sugar, maple and balsamic glaze • **14**

**life is short, nobody should have to look back at  
their life and think "i could have eaten that".**

⚠ **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!**