

menu last updated 08-23-21 - menu is subject to item and price changes

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,

rachel tomovski • eileen perrone

steve perrone •

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

sous-chef de cuisine • jim sharp *chef de partie (appetizers) • rob larobardiere*

grillardin/friturier • jeremy potterfield *garde manger • david deemer*

mixologists • joshua keck • chris driggers



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!

dinner

• soup and 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 • 14

• caesar (can be made gf)

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

• anti wedge salad (contains chives, can be made gf) ⚠

slab of chilled iceberg, (better dressing to lettuce ratio) house-made raw milk 'buttermilk blue' dressing, diced roma tomatoes, smokey nuneske's bacon, toasted pork panko crunch • 12

• starters •

• 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 • 18

• bangkok mussels • (spicy, gf, df, contains garlic, shellfish)

prince edward island mussels, garlic, white wine, coconut milk, lime, thai chillies, lemon grass, ginger, cilantro, kaffir lime leaf • 15

• 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 • 15

• piquillo peppers • (gf, vegetarian, contains shallots)

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

• pork and kimchi eggrolls • (contains shellfish, garlic)

ground pork loin, fresh ginger, kimchi, korean bbq dipping sauce • 9

• steak tartar • (df, contains red onions)

usda graded prime new york strip, served classic french bistro style, topped with a fresh local, 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 • 24

"fish is the only food that is considered spoiled once it smells like itself." - p.j. o'rouke

• sea •

• fresh catch • (gf, contains shellfish)

*(from the boats of seven seas seafood out of murrells inlet)
our signature pan seared grouper served over black forbidden
rice with a sauce of saffron, preserved lemon, shallots, white wine,
shrimp stock and cream. topped with local shrimp • 38*

• crab cake • (contains green onion, shellfish)

*jumbo lump fresh crabmeat, pan seared, served on roasted butternut
squash puree, wilted spinach, whole grain mustard sauce, micro green garnish • 32*

• mediterranean salmon • (contains green onion, pine nuts)

*pan seared med rare, served on a warm orzo salad
with oven roasted tomatoes, artichokes, kalamata olives, spinach,
green onions, and a lemon, honey and virgin olive oil dressing.
topped with bulgarian cow's milk feta and toasted pine nuts • 30*

• scallop souffle • (contains shellfish, green onion, garlic)

*northeastern dry pack fresh scallops, local eggs, panko, celery, green and red
peppers, pan sautéed, baked golden, topped with grilled corn, oven roasted tomatoes,
chopped romas, green onions and a garlic, fresh lemon, butter and white wine sauce • 32*

• air •

• moroccan poussin • (gf, df, contains nuts, garlic, onions)

local sumter, s.c. all natural, farm raised young chicken, cooked sous vide
with a north african spice rub, pan seared, apricot and preserved lemon glaze,
basmati rice pilaf with cinnamon, cardamom, nutmeg, dates, currants, and pistachios • 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*

• pasta •

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

*jumbo lump and lump fresh crabmeat, garlic, chilies, shallots, red onion, wilted arugula,
roasted roma tomatoes, scallions, preserved lemon, shrimp stock, butter • 34*

• 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 • 28*

• no substitutions please • (each entree is carefully paired with a complimenting side)

• air & land •

• duck breast • (gf, contains garlic, onions, shallots)

cooked sous vide to medium rare, (**slightly warm red center**), seared, finished with a veal and blackberry-port demi-glace, brown rice, black barley, daikon radish seed, currants, grilled asparagus • **34**

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

• elk tenderloin • (gf, df)

certified cervena, pasture raised, cooked sous vide* to med rare, (**slightly warm red center**), seared at 550°, lingonberry and port sauce, a grain medley of organic brown rice, black barley and mustard seeds, grilled asparagus • **52**

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

• chop house menu • (served à la carte)

only about 2% of beef in the u.s. is graded prime • dry aged in-house • steaks are iron seared at 550°

• 6 oz. petite filet mignon • **36**

center cut; upper choice certified angus beef
(r, mr, m and mw are an option. w will be butterflied)

• 8 oz. filet mignon • **48**

center cut; upper choice certified angus beef
(r, mr, m and mw are an option. w will be butterflied)

• 20 oz. prime bone-in ribeye • **68**

45 day dry-aged usda prime, certified angus beef
(steaks will be seared to medium rare)

• 16 oz. prime new york strip • **54**

usda prime, certified angus beef, 0x0 trim
(steaks will be seared to medium rare)

house steak sauce upon request • additional toppings and sides are below

• accompaniments •

truffle butter • **6** port, raspberry, and veal demi-glace • **5**

imported sheep's milk imported roquefort bleu cheese • **6**

• butter poached maine lobster tail • **18** - seared grade 'a' foie gras • **18**

• shareable side orders •

• hand cut, twice fried french fries • idaho potatoes, white truffle aioli • **9**

• grilled, jumbo asparagus • fleur de sel, red pepper flakes, evo, lemon zest • **10**

• corn souffle • fresh white corn, local eggs, heavy cream, and sugar. baked golden • **9**

• two potato mash • yukon gold with a touch of sweet potato, sour cream and butter • **8**

• mushrooms and onions • cremini mushrooms, onions, thyme, pinot noir, demi, butter • **10**

• charred kung pao brussels sprouts • garlic, fresh ginger, dried arbol chilies, smoked soy, peanuts • **10**

• bacon mac and cheese • cavatappi, cheddar, provolone, asiago, gruyere, parmesan, mascarpone • **10**

"i won't be impressed with technology until i can download food."