

perrone's

restaurant • bar



“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 • jim sharp *chef de partie (appetizers) • david deemer*

grillardin/friturier • steve perrone *garde manger • jeff pomerleau*

mixologists • chris driggers • russell sutton



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



• caviar service •



to protect the wild populations, **osetra sturgeon** are now sustainably farm-raised by many producers across the globe. the royal belgian caviar farm is currently making some of the world's best **osetra caviar**, this pure **osetra caviar** was raised originally from russian brood stock but now uses stock from multiple generations of farmed **osetra**, ensuring sustainability and creating an even better flavor than was possible before due to extremely high-quality proprietary feed and strictly monitored water quality.

caviar 'eggs' • 18

(2) *crème fraiche and chive egg salad stuffed eggs*

topped with american hackleback sturgeon and pappy van winkle bourbon barrel smoked trout roe

1 oz. royal belgian reserve osetra caviar • (belgium) • 120

this true 'osetra' caviar is produced from the eggs of the russian sturgeon 'acipenser gueldenstaedtii'

med to large-sized pearls, brilliant bronze to steel gray appearance. on the palate this belgian-farmed caspian classic has a creamy, mild, and pleasingly nutty finish

served with warm blinis, cape cod sea salt kettle potato chips, crème fraiche, sieved farm egg, and fresh chives

1 oz. california white sturgeon • (sacramento, ca.) • 90

native to california, this caviar comes from the largest freshwater fish in north america, the pacific white sturgeon. this farm-raised american white sturgeon is consistently fresh with an extremely high quality and is highly regarded for its sustainable eggs

generously sized pearls ranging in color from dark gray to light brown. the flavor is clean on the palate with fresh nuances, creamy, delicate flavor and a lingering finish

served with warm blinis, cape cod sea salt kettle potato chips, crème fraiche, sieved farm egg, and fresh chives

caviar bump • 150

**1 oz. golden dynasty imperial osetra caviar
(thousand island lake, zhejiang, china)**

amber/dark green color with larger grains, firm in texture with a rich, nutty flavor and creamy taste

**(6) 1 oz chilled shots of 'russian standard' platinum vodka
presented in a silver-plated vodka and caviar server set**

• 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 • 16

- **caesar** (can be made gf)

chopped romaine hearts, house-made anchovy, garlic and pasteurized egg dressing, grated parmigiano reggiano, spanish white anchovies, panko crunch • 15

- **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 nueske's bacon, toasted pork panko crunch • 15

- **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

- **bltc** • (can be made gf)

romaine hearts, crumbled, apple wood smoked bacon, sharp cheddar cheese, diced tomatoes and our bacon-tomato dressing, toasted panko crunch • 15

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

— *julia child*



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• starters •

• beetroot cured salmon •

cured in beetroot, hendrick's gin, juniper berries, black peppercorns, and coriander seeds. rye crisps, horseradish, lemon zest and dill sour cream, fried capers, fresh dill garnish • 21

• smoked fish dip • (a touch spicy, contains chives)

north carolina trout, mascarpone, horseradish, chives, lemon zest, hot smoked paprika, served with hot sauce and butter-baked old bay saltines • 16

• fried scallops • (spicy, contains green onion, shallots)

northeastern dry pack fresh scallops, buttermilk wash, seasoned corn flour, spicy tartar dipping sauce and fresh lemon squeeze • 18

• 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 • 18

• 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 • 16

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

seared, sweet, smoky spanish peppers stuffed with goat cheese, rosemary, thyme & lemon zest, finished with basil oil, pedro ximenez 15-year-old sherry gastrique • 14

• mousse truffee • (contains garlic, onion, dairy)

chicken liver, pork, duck fat, truffles, sherry, pinot des charentes, accompanied by cornichons, coarse mustard, quickled onions, sliced radishes and toasted baguette • 16

• escargot • (contains garlic, shallots, can be made gf)

imported snails, fresh garlic, shallots, white wine, cognac, parsley and butter served au gratin • 16

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

fresh ground, berkshire pork collar, ginger, kimchi, korean bbq dipping sauce • 12

• 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’roure

• **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 • 44

⚠ • **dry aged salmon** • (df, spicy, contains shellfish, sesame, soy, garlic, onion, green onion)

pan seared med rare, finished with a korean apple and pear bbq sauce, served on fried rice, kimchi and pickled cucumber • 38

• **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 • 36

• **land** •

• **elk tenderloin** • (df, contains garlic and onion)

certified cervena, pasture raised, cooked sous vide to med rare, (slightly warm red to pink center) seared at 550°, lingonberry and port sauce, organic grain medley of brown rice, black barley, mustard seeds, currants, shitake mushrooms, and red bell peppers with grilled vegetable • 56*

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

• **berkshire ribeye pork chop** • (mildly spicy, contains garlic and onion)

100% heritage breed berkshire, boneless, sous vide medium, pan seared, served with two-potato mash and grilled vegetable. finished with a maque choux • 36*

**(onions, tasso ham, berkshire bacon, grilled corn, red and yellow peppers, spices and heavy cream)*

• **pasta** •

pork ragu alla bolognese • (mildly spicy, contains garlic, red, onion)

fresh ground berkshire pork collar, pancetta and guanciale, garlic, carrots, red onions, white wine and san marzano tomatoes finished with a touch of cream, orecchiette pasta with black-peppered ricotta and a gremolata (fresh garlic, parsley, and lemon zest) • 32

• **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 • 36

• **cockles** • (mildly spicy, contains garlic, shellfish)

chittara pasta, sweet, imported cockles, olive oil, garlic, butter, fino sherry, red pepper flakes, clam stock, finished with bottarga, parsley, lemon zest and toasted breadcrumbs • 32

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⚠ • 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 650°

rare: cold/cool dark-red center **medium rare:** cool/warm red center **medium:** warm/hot red center **medium well:** hot, pink-brown center **well done:** no color, no soul

• 8 oz. filet mignon • 56

1855, center cut, certified angus beef
(r, mr, m and mw are an option. w will be butterflied)

• 16 oz. prime ny strip • 69

usda prime, center cut certified angus beef
(steaks will be seared to medium rare)

• 16 oz. prime dry-aged ribeye •

usda prime, certified angus beef
check with server for age and price
(steaks will be seared to medium rare)

• 14 oz. local, american wagyu ribeye (10-12) bms • 125

family-owned and run chatel farms, reidsville, georgia
grass and grain fed, growth hormone free
(steaks will be seared medium rare to medium)

• 4 oz. japanese wagyu filet mignon (5-7) bms • 69

certified kuroge washu (japanese black wagyu)
(steaks will be seared medium rare to medium)

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

• embellishments •

truffle butter • 6 port, raspberry, and veal demi-glace • 5
imported sheep's milk roquefort bleu cheese • 6

• enhancements •

- **grilled vegetable** • (gf) fleur de sel, red pepper flakes, evo, lemon zest • 13
- **hand cut, twice fried french fries** • (gf) house-made, white truffle aioli • 10
- **roasted butternut squash** • (gf) whipped maple butter, fresh grated nutmeg • 11
- **corn souffle** • (gf) fresh white corn, local eggs, heavy cream, and sugar. baked golden • 10
- **creamed spinach** • fresh spinach, onions, garlic, nutmeg, parmesan and havarti cheese • 13
- **two potato mash** • (gf) yukon gold with a touch of sweet potato, sour cream and butter • 11
- **mushrooms and onions** • (gf) cremini mushrooms, onions, thyme, pinot noir, demi, butter • 13
- **bacon mac and cheese** • cavatappi, cheddar, provolone, asiago, gruyere, parmesan, mascarpone • 13



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