

last updated 4-29-25
menu items and prices subject to change

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”

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)* • kenneth gainy
grillardin/friturier • thomas vance *garde manger* • vanessa romo

mixologists • chris driggers • russell sutton

- frederic raphael



• caviar service & oysters •



oyster shooters • (fresh shucked oyster of the day)

japanese bloody mary •

haku rice vodka, tomato juice, smoked soy, lime, tosa joyu, wasabi flying fish roe • 9

caviar •

american hackleback caviar, russian standard gold vodka, crème fraiche, sieved egg, chives • 16

oysters on the half shell • (6) • 25

fresh oysters • opened to order, never pre-shucked • ask server for tonight's selection

caviar & oysters on the half shell • (6) • 89

fresh oysters • opened to order • champagne mignonette foam • prunier osetra caviar

oysters rockefeller • (4) • 22

spinach • garlic • shallots • berkshire bacon • havarti • pernod • parmesan-butter-panko topping

smoked trout roe and chips • 21

pappy van winkle bourbon barrel smoked trout roe • crème fraiche • chives • potato chips

caviar 'eggs' • 21

(2) crème fraiche and chive egg salad stuffed eggs

american hackleback sturgeon caviar • pappy van winkle bourbon barrel smoked trout roe

• silver service • 1 oz. prunier osetra caviar • 150

warm blinis • seed oil free potato chips

crème fraiche • sieved farm egg • chives • chilled caviar server

• gold service • 1 oz. royal beluga caviar • 170

warm blinis • seed oil free potato chips

crème fraiche • sieved farm egg • chives • chilled caviar server

• vodka & caviar service • 1 oz. prunier osetra caviar • 180

(6) 1 oz chilled shots of 'russian standard' gold vodka

warm blinis • seed oil free potato chips • crème fraiche

sieved farm egg • chives • chilled silver-plated vodka and caviar server set

baller service • upgrade to 1 oz. royal beluga caviar • 200

• starters •

- **burrata** • (contains dairy) • artisan made in charlotte, n.c.

a soft shell of mozzarella cheese wrapped around a creamy center of stracciatella (torn shreds of mozzarella) and cream. served with arugula and basil pesto, grape and oven roasted roma tomatoes, oil cured olives, fresh thyme, basil, evoo and fig vincotto • **18**

- **scallops** • (spicy, contains shellfish, shallots, scallions)

fried, fresh northern scallop chunks, house-made spicy tartare dipping sauce • **18**

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

fresh ground, berkshire pork collar, ginger, kimchi, korean bbq dipping sauce • **12.5**

- **smoked fish dip** • (contains dairy, paprika, chives)

trout, mascarpone, horseradish, lemon zest, hot sauce and butter-baked old bay saltines • **17**

- **razor clams** (spicy, contains shellfish, garlic)

thai chili, fresh lime, cilantro, e.v.o., garlic, sea salt. old bay seasoned saltines • **18**

- **champiñones al ajillo** (a touch spicy, contains garlic, dairy)

oyster mushrooms, shiitake mushrooms, e.v.o., butter, fino sherry, garlic, hot chilies, fresh thyme, italian parsley, fleur de sel, over grilled bread • **16**

- **dry-aged salmon rillettes** • {contains dairy, egg, chives, shallots}

a spreadable dip of poached coho salmon, dry aged in house, smoked salmon, pernod, sauteed shallots, lemon zest, butter and crème fraiche, served with toasted baguettes • **18**

- **grano arso raviolo** • (contains dairy, egg)

house-made 'burnt grain' fresh pasta, stuffed with spinach, ricotta, pecorino romano, lemon, zest and nutmeg. finished with a lemon-tomato enriched beurre monte and grated pecorino • **18**

- **octopus** • (a touch spicy, contains shellfish, dairy, garlic)

sous vide fremantle octopus, chorizo picante - piquillo pepper - yukon potato puree • **24**

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

french snails, fresh garlic, shallots, white wine, cognac, parsley and butter served au gratin • **18**

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

p.e.i. mussels, garlic, white wine, coconut milk, lime, thai chilies, lemon grass • **18**

- **torchon of moulard duck foie gras** • (df, can be made gf)

hudson valley duck liver, cured with salt, white pepper, cognac, and sauternes wine, poached, chilled. brioche toast, port wine reduction, sour cherries • **26**

- **prime wagyu steak tartar** • (df, contains red onions, egg) • (chatel farms, goergia)

local, usda prime, american wagyu n.y.strip, french bistro style, local quail egg yolk and toasted french baguette slices • **26**

- **japanese A-5 wagyu steak tartar and caviar** • (df, soy, contains red onions)

japanese A-5 (bms 12) filet mignon and osetra caviar served classic french bistro style, topped with a smoked soy cured n.c. quail egg yolk and toasted french baguette slices • **85**

• soup and salad •

all our dressings are made in house from scratch with no processed or refined oils so there are zero trans fats. we use non-gmo, expeller pressed avocado oil and cold pressed extra virgin olive oil.

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

fresh, north carolina lump blue crab, aromatic broth, sautéed leeks, oven roasted roma tomatoes, a touch of heavy cream • 16.5

- **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 • 18

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

chopped romaine hearts, anchovy, garlic and pasteurized egg dressing, grated parmigiano reggiano, imported white anchovies from spain, panko crunch • 16

- **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 panko crunch • 16

- **beet and arugula salad** (gf, contains nuts, dairy, garlic, shallots)

poached red and yellow beets, baby arugula, goat cheese, candied walnuts, pickled mustard seeds, fig and balsamic vinaigrette • 18.5

(bread upon request)

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

— julia child

• sea

all our fish are purchased fresh. we do not buy frozen. we do not buy canned asian or pasteurized south american crab meat. our crabmeat is handpicked from blue crabs out of north and south carolina or sometimes in a pinch from the gulf of america, (louisiana or alabama) based on availability and purveyor

• fresh catch • (gf, contains shellfish)

our signature butter-poached local fish served over black forbidden rice with a sauce of saffron, preserved lemon, shallots, white wine, shrimp stock and cream • market

• twin tails • (contains shellfish , green onion)

(2) 7 oz. butter poached, maine lobster tails, lobster and lemon beurre monte, grilled asparagus and a warm potato salad with white corn, saffron and truffle aioli • 65

• crab cake • (contains green onion, shellfish)

local, jumbo lump, crabmeat, pan seared, served on roasted butternut squash puree, wilted spinach, whole grain mustard sauce, micro green garnish • 38

⚠ • 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 • 39

• land •

• duck • (gf, mildly spicy, contains garlic and onion)

antibiotic and growth hormone free jurgielewicz duck breast, pan seared, two-potato mash and grilled vegetable. blackberry-port demi-glace • 46

• * venison rib chop • (df, contains garlic and onion)

double cut, grass fed, pasture raised, 'seared a la plancha' at 650°, lingonberry and port sauce, organic grain medley and grilled vegetable • 48

• asian short rib • (contains garlic, dairy, soy, scallions)

boneless, 1855 upper choice black angus beef, cooked sous vide for 56 hours, seared, served over shiitake congee made with local 'white house farms' charleston gold rice and a garlic, smoked soy, brown sugar, apple and beef jus • 42

• pasta •

wild boar bolognese • (contains garlic, dairy, red onion)

freshly ground wild boar, berkshire pork collar, pancetta and guanciale, garlic, carrots, red onions, white wine san marzano tomatoes finished with a touch of cream, orecchiette pasta, black-peppered ricotta, gremolata (fresh garlic, parsley, and lemon zest) • 39

• chitarra all 'aragosta • (contains shellfish, garlic, shallots)

fresh chitarra pasta, butter poached maine lobster tail, imported dop tomatoes, garlic, shallots, parmigiano reggiano, pecorino romano, fresh ground pepper, red prawn essence, finished with bottarga, lemon zest, parsley and toasted breadcrumbs • 48

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

⚠ • prime chop house menu • (served à la carte)

all our rib eye steaks are cut from the chuck end, not the lean end of the rib. we utilize the first 3 cuts only, which consist of the 3 most marbled and tenderest muscles on a ribeye steak

all our steaks are graded usda prime. only a small percentage of u.s. beef is graded prime the steaks are seared "a la plancha" on a one inch thick steel plate

rare: 110° dark-red, cool center	med-rare: 130° red, warm center	medium: 140° red, hot center	med-well: 145°-150° hot, pink center	well done: 160°+ gray center, no soul
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• 8 oz. usda prime filet mignon • 65

barrel-cut, certified angus beef

(r, mr, m and mw are an option. w will be butterflied)

• 14 oz. usda prime c.a.b. ny strip • 65

center cut, tail off

(steaks will be seared to medium rare)

• 16 oz. usda prime ribeye • 68

well-marbled, from the first 3 chuck end cuts only

(steaks will be seared to medium rare)

• 16 oz. usda prime, dry-aged ribeye • mp

45 days, well-marbled, from the first 3 chuck end cuts

(steaks will be seared to medium rare)

wagyu served with smoked sea salt, miso, and yakiniku dipping sauce

• 4 oz. A-5 japanese wagyu filet mignon (10-12) bms • 125

certified kuroge (japanese black) wagyu, kyoto prefecture, japan

(steaks will be seared rare to medium rare)

• 4 oz. A-5 japanese wagyu ribeye (10-12) bms • 125

certified kuroge (japanese black) wagyu, kagoshima prefecture, japan

(steaks will be seared rare to medium rare)

• embellishments •

port, raspberry, and veal demi-glace • 6

truffle butter • 6 imported sheep's milk roquefort bleu cheese • 6

• enhancements •

• **grilled vegetable • (gf) fleur de sel, evo, lemon zest • 13.5**

• **roasted butternut squash • (gf) whipped maple butter, fresh grated nutmeg • 11.5**

• **twice fried french fries • (gf) fresh cut, cooked in beef tallow, white truffle aioli • 10.5**

• **corn souffle • (gf) fresh white corn, local eggs, heavy cream, and sugar. baked golden • 10.5**

• **creamed spinach • fresh spinach, onions, garlic, nutmeg, parmesan and havarti cheese • 13.5**

• **two potato mash • (gf) yukon gold with a touch of sweet potato, sour cream and butter • 11.5**

• **mushrooms and onions • (gf) cremini mushrooms, onions, thyme, pinot noir, demi, butter • 13.5**

• **bacon mac and cheese • cavatappi, cheddar, provolone, asiago, gruyere, parmesan, mascarpone • 13.5**

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