

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 • *general manager/owner*
rachel tomovski • *hostess extraordinaire/manager*

steve perrone •
executive chef/food whisperer/mixologist/janitor/giver/mentor

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

grillardin/friturier • **scott chepelsky** *garde manger* • **joshua pleasant**

mixologist • **josh keck**

**this is a sample menu last updated 11-03-19
prices and menu selections are subject to change**

dinner

• soup and salad •

• **mulligatawny soup** • (vegetarian, can be made vegan, contains onions)

a british soup of indian origin. our own east indian curry spice blend, coconut milk, vegetable stock, onions, celery, potatoes, carrots, tomatoes, and lemon. pureed and thickened with crimson lentils, finished with cilantro, yogurt and garam masala • 8

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

fresh handpicked, north carolina jumbo lump blue crab, aromatic broth, sautéed leeks, oven roasted roma tomatoes, 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 • 10

• **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 • 10

• **beet and arugula** (vegetarian, gf, can be made vegan)

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 • 12

**“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 ximinez 15 year old sherry gastrique • 10

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

ground pork loin, fresh ginger, kimchi, korean bbq dipping sauce • 8

• **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

• **scallops** (gf, contains shallots, shellfish)

seared georges banks u-10 dry packed scallops over grilled corn, heirloom tomato salsa, basil oil • 16

• **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 • 14

• **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 and 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 • 12

• **steak tartar** (df, contains red onions, can be made gf)

Painted hills *upper choice black angus new york strip, classic french bistro style served with a fresh quail egg yolk and toasted french baguette slices • 18*

• **torchon of moulard duck foie gras** (df)

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’rourke

• sea •

• **fresh catch** • (gf, contains shallots, 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. finished with jumbo lump crabmeat • 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 • 24*

• **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 •

• **vietnamese poussin** • (spicy, gf, df, contains shallots, garlic, green onions)

local sumter, s.c. all natural, farm raised young chicken, cooked sous vide
with fresh chilies, garlic, lemongrass, red boat© nuoc mam, lime, cilantro,
and e.v.o., seared, served with coconut jasmine rice and sweet chili sauced vegetable • 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)*

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

*cherry wood smoked, cooked sous vide to medium rare, (slightly warm red center),
seared, finished with a veal and cherry-port demi-glace, fig molasses, brown rice,
black barley, daikon radish seed, currants, 'sous vide' baby carrots with agave • 28
(due to the cooking style and quality of the meat, medium through well is not an option)*

• 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 • 21*

• land •

• **usda graded prime c.a.b. 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)

• **usda graded prime c.a.b. filet mignon** • (gf) ⚠

center cut, usda graded prime beef, (only 2% of beef is graded prime in the u.s.)
seared at 550°, buttermilk blue cheese butter, two-potato mash, grilled vegetable • **52**
(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 • **34**
(due to the cooking style and quality of the meat, medium through well is not an option)

(available friday & saturday only) • pork osso bucco • (contains garlic)

*16 oz. berkshire pork shank, cooked sous vide for 24 hours, served over
yukon gold and sweet potato mash, with baby carrots, finished with an apple
cider, mustard and cider vinegar reduction, berkshire bacon and sautéed apples* • **36**

• **elk rib chops** • (gf, df, contains garlic, onions, shallots)

certified cervena, double cut, bone in, pasture raised, cooked sous vide to
med rare, (slightly warm red center), seared at 550°, lingonberry-port sauce,
medley of brown rice, black barley and mustard seeds, brussel sprouts w/berkshire bacon* • **48**
(due to the cooking style and leanness of the meat, medium through well is not an option)

• **no substitutions please** •

(each entree is carefully paired with a complimenting 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**

blistered shishito peppers • (lime, smoked soy, shichimi togarashi, sea salt) • **8**

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

— *anonymous*

⚠ **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!**