



PERRY'S PORCH

TO GRAZE

CHARRED OCTOPUS fregola salad-aji amarillo-romesco	30
HOUSE BREAD & BUTTER fresh baked-chef's selection	9
TUNA CRUDO* grapefruit-capers-ponzu-sesame-lemon oil	23
SWEET CORN & CRAB ARANCINI roasted garlic aioli-avocado mousse-espelette	18
THE GARDEN miso glazed cauliflower-crispy maitake mushroom-heirloom carrots-green goddess-beet tzatziki-crispy garlic & sesame	22
CRISPY ARTICHOKEs grana padano-roasted garlic & lemon aioli	16
BAKED OYSTERS Perry's Rockefeller filling-smoked pancetta-grana padano & panko crumble	27
TRUFFLEKOPITA French feta-sesame seed-filo-truffle honey	19
SHRIMP COCKTAIL Key West pinks-bloody mary cocktail sauce	22
LIL' PIGS beef franks-puff pastry-house mustard sauce	18

TO FORAGE

add grilled/blackened chicken +\$9, grilled/blackened filet +\$30, poached/blackened/grilled shrimp +\$12, grilled/blackened snapper +\$mkt

BABY BIBB & FRISEE grated manchego-chorizo & almond crumble-green goddess	18
BURRATA melon & beets-crostini-basil oil-burrata-greens	20
THE CHOP local greens-olive-roasted tomato-nuts & seeds-feta-soppressata-onion-herb vinaigrette- lemon dill potato salad	23

Perry's Porch is not a gluten-free, dairy-free, or vegan establishment. Some items are prepared on shared equipment, and cross-contact may occur. While we do our best to accommodate dietary needs, we cannot guarantee all items for those with severe sensitivities.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TO SAVOR

all handhelds served with salt & vinegar fries	
PERRY'S ITALIAN Italian cold cuts-whipped burrata-lettuce-tomato-onion-sweet pepper jam-toasted ciabatta	20
BLACKENED CHICKEN SANDWICH applewood bacon-American cheese-bibb-tomato-pickled onion-sweet mustard-toasted ciabatta	19
SNAPPER SANDWICH blackened or grilled-bibb-tomato-onion-isle dressing-toasted potato bun	MKT
THE BURGER house beef blend-American cheese-onion-horseradish pickles-tomato-shredded lettuce-toasted potato bun-isle dressing-salt & vinegar fries	24

TO FEAST

BUCATINI BOLOGNESE baby tomato-torn burrata-basil	25
CHICKEN FRANCAISE' lemon-garlic-fresh herbs-bucatini	26
FILET pomme puree-broccolini-bone marrow bordelaise	65

SIDES

all sides \$9

BEAN SUCCOTASH	
FREGOLA SALAD	
LEMON DILL POTATO SALAD	
POMMES PUREE	
ROASTED VEGETABLES	
SEA SALT & VINEGAR FRIES	

TO INDULGE

LEMON TIRAMISU*	13
FLOURLESS CHOCOLATE CAKE berries & cream	13
GELATO changes daily	7