

STARTERS & SALADS

Griddled Cornbread	10
Honey butter	
Charred Artichoke Hearts ☒	14
Preserved lemon labneh, aleppo honey, fried capers, zaatar vinaigrette, mint	
Jumbo Lump Crab	19
Pickled corn, charred fennel, pistachio, creamy orange vinaigrette, crostinis	
Smoked Shrimp Toast	15
Grilled olive bread, calabrian chili butter, fresh lemon, pickled shallot	
Pork & Scallion Dumplings	16
Chili tamari dipping sauce	
Tuna Crudo ☒	16
Golden beets, pistachio lemon gremolata*	
Smashed Fingerling Potatoes	14
Queso fresco, creme fraiche, peanut salsa macha	
Crispy Shrimp Tempura	19
Tossed with dynamite sauce	
Duck Wings	15
Maple chili glaze, scallions	
Mushroom Ricotta Flatbread	12
Garlic cream, chives	
Golden Salad ☒	15
Castelfranco radicchio, cherry tomatoes, chopped egg, bacon lardons, cheddar crisps, fresh herbs, dijon vinaigrette	
Thai Salad	15
Napa cabbage, shaved green papaya, pickled daikon, candied peanuts, Thai basil, cilantro, mint, crispy shallots, tamarind vinaigrette.	
Simple Green Salad ☒	9
Pickled shallots, maple balsamic	

MAINS

Tagliatelle Bolognese	29
Beef, pork, lamb, shaved parmesan	
Crispy Skin Salmon ☒	33
Charred creamed corn, grilled zucchini, smoked tomato vinaigrette, chives*	
Seared Scallops ☒	38
Eggplant purée, chickpeas, squash, cherry tomatoes, corn, harissa, zhug, mint, cilantro*	
Chicken Milanese	28
Arugula, radish, pickled shallots, lemon dijon vinaigrette, shaved parmesan	
Parisian Style Gnocchi	28
Chive butter sauce, fresh peas, roasted radishes, lemon, fresh parmesan	
Half Pound Cheeseburger	28
Fontina, caramelized onions, mayo, pickle chips & fries*	
Prime Cuts	
Crispy fries & herb butter*	
6 oz Filet	49
14 oz NY Strip	57
16 oz Ribeye	68

SIDES

Creamed Spinach ☒	8
Sautéed Mushrooms ☒	8
French Fries	8
Creamy Polenta ☒	8
with kale	
Sautéed Snap Peas ☒	8
with feta	

TASTING FOR TWO

(four courses, 85 per person)

Welcome to THE PERCH
at *Hinata Retreat*.

A 20% Hospitality Fee is added to each check to ensure that all team members receive a fair wage. Gratuities are not expected but are always appreciated.

Before placing your order, please inform your server if a person in your party has a food allergy.

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

☒ Made Without Gluten

AFTER DINNER

DESSERT

Berries and Cream	14
sweet cream panna cotta, local berries, toasted vanilla cake crumble	
Summer Fruit and Crisp	14
roasted summer fruit, oat and almond crisp, vanilla ice cream	
Chocolate and Raspberry ☯	14
flourless chocolate torte, raspberry ganache, cocoa nib crunch,	
Ice Cream Sundae ☯	10
vanilla ice cream, chocolate sauce, whipped cream, rainbow sprinkles	

DRINKS

Hitobanjuu Espresso Martini	18
Japanese vodka, fresh espresso, coffee liqueur & pandan	
Up All Night	14
rye, cognac, sweet vermouth, and coffee liqueur.	
Coffee and Cream	15
whiskey, Hinata Sumatra blend coffee, hand shaken cream, simple syrup	

ESPRESSO (MOCHA JOE'S, BRATTLEBORO, VT)

Afogato	10
Mocha	8
Cappuccino	7
Latte	7
Cortado	6
Americano	6
Espresso	5/8

ORGANIC TEA BLENDS (TSALON, NY, NY)

Black: ceylon, bergamot, molasses	6
Green: organic chinese green tea	6
Herbal: rooibos, vanilla, almond, roses	6
CBD: peppermint, chamomile, blueberry, ginger	6

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