



Fried Cauliflower

sage pesto, caper, crispy shallot, pine nuts, parmesan parsley, mint, lemon 17

Benton's Country Ham

hot honey mustard, pickles, toasted focaccia 18

Perch Snacks

Local Cheeseburger

cooper sharp cheese, bacon, caramelized onion mayo, pickles, garlic butter french fries 22

Share

Local Caesar

little gem lettuce, caesar dressing, garlic confit, focaccia breadcrumbs, parmesan 16 *white anchovies* 4

Chips & Dip

vidalia onion dip, trout roe, espelette, scallion 14

Roasted Squash

burrata, fish sauce caramel, brown butter, pistachio, crispy shallot, mint 21

Roasted Beets

tahini yogurt, clemson blue cheese, hot honey, hazelnut, apple, dill 18

Chicken Liver Mousse

apple & red onion marmalade, raw honey, crispy rosemary, bee pollen, sumac, pan de cristal 21

Black Bass Crudo

ajo blanco, apple, cured radish, grape, dill, lime leaf 22

Spicy Mussels

chorizo, tomato, cherry pepper, basil, garlic, white wine, grilled focaccia, garlic aioli spread 23

Beef Tartare

squash fritti, ras el hanout, crème fraîche, apple, dill, mint, lemon 23

House Made Garganelli

beef ragu, parmesan, olive oil 36 *starter* 18

Grilled Georgia Shrimp

squash coconut curry, anson mills rice middlins, red onion, chili crunch, cilantro, lime 40

Slow Baked Grouper

panko crust, gigante beans, melted leeks, castelvetro olive, lemon butter, dill 50

Roasted Half Chicken

lemon caper jus, potato purée, grilled lemon, parsley 43

Mains

Roasted Pee Dee Sweet Potato

romesco, brown butter, pomegranate, oreganata, goat feta, fried sage 33

Hunter Cattle Pork Belly

apple butter, brussels sprouts, salsa verde, demi-glace, frisée, tarragon 42

Grilled Dry Aged Bone-in NY Strip

sauce bordelaise, appalachian gold potato, beef tallow onions, blue oyster mushrooms 78

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Happy Hour

available 5PM - 6PM

Classic Cocktails 10

daiquiri
margarita
local old fashioned

Wines 8

ask your server for
by the glass selection

Beer 5

miller lite

Frozen Cocktails

ask server for seasonal features - limited availability* 14

Cocktails

mason jar 16

oldknow dill flower vodka,
dry vermouth, celery salt syrup,
lemon, white pepper tincture

hole in the wall 14

pho spice-infused american
gin, ginger simple, lime,
fish sauce, cilantro

teacher's pet 14

apple brandy,
amontillado sherry, nocino,
lemon, honey, soda

at least one 14

cacao nib-infused blanco
tequila, mezcal,
cane sugar, lime, mint

along for the ride 16

reposado tequila, averna,
tamarind curry cordial,
pineapple, lime, demerara,
chocolate bitters

destination knownish 16

aged rum, bourbon, banana
liqueur, suze, cane sugar,
jamaican bitters

cowboy handshake 16

beef tallow-washed bourbon,
hickory maple syrup,
whiskey barrel aged bitters

local espresso martini 16

espresso vodka, house vodka,
borghetti, espresso,
simple syrup (decaf available)

Free Spirits (N/A)

smash 10

amethyst lemon cucumber
serrano na, celery salt syrup,
lemon, basil, soda

crisp high five 10

thyme syrup, lime,
tonic syrup, soda

reissdorf kolsch 11 Beer

cologne, germany

miller light 6

milwaukee, wisconsin

stella artois 7

leuven, belgium

creature comforts tropicalia 8

athens, georgia

dos equis amber 7

monterrey, mexico

Wine

SPARKLING

prosecco

brut rosé

marsuret 'il soller', prosecco extra dry, italy nv 14 | 56

gerard bertrand crémant de limoux, fr 2022 16 | 64

WHITE

chardonnay

grüner veltliner

sauv blanc

pinot grigio

albariño

domaine de rochebin burgundy, france 2023 16 | 64

stadt krems kremstal, austria 2025 14 | 56

mohua marlborough, new zealand 2024 12 | 48

giuseppe & luigi, friuli, italy 2025 11 | 44

columna rias baixas, spain 2024 15 | 60

ROSÉ

garnacha

hacienda lópez de haro, rioja, spain 2025 11 | 44

RED

pinot noir

cab sauvignon

malbec

nebbiolo

iota cellars eola-amity hills, oregon 2019 19 | 76

maddalena estate reserve, paso robles, ca '23 15 | 60

lamadrid mendoza, argentina 2024 12 | 48

renato ratti 'ochetti', langhe, italy 2024 18 | 72