



Deviled Eggs

2 local eggs, halved 10

Georgia Shrimp Roll

lemon mayo, butter, garlic
french fries, marie rose sauce 28

Share

Whipped Ricotta

fry bread, olive tapenade, honey,
benne seed, lemon, mint 16

Grilled Head on Georgia Shrimp

tamarind glaze, brown butter,
chives, lemon 23

Yellowfin Tuna Crudo

pistachio, pomegranate,
pickled shallots, lemon, fried
caper 24

Local Caesar

little gem lettuce,
caesar dressing, garlic confit,
focaccia breadcrumbs,

Perch Snacks

Cheese + Charcuterie

2/ea cheese & meats, house
pickles, mustards, membrillo,
raw honey, grilled focaccia 30

Spicy Mussels

chorizo, tomato, cherry pepper,
basil, garlic, white wine, grilled
focaccia, garlic aioli spread 21

Fried Cauliflower

baharat dressing, feta,
parsley, mint, apple, lemon 18

Roasted Beets

apple butter, Asher blue cheese,
candied pecans, shallots 17

Winter Citrus Salad

seasonal citrus, yuzu vinaigrette,
fennel, radish, goat cheese,
pistachio, mint 17

Mains

Mustard Crusted Grouper

sautéed spinach, lobster lemon
butter, olive oil 48

Yellow Coconut Curry

Georgia shrimp, mustard greens,
sweet potato, Carolina gold rice,
lemongrass oil, chili oil,
thai basil, cilantro, mint 43

Grilled Half-Chicken

oyster mushroom,
grilled gem lettuce, marsala
demi-glace, Benton's country
ham, lemon, tarragon 43

Pork Schnitzel

apple butter, celery, bacon
lardon, pecan, blue cheese,
demi-glace, mint, dill 45

Grilled Ribeye

tavern potato, shiitake
mushrooms, sauce diane,
garlic confit, parsley 60

House Made Garganelli

beef ragu, parmesan,
olive oil 36 starter 18

Hoppin' John

Anson Mills Carolina Gold rice,
white acre pea, oyster
mushrooms, scallions,
crispy mustard greens, dill 33

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

Happy Hour

available 5PM - 6PM

Happy Hour Cocktails 10

stiletto

the outsider

roasted in fashion

Wines 7

ask your server for
by the glass selection

Beer 5

miller lite

Frozen Cocktails

ask server for seasonal selection 14

Cocktails

stiletto 14

vodka, spiced pear liqueur,
ginger liqueur, lemon, sage

plead the fifth 18

murrell's row gin gin, cynar,
bergamot liqueur, lemon,
orange, saline

the 1940 17

saffron-infused gin, amaro
montenegro, lillet blanc

the outsider 15

tequila, apple cider,
allspice dram, lime, agave,
cinnamon-sugar rim

lonely rabbit 18

tequila, mezcal,
beet-cilantro shrub,
dry curaçao, lime, carrot cube

roasted in fashion 14

pecan-infused bourbon,
pecan simple syrup,
smoked cinnamon bitters,
candied pecan garnish

figure it out 18

rye, amaro nonino, fig liqueur,
lemon, demerara, bitters, egg
white*(vegan foam available)

rumda joji (served hot) 16

brown butter rum,
house-made chai, milk
(non-dairy option available)

local espresso martini 16

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

Mocktails (Non-Alcoholic)

lucky gem 12

amethyst blueberry/ginger mint
non-alcoholic spirit, ginger beer,
cranberry, lime

lowrider 10

pomegranate, orange juice,
lemon, orgeat

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

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

brut rosé

gerard bertrand *crémant de limoux*, fr 2021 16 | 64

WHITE

chardonnay

domaine de rochebin *burgundy*, france 2023 17 | 68

grüner veltliner

stadt kreams *kremstal*, austria 2024 14 | 56

sauv blanc

mohua *marlborough*, new zealand 2023 12 | 48

pinot grigio

giuseppe & luigi, friuli, italy 2024 11 | 44

albariño

columna *rias baixas*, spain 2024 15 | 60

ROSÉ

touriga national maçanita, duoro, portugal 2024 12 | 48

RED

pinot noir

iota cellars *eola-amity hills*, oregon 2018 19 | 76

cab sauvignon

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

malbec

lamadrid *mendoza*, argentina 2023 12 | 48

nebbiolo

daniele conterno *langhe*, italy 2022 20 | 80