

HAPPY HOUR

4pm - 7pm
Weekdays

ALL BAR SNACKS
\$5

Oysters - 3 pcs

Shrimp Spiedini - 3 pcs

Ribs with Soy Ginger Glaze - 3 pcs

Potato Chips

Calamari

Pizza

Loaded Fries with Cheese & Bacon

Blistered Shishito Peppers

Stella Artois or Draft of the Day \$5

Featured Wines \$5

Featured Cocktails \$5



SATURDAY & SUNDAY BRUNCH

SIGNATURE COCKTAILS

SEASONAL MENU

PRIVATE PARTIES

REHEARSAL DINNERS

BRIDAL & BABY SHOWERS

CORPORATE EVENTS

WINE TASTINGS

CRAFT BEER DINNERS



Perch



Perch
One King Street
Marlboro, NY 12542
845-236-3663
www.perchmarlboro.com

SEASONAL DINNER MENU

Appetizers

Blistered Shishito Peppers
7

Romana Salad
Romaine Lettuce, Walnuts & Seedless Grapes with Walnut Vinaigrette
10

Classic Cesare Salad 10
Add Shrimp 7 Add Chicken 5

Mixed Greens & Endive with Balsamic Vinaigrette
Crispy Goat Cheese Button
12

Lobster Salad
Fresh Lobster, Shaved Parmesan with Arugula
Lemon & Extra Virgin Olive Oil
18

Fazio Farms Burrata Caprese
Vine Ripened Tomatoes & Basil
16

Zucchini Rollatini
Grilled Zucchini with Fresh Sheep's Ricotta Cheese, Lemon & Thyme
10

Eggplant Stack
Grilled Eggplant, Tomato and Goat Cheese
12

Crispy Fried Calamari
Coconut Chili Dipping Sauce
14

Crusty Onion Soup
Swiss & Fontina Cheese
9

Fried Oysters
Creole Remoulade
16

Pork Belly Tacos (3)
Avocado & Pickled Red Onion
14

Sprout Creek Farm Cheeses & Cured Meats
Pistachio Nuts, Fig Paste & Cornichons
16

Beef Carpaccio
Thinly Sliced Filet Mignon, Arugula & Sliced Parmesan Cheese
18

Entrees

Pappardelle Pasta with Pulled Rabbit Meat
Seedless Grapes & White Truffle Oil
18

Squid Ink Linguini with Clams
White Wine, Garlic & Butter
22

Grilled Shrimp (5) with 'Quattro' Bacon,
Over-Easy Egg & Grits
18

Lobster Roll
Citrus Dressed with Avocado & Cilantro, Classic
Buttered Potato Bun, Choice of Fries
24

Potato Wrapped Perch
Sautéed Spinach with Port Wine Reduction
25

Grilled Salmon
Apricot & Fennel
26

Pan Seared Chicken Breast
Prosciutto, Fontina Cheese, Asparagus & Peas with
Brandied Veal Reduction
20

Pan Roasted 'Quattro' Duck Breast
Cassis Glaze
27

'Painted Hills' Organic Hamburger
14

Baby Back Ribs with Soy~Ginger~Chili Glaze
22

Hanger Steak with Espresso Fangelico Glaze
28

Grilled Rib Eye Steak
Sautéed Medley of Wild Mushrooms
30

Chop~Chop
Chop Prepared & Priced Daily

SEASONAL BRUNCH MENU

Brunch

Includes Glass of Prosecco, or Draft of the Day

Choice of:
Soup of the Day
Mixed Field Greens Salad
Yogurt, Berries & Strawberry Fields' Granola
Old Chatham Shepherding Co's Fresh Sheeps' Ricotta &
Grilled Zucchini Rolls

Choice of:
Smoked Catsmo Salmon
Mascarpone Cheese, Red Onion, Capers with Toast Points

Baked Eggs
Herbs & Parmigiano Reggiano
Roasted Red Potatoes

Frittata of the Day
Chaseholm Farm Creamery Sea Salt Queso Blanco
Roasted Red Potatoes

Spinach & Cheese Filled Ravioli with Sage~Browned Butter

Spring Vegetable Risotto

Painted Hills Organic Beef Hamburger
Mixed Field Greens Salad
add an Egg \$1

Grilled Shrimp with Quattro Game Farm Bacon,
Over-Easy Egg & Grits*

Grilled Salmon*
Mixed Field Greens Salad

Grilled Quattro Game Farm Chicken Breast Paillard
Mixed Field Greens Salad

French Toast
Hummingbird Farm Maple Syrup

\$20.16

*\$5 upcharge

Perch locally sourced ingredients include:
Feather Ridge Eggs, Quattro Game Farm, Hepworth Farms,
Frida's Bakery, Fazio Farms, Sprout Creek Farm & , Wine, Beer & Spirits
Menu items are cooked to order, vegetarian, gluten-free,
food allergies, kids, just let us know!