



DC
WASHINGTON

By Chef Malcolm Mitchell



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PERCH COCKTAIL & LOUNGE MENU

Deep Fried Brussel Sprouts | 10

Honey | Butter | Maple | Bacon

Lo-Cal-ity Board | 25

Local Sourced Cured Meats | Cheeses | Olives |
Served with Pickled Veggies | Jams | House Flat Bread

Bourbon Braised Short Rib Tacos | 18

Pickled Cabbage | Cilantro Cream

Southern Fried Chicken Wings | 16—1/2 dozen

Marinated Buttermilk Chef's Spice
Blend | Honey Mustard Sriracha Sauce

Grilled Cheese Bites | 14

Served with Smoked Tomato & Basil Cream Soup

Hot Crab Spinach & Artichoke Dip | 19

Grilled Naan Bread

Grilled Jerk Chicken Skewers | 17

Fried Plantains | Mango Jerk Sauce

Moroccan Lamb Meat Balls | 24

Sweet Potato Grits | Tomato Curry Coconut Sauce
Crispy Shallots

Grilled Flat Iron Steak | 42

Garlic Rosemary Confit Potatoes | Roasted Thyme Honey
Carrots | Duck Fat Brioche Croutons | Merlot Oxtail Sauce

Lobster Tempura & Frites | \$MKT Price

Lobster Aioli

Braised lamb Mediterranean Flat Bread

18 | 15 Vegetarian

Crispy Grilled Flat Bread | Braised Lamb | Roasted
Pepper | Caramelized Onions | Feta Cheese | Parmesan
Kalamata Olives | Herb Oil

Caesar Salad | 16

Baby Romaine Lettuce | White Anchovies
Shaved Parmesan | Garlic Herb Croutons

Warm Roasted Rainbow Beet Salad | 18

Organic Frisee | Greens | Pea Shoots | Goat Cheese |
Spiced Pecans | Grapefruit Oil | Maple Sherry Vinaigrette

FEATURED SW LIBATIONS

Q Street Old Fashioned | 14

bourbon, demerara, orange & aromatic bitters

Southwest Sidecar | 16

Martell, orange curacao, lemon, simple, creole bitters

Perch Long Island | 17

vodka, gin, rum, tequila, triple sec, sour & cola

Perch Sunset | 16

Bacardi, Malibu, pineapple juice, orange juice, grenadine

The Wharf | 16

Ketel One Cucumber & Mint Vodka, cucumber simple, lime,
cucumber bitters, soda

Cambria Margarita | 16

El Jimador tequila, lime, agave nectar

CHAMPAGNE & BUBBLES

BY THE GLASS OR BOTTLE

Freixenet Prosecco | Italy

11 / 40

Freixenet Prosecco Rose | Italy

13 / 50

Stuyvesant "Champagne" Rose | France

25 / 120

Stuyvesant "Champagne" Heritage | France

22 / 115

Stuyvesant "Champagne" Demi-Sec | France

22 / 115

Dom Perignon "Vintage 2008" Millesime | France

550

WINE

BY THE GLASS OR BOTTLE

Cambria Chardonnay *Katherine's Vineyard* | California

12 / 45

Cambria Rose *Julia's Vineyard* | California

12 / 45

Cambria Pinot Noir *Julia's vineyard* | California

15 / 56

Septima Malbec | Mendoza, Argentina

11 / 40

Josh Cellars Cabernet Sauvignon | California

13 / 48

Matua Sauvignon Blanc | Marlborough, New Zealand

11 / 40

Terlato Pinot Grigio | Italy

12 / 45

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *Please inform your server of any allergies or dietary restrictions.