



PERCH



THE
CHARLESTON
PLACE

Beverages

BEER

Munkle Pilz 10

Coast Hop Art 10

Edmund's Oast Seasonal Sour 12

Westbrook White Thai 10

Common House Pale Ale 10

Athletic Run Wild IPA N/A 10

SPARKLING

Poggio Costa, *Prosecco, Italy*, 6oz 18

Illahé Capital Fizz Rosé, *Willamette Valley*, 6oz 19

Kolonne Null Rosé N/A *Germany*, 6oz 18

WINE

Prisma Winery, *Casablanca Valley, Chile*

Sauvignon Blanc 18 | Rosé 18 | Pinot Noir 18

Lubanzi Winery, *South Africa*

Chenin Blanc 22 | Red Blend 22

COCKTAILS

Lowcountry Heat 22

Jalapeño infused Tequila, Pineapple Shrub, Citrus

Vantage Point 21

Rum, Passion Fruit, Condensed Milk, Lime, Nutmeg

Amber Acent 21

Vodka, Turmeric, Ginger, Honey

Berry & Branch 21

Gin, Blackberry, Lemon, Berry Compote

Southern Roost 22

Bourbon, Peaches, Lemon, Tea infused Honey

FROZEN

Canopy Breeze 21

Rum, Tropical Fruit, Fresh Citrus

Black Feather 22

Vanilla Vodka, Cold Brew, Macadamia Nut Milk

Frozen Classics 20: *Daiquiri* | *Piña Colada* | *Margarita*

APLOS NON ALCOHOLIC COCKTAILS

Chili Margarita 15

Mandora Negroni 15

Ume Spritz 15

Bites

STARTERS

Grilled Avocado Spread 22

Cilantro, Green Onion, Serrano Chili, Root Chips

Sugarfoot Farms Beet Dip 24

Goat Feta, Toasted Hazelnut, Seasonal Vegetables (d, n)

Shaved Fruit 22

Local Melons, Lemon Essence, Extra Virgin Olive Oil

Tarragon, Sea Salt, Coconut Yogurt

South Carolina Shrimp Cocktail 26

Mangrove Jumbo Shrimp, Ajillo Aioli

House Made Hot Sauce (sf)

Bluefin Tuna Crisp 32

Key Lime, Garlic Confit, Avocado, Corn Tostada

Lobster Lettuce Cups 35

Maine Lobster, Local Radish, Pink Lady Apple (sf)

BOWLS & SALADS

Mindful Wellness 35

12-Grain, Edamame, Carrot, Avocado, Ataulfo Mango Cucumber

Ahi Tuna, Scallion, Sesame, Sweet Garlic Sauce

Buddha's Hand 29

12-Grain, Chickpea, Edamame, Carrot, Avocado, Cucumber

Scallion, Sweet Potato, Seaweed Salad, Sesame, Red Chili Aioli

Ambrose Family Farms Tomatoes 29

Buf Burrata, Opal Basil, Rustic Sourdough

Tomato Vinaigrette (d, g)

Signature Caesar 22

Little Gem, Solo Di Bruna, Pangrattato, House Caesar Dressing (d, g)

Green Goddess Salad 26

Tender Lettuce, Green Goddess Dressing, Sicilian Pistachio

Garden Herbs (n, d)

Add: Grilled Chicken 14 | Lemon Shrimp 18

Togarashi Crusted Tuna 22

HANDHELDS

Shrimp Roll 32

Mangrove Shrimp, Pickled Celery, Lemon Aioli,

Butter Brioche (sf, d, g)

Turkey Club 28

House Brined Turkey, Bibb Lettuce, Gruyère Cheese,

Smoked Bacon, Heirloom Tomato, Dijonnaise, Sourdough (d, g)

Wagyu Dog 29

Snake River Farms Wagyu Hot Dog, Criolla Sauce

Black Pepper Aioli, Butter Brioche, Pickled Mustard (d, g)