

SHARED LOCAL
FRESH SEASONAL



Perch 360 strives to offer the freshest, highest-quality ingredients sourced from local suppliers and our rooftop herb garden. In the spirit of our locally sourced and farm-fresh ingredients, we have designed our entire dining experience tapas style, allowing guests to sample a variety of dishes, tastes, and flavorings that have inspired us. We recommend ordering a handful of dishes to sample and share.

We value our partnerships with local farms such as Three Suns Ranch, Island Crab Company, Seminole Pride Beef, Sanibel Seafood, Aloe Organics, Nino's Bakery and Circle C Farm which allow us to truly embrace the farm-to-table concept. We make it a priority to serve options that are Non-GMO, Soy, Corn & Gluten Free, Grass Fed and Organic.

SALADS

PURPLE HAZE ^{GF} v

roasted beets and orange segments on a bed of Greek yogurt with house made feta cheese, mint and flowers

ORANGE SUNSHINE ^{GF} v

mango, orange segments & grapefruit segments on a bed of Greek yogurt, mint and flowers

POPEYE ^{GF} v

spinach, pear, dates, walnuts, cucumber, crumbled blue cheese, and white wine pear vinaigrette

PASTA SALAD v

whole wheat pasta, fresh cucumbers, tomatoes, kale, green onions, baby peas, extra virgin olive oil, lemon

DINKY DAU ^{GF} v

rice noodles, kale, carrot, cucumber, green onions, mint, basil, cilantro, roasted peanuts and lime wedges with house made toasted sesame dressing; large only—good to share

Add: Ginger Sesame Grilled Tofu, Scottish Salmon, Free-Range Chicken Breast, Gulf Shrimp, Tuna

STARTERS

DEVIL ON HORSEBACK ^{GF}

dates, blue cheese, bacon, orange segments, mint and red wine reduction

PATATAS BRAVAS ^{GF} v

Yukon gold fingerling potatoes, spicy red sauce, parsley aioli and fresh parsley

LONGRONO v

sautéed Portabella slices, chilies and herbs, farmers bread; topped with house made feta cheese

SPICY BITES v

buffalo cauliflower bites in a light tempura batter with choice of bleu cheese or ranch dressing

MEZZE PLATE ^{GF} v

[for 2] or [for 4] humus, quinoa tabbouleh, tzatziki, dolmas, feta, olives, roasted peppers, carrots, cucumbers and lavash*

CHEESE PLATE ^{GF}

[for 2] or [for 4] smoky blue, brie, local *Dakin Farms* cheddar, Manchego, melon, prosciutto, grapes and lavash*

WINGS ^{GF}

[6 wings] or [12 wings] your choice of buffalo style, Korean with wasabi aioli, truffle with Parmesan, or house BBQ
Celery included with an option of Blue Cheese or Ranch



Spicy



Gluten free (excluding * items)



Vegetarian

Please notify your server of any allergies. Most dishes can be customized to your needs.

There will be a gratuity charge of 18 percent for parties of six or more. All pricing includes sales tax.

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ENTRÉES

FROM THE SEA

TIRADITO

Peruvian ceviche, aji amarillo, garlic, salsa fresca, lime and cilantro,

OCTOPUS A LA PLANCHA  grilled octopus, Spanish paprika, fried potatoes and fresh parsley

TUNA A LA PLANCHA

grilled tuna with a Teriyaki glaze and mango relish

PIL PIL

locally sourced gulf shrimp, garlic, lemon, extra virgin olive oil, chilies and farmers bread*

MUSSELS

mussels, chorizo, garlic, local beer, salsa fresca, and farmers bread*

CLAMS

clams, garlic, peas, salsa fresca, white wine and farmers bread*

SALMON

Served on a Kaiser roll or over a bed of wild grain rice*
blackened Scottish salmon, mango relish, lettuce and tomato

TERRA FIRMA

Sandwiches come with a house pickle & your choice of house chips, truffle fries or a side salad.

BURGER UP!!

local grass-fed and handmade burger on a Kaiser roll with lettuce and tomato

THREE SUNS RANCH BISON

local farm-raised, grass-fed bison on a Kaiser roll with lettuce and tomato

BEEF ON WECK

fresh-made Kimmelweck roll, thinly sliced ribeye cooked in beef au jus, horse radish

PULLED PORK

slow roast Cuban-style pork with house pickle and house BBQ sauce

IT'S NOT A REUBEN - REUBEN

house-cured brisket using local *Fat Point* beer, kimchi, chipotle aioli, and pepper jack cheese

CHICKEN

antibiotic and steroid free chicken breast, bacon, provolone, chipotle aioli, lettuce and tomato

BEEF EMPANADILLAS

seasoned grass-fed beef, raisins, onions, salsa fresca

SIDES

GRILLED ASPARAGUS • BRUSSELS WITH BACON • MAC N' CHEESE

HOUSE CHIPS • TRUFFLE FRIES • SIDE SALAD



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