

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.

SOUP/SALADS

TOMATO BISQUE 291 cal.

CAESAR v 440 cal.

artisan romaine lettuce, house made croutons, shredded Pecorino Romano with house made Caesar dressing

POPEYE v 265 cal.

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

CAPRESE v 490 cal.

vine ripe tomatoes, sliced Mozzarella, basil, lemon and balsamic reduction over spinach & kale

Add: Free-Range Chicken Breast 231 cal. Coconut Shrimp 201 cal. or Grilled Portobello Mushroom 33 cal.

SMALL PLATES

EMPANADAS 🌶️ 435 cal.

beef filled empanadas, house made salsa Fresca and spicy chipotle aioli

CEVICHE MIXTO (GF) 🌶️ 190 cal.

tuna, shrimp and mussels with cilantro, red onion, lime, jalapeno and roasted peppers

HOUSE WINGS (GF) 🌶️

[6 wings] 355 cal. or [12 wings] 710 cal. medium buffalo style jumbo chicken wings. Choice of Bleu cheese or ranch dressing, Celery included

**add \$2 for flats or drums only*

SPICY BITES v 🌶️ 340 cal.

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

COCONUT SHRIMP 🌶️ 412 cal.

6 coconut shrimp, wasabi aioli, siracha and watermelon ginger

MEZZE PLATE family style (GF) v 747 cal.

humus, quinoa tabbouleh, tzatziki, dolmas, feta, olives, roasted peppers, carrots, cucumbers and lavosh

CHEESE PLATE family style 816 cal.

smoky blue, Manchego, aged cheddar, Prosciutto, seasonal fruit, date and onion jam, and lavosh

DESSERTS

NEW YORK STYLE CHEESE CAKE | • GLUTEN FREE CHOCOLATE CAKE |

HOUSE MADE CARROT CAKE BREAD PUDDING | • 2 SCOOP ICE CREAM SUNDAE |



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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TERRA FIRMA

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

COSTANZA SLIDERS 588 cal.

2- local grass-fed beef sliders served on Costanza Rolls, lettuce, tomato and pickle. Add Cheese \$1.00

SICILIAN MEATBALL SUB 599 cal.

Sicilian style meatballs with rich house made Pomodoro and parmesan cheese, split top roll

BEEF ON WECK 494 cal.

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

LOBSTER SENSATION 516 cal.

celery, parsley, lemon, and mayo. Buttered split top roll, lettuce & tomato

CAESAR CHICKEN WRAP 641 cal.

grilled chicken breast, artisan romaine, shredded pecorino Romano and our house made Caesar dressing

“NOT A RUEBEN” RUEBEN 583 cal.

house made corned beef using local beer. House made kimchi and chipotle aioli served with pepper jack cheese

VEGGIE PANINI v 514 cal.

spinach, Portobello, roasted pepper, sautéed onion and basil pesto. Fresh mozzarella on Texas toast.

LUNCH SMALL PLATES 11am-2pm

CHICKEN CAESAR SALAD 499 cal.

chopped artisan romaine lettuce, house made croutons, shredded Pecorino Romano served with grilled, organic chicken breast with house made Caesar dressing

CAPRESE SALAD v 320 cal.

vine ripe tomatoes, sliced Mozzarella, basil, lemon and balsamic reduction over spinach and kale

HOUSE SALAD W/CHICKEN 427 cal.

house salad with cherry tomatoes, cucumber and carrots served with grilled, organic chicken breast and choice of dressing

GRILLED CHEESE & SOUP v 245 cal.

American, provolone & swiss cheese on Texas Toast served with Tomato Bisque

SPAGHETTI & MEATBALLS 598 cal.

spaghetti served with house made meatballs

SIDES

GRILLED ASPARAGUS | • BRUSSELS WITH BACON | • MAC N' CHEESE |

HOUSE CHIPS | • FRENCH FRIES | • SIDE SALAD |



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