

AN AUTHENTIC
SOUTHERN KITCHEN
IN THE GREEN
MOUNTAINS

Pearl's Place

VISIT OUR
SISTER PROPERTY
THE PUBLYK HOUSE
IN BENNINGTON

ASK ABOUT CATERED BARBECUE FEASTS!

INSPIRATIONS

FRIED PICKLES | 17

Hand Battered Chips, Garlic, Jalapenos,
Remoulade & Ranch Dressing - v

CANDIED BACON CLOTHESLINE | 19

House Smoked, Aged Vermont Sharp Cheddar, Rosemary - GF

PORK BELLY BURNT ENDS | 19

Smoked Wilcox Farm Pork Belly, Grafton Village 2 Year
Aged Cheddar, Pickled Veg, House BBQ Sauce, Saltines
GF UPON REQUEST

PEARL'S BISCUIT BASKET | FOUR FOR 17

Cream Gravy, Whipped Honey Butter & Preserves - v ON REQUEST

SMOKED & GRILLED JUMBO CHICKEN WINGS | 18

Pearl's Wing Sauce, Celery Sticks, Bleu-Ranch Dressing

BAYOU DEVEILED EGGS | FIVE FOR 11

Creole Spiced, Chives, Pickled Veggies - GF v

CRAB CAKE | 23

Jumbo Lump Crab, Coleslaw, Remoulade

FRIED GREEN TOMATOES | 18

Herb Boursin Stuffed, Tomato Chutney, Remoulade

TEXAS TWINKIES | 18

Bacon-Wrapped Smoked Jalapeños Stuffed with
Brisket, Cheddar, Cream Cheese, Ranch Dressing - GF

CAST IRON SKILLET CORNBREAD | 13

Creamed Corn, Green Chiles, Whipped Honey Butter - v

OYSTERS | 20

Choice of 4 Styles

PEARLEFELLER ~ Sauteed Spinach, Tasso Ham,

Fried Oyster, Hollandaise

SOUTHERN BAKED ~ Broiled with Collards & Parmesan Cheese

MORNAY ~ Baked with Gruyere Cream & Bread Crumb

BUFFALO ~ Baked with Buffalo Sauce, Bleu Cheese & Bacon

SOUPS & SALADS

SOUTHWEST CAESAR SALAD | 18

Romaine, Roasted Corn Salsa, Poblano Caesar,
Cornbread Crouton, Parmesan Cheese

ROMAINE WEDGE SALAD | 17

Green Goddess Dressing, House Smoked Bacon,
Avocado, Tomato, Hard Boiled Egg

PEARL'S SALAD | 16

Greens, Dried Cherry, Crumbled Goat Cheese,
Candied Pecan, Maple Balsamic - GF v

SPRING COBB SALAD | 26

Grilled Asparagus, Sharp Cheddar,
Roasted Bell Pepper, Avocado, House Smoked Bacon,
Grilled Chicken, Hard Cooked Egg

CHEF'S SOUP OF THE DAY | 13

Oyster Crackers

HAND HELDS

Served with Fries

HAND PULLED PORK SANDWICH | 21

BBQ Sauce, Coleslaw

NASHVILLE HOT CHICKEN SANDWICH | 22

Shredded Lettuce, Duke's Mayo, Pickle Chip

VEGAN BBQ SANDWICH | 21

Jack Fruit, Squash, Onions, Peppers, Mushroom Medley,
BBQ Sauce on a Pretzel Roll with Hand Cut Steak Fries

PEARL'S BRISKET BURGER | 24

PINELAND FARMS Beef, BBQ Sauce, Candied Bacon,
Caramelized Onions, Vermont Cheddar, Brioche Bun

RANGE-FREE, GRASS-FED BEEF, NO ANTIBIOTICS OR HORMONES

THE KNUCKLE SANDWICH | 36

A Southern Riff on the New England Lobster Roll.
Lobster Claw & Knuckle Meat, Duke's Mayo, Celery, Lemon,
Leaf Lettuce, Buttered & Toasted Split Top Bun

SMOKED TURKEY BLT | 22

Candied Bacon, Lettuce, Tomato

CRAB CAKE SANDWICH | 28

Jumbo Lump Crab Meat, Lettuce, Tomato, Remoulade,
Brioche Bun, Coleslaw - GF BUNS AVAILABLE

LOW COUNTRY PLATES

BRISKET MAC & CHEESE | 34

Pearls Macaroni & Cheese, House Smoked Brisket, BBQ Sauce

HONEY STUNG SOUTHERN FRIED CHICKEN | 30

Collard Greens & Mashed Potato

14 OZ GRILLED BONE-IN PORK CHOP | 32

Bourbon Peach Reduction, Whipped Yams,
Collard Greens - GF

COUNTRY FRIED STEAK | 32

Cowboy Corn, Mashed Potatoes,

SHRIMP & GRITS | 36

Blackened Shrimp with Trinity Mirepoix, Tasso Ham,
White Cheddar Grits - GF ON REQUEST

CREOLE GUMBO | 36

White Gulf Shrimp, Chicken, Andouille Sausage,
Trinity Mirepoix, Dirty Rice

CRAB STUFFED FAROE ISLAND SALMON | 36

Creamed Spinach, Dirty Rice

SPRING CAVATAPPI PASTA | 34

Spinach, Blistered Tomato, Grilled Chicken,
Feta Cheese, Garlic & Oil

BLACKENED CATFISH | 34

Delta Catfish, White Cheddar Grits, Collard Greens - GF

SMOKED EYE OF PRIME RIB | 42

Roasted Potatoes, Creamed Spinach

GULF COAST TREASURE | 36

Crab Stuffed Jumbo Gulf Coast Shrimp,
Creamed Spinach, Macaroni & Cheese

PEARL'S HOUSE SMOKED BBQ

SMOKED IN HOUSE DAILY ~ WHILE IT LASTS!

Served with 2 Fixin's, Pickled Veggies,
Carolina and Gold BBQ Sauces

TWO 28 | THREE 34 | FOUR 40 | ALL 46

A LA CARTE MEATS | 12 EACH

TURKEY BREAST

ST LOUIS RIBS

BEEF BRISKET

PULLED PORK

TEXAS CAJUN SAUSAGE

THE FIXIN'S

Mac & Cheese - v

Mashed Yams with Brown Sugar Pecan Crumble - GF v

Collard Greens with House Smoked Bacon

Country Mashed & Black Pepper Cream Gravy

White Cheddar Grits - GF v

Dill Potato Salad - GF v

Cole Slaw - GF v

French Fries - v

Fried Okra - v

New Orleans Dirty Rice

Cowboy Corn (Jalapeno Creamed Corn)

Creamed Spinach

BBQ Pit Beans with House-Pulled Pork - GF

EACH 6 | THREE 15 | FOUR 19 | FIVE 23

ADD-ONS

Add a Protein to Any Meal

Grilled or Blackened Chicken 11

Grilled or Blackened Shrimp 16

Grilled Top Sirloin 22

A La Carte BBQ Meat 12

Jumbo Lump Crab Cake 20

Grilled Salmon 22

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF - GLUTEN FREE V - VEGETARIAN | A 20% GRATUITIY WILL BE ADDED TO PARTIES OF 6 OR MORE

WINES AND SPIRITS

WINES BY THE GLASS

WHITE VARIETALS

PINOT GRIGIO <i>Vigneti del Sole</i>	13
GRUNER VELTLINER <i>Von Kisel</i>	16
GEWURZ <i>Alexander Valley</i>	18
CHARDONNAY <i>Eschol</i>	16
CHARDONNAY <i>Pacificana</i>	16
SAUVIGNON BLANC <i>Ned Marisco</i>	16
VINHO VERDE <i>Vera Azal</i>	13

RED VARIETALS

PINOT NOIR <i>Blood Root</i>	18
RED BLEND <i>India Ink</i>	16
SHIRAZ-CABERNET <i>Penfolds</i>	13
MERLOT <i>Grayson</i>	13
MALBEC <i>Santa Julia Reserve</i>	16
CABERNET SAUVIGNON <i>Bonanza</i>	18
BOURBON AGED CABERNET <i>Prospector's Proof</i>	18

ROSE AND SPARKLING

ROSE <i>Famille Perrin</i>	13
SPARKLING <i>Bailly-Lapierre</i>	16
SPARKLING ROSE <i>Lunetta</i>	16

BEERS, ALES AND CIDERS

ASK FOR OUR CURRENT LIST OF DRAFTS ON TAP

12 OZ BOTTLES

HEINEKIN ZERO <i>0.0% abv</i>	7
MILLER LITE <i>4.2% abv</i>	6
BUD LIGHT <i>4.2% abv</i>	6
CORONA EXTRA <i>4.6% abv</i>	7
BUDWEISER <i>5.0% abv</i>	6

16 OZ CANS

GUINNESS <i>Draught Stout 4.2% abv</i>	8
MONTUCKY <i>Cold Snack Lager 4.1% abv</i>	8
ZERO GRAVITY <i>Green State Lager 4.9% abv</i> <i>Conehead IPA 5.7% abv</i>	10
LAWSON'S <i>Little Sip IPA 6.2% abv</i>	10
GREEN EMPIRE <i>Side Business IPA 7.0% abv</i>	10
14TH STAR <i>Citranade DIPA 7.7% abv</i>	10
BENT WATER BREWING <i>Sluice Juice New England IPA 8.5% abv</i>	10
FOLEY BROTHERS <i>Seasonal Stout</i>	10

12 OZ CIDERS

CITIZEN CIDER <i>Unified Press 5.2% abv</i> <i>Dirty Mayor 5.2% abv</i>	8
SHACKSBURY <i>Rose 5.5% abv</i> <i>Vermont 6.0% abv</i>	8

COCKTAILS

HOUSE BARREL AGED

SUNDAY'S BEST OLD FASHION'	17
<i>A No Muddle, Clean Version. Bourbon, Caramelized Demerara Syrup, Orange & Angostura Bitters. Served on a Rock, Orange Peel, Bourbon Aged Cherries</i>	
DIXIE SAZERAC	17
<i>Rye Whiskey, Luxardo Maraschino, Ginger Orange Simple Syrup, Peychaud's & Orange Bitters, Served on a Rock, Candied Ginger, Lemon Peel</i>	
CASA AGED MARGARITA	17
<i>House Blended Tequila, Cointreau, Lime Juice, Agave. Served on the Rocks, Kosher Salted Rim, Sliced Lime</i>	

PEARL'S SPRING COCKTAILS

CARTEL MARGARITA	17
<i>Ghost Tequila, Grand Marnier, Fresh Lime Juice, Agave Syrup, Gold Leaf Sugar & Hawaiian Black Sea Salt Rim, Lime Wedge</i>	
TENNESSEE SMOKE SHOW	17
<i>Corsair Triple Smoke Single Malt Whiskey, Lime Juice, Simple Syrup, Splash of Coke, Luxardo, Orange Peel, Bourbon Aged Cherry</i>	
BACKDRAFT	17
<i>Village Bonfire Whiskey, Ginger Beer, Lemon Juice, Garnished with Candied Ginger & Lemon</i>	
CHOCOLATE OLD FASHION'	17
<i>Chocolate Whiskey, Orange & Cherry Bitters, Gentleman's Ice Cube, Bing Cherry</i>	
BOURBON MILK PUNCH	17
<i>Makers Mark, Vanilla Cream, Honey, Caramel Cinnamon Sugar Rim, Cinnamon Stick, Star of Anise Garnish</i>	
PEARLICIOUS	17
<i>Deep Eddy's Peach Vodka, Domaine De Canton Ginger Liqueur, Orange & Cranberry Juice, Served Up, Orange Slice</i>	
SOUTHERN BELLINI	17
<i>Prosecco, Strawberry Mint Simple Syrup, Fresh Strawberries & Mint</i>	
PASSION FRUIT HURRICANE	17
<i>White Rum, Dark Rum, Luxardo Maraschino Liqueur, Lime, Orange & Passion Fruit Juices, Cherry & Orange Garnish</i>	
CAJUN LEMONADE	17
<i>House Made Lemonade, Bacardi Silver Rum, Deep Eddy's Lemon Vodka, Club Soda, Splash of Tabasco, Lemon & Lime Garnish</i>	
RASPBERRY MOJITO	17
<i>Bacardi Silver Rum, Muddled Mint & Lime, Raspberry Simple Syrup, Fresh Mint & Raspberry Garnish</i>	
MIDSOMMAR MULE	17
<i>Deep Eddy's Peach Vodka, Ginger Beer, Lime Juice, Lime & Peach Garnish</i>	
MASON DIXON MANHATTAN	17
<i>Knob Creek Rye, Sweet Vermouth, Angostura Bitters, Cinnamon Clove Soaked Bing Cherry & Orange Peel Garnish</i>	

ASK ABOUT OUR NEW BOURBON & WHISKEY MENU
~ TRY A TASTING FLIGHT ~

MOCKTAILS, SPARKLING TEAS AND SODAS

EL NINO | 10

Mango, Banana, Pineapple & Lime Juice

PEARL'S PERFECT SWEET TEA | 10

Sweet Peach & Raspberry Tea with a Dash of Cardamom

DONBAS DONKEY | 10

Ginger Beer, Cranberry Juice, Fresh Lime Juice, Lime Slice & Cranberry

PI-NO-COLADA | 10

Crème de Coconut, Pineapple Juice, Orange Juice, Dried Pineapple Cube & Maraschino Cherry

N/A BUBBLES | 6

TOST *Sparkling White Tea, Cranberry & Ginger*

TOST ROSE *Sparkling White Tea, Ginger & Elderberry*

BOTTLED SODAS 12 OZ | 5

Flavors: Stewart's Root Beer, Stewart's Key Lime, Stewart's Orange n' Cream