

AN AUTHENTIC
SOUTHERN KITCHEN
IN THE GREEN
MOUNTAINS

Pearl's Place

ASK ABOUT OUR
CATERED BARBECUE
FEASTS FOR PARTIES
FROM 2 TO 200!



INSPIRATIONS

PAN FRIED CABBAGE STEAK | 16

Chimichurri, Roasted Red Pepper Coulis

PIMENTO CHEESE DIP & SAUSAGE | 18

Classic Southern Spread, Cajun Smoked Sausage, Ritz Crackers

BRISKET TACOS | 17

Cilantro, Onion, Queso Fresco, Lime, Flour Tortilla

FRIED MAC & CHEESE | 16

Pearl's Mac & Cheese, Breaded, Fried, Bacon Jam, Pepper Relish

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 Veggies,
House BBQ Sauce, Saltines ~ GF UPON REQUEST

PEARL'S BISCUIT BASKET | FOUR FOR 17

Cream Gravy, Whipped Honey Butter and
Preserves ~ V ON REQUEST

SMOKED GRILLED JUMBO CHICKEN WINGS | 18

Celery Sticks, Bleu-Ranch Dressing, Choice of Sauce: Pearl's
Wing Sauce, Alabama White BBQ, or Pearls BBQ, ~ GF

TEXAS TWINKIES | 18

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

SALADS & SOUPS

HOT SPINACH SALAD | 17

Baby Spinach, Cremini Mushroom, House Smoked Bacon,
Grape Tomato, Gorgonzola Cheese, Warm Balsamic Vinaigrette

ROASTED BEET SALAD | 18

LITTLE LEAF FARMS Leaf Lettuce, Roasted Beets, Roasted
Sweet Potatoes, Dried Cranberries, Honey Herb Ricotta,
Apple Honey Vinaigrette ~ GF V

PEARL'S SALAD | 16

Greens, Dried Cherry, Crumbled Goat Cheese,
Candied Pecan, Maple Balsamic ~ GF V

BRISKET CHILI | 20

Smoked Brisket, Kidney Bean, Tomato, Onion, Pepper,
Topped with Sharp Cheddar, Red Onion, Jalapeno ~ GF

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, Hand Cut Steak Fries

PEARL'S BRISKET BURGER | 24

PINELAND FARMS Beef, Vermont Sharp Cheddar Cheese,
Bacon Jam, Fried Onion, Brioche Bun
FEATURES RANGE-FREE, GRASS-FED BEEF, NO ANTIBIOTICS OR HORMONES

SMOKED TURKEY BLT | 22

House Smoked Turkey, Candied Bacon, Lettuce, Tomato,
Dukes Mayo, Grilled Jalapeno Cornbread

BRISKET MELT | 24

Smoked Brisket, BBQ Sauce, Sharp Cheddar,
Fried Onion, Grilled Jalapeno Corn Bread

LOW COUNTRY PLATES

CHICKEN & DUMPLINGS | 26

Chicken Breast, Onion, Carrot, Potato, Peas, Dumplings

MOMMA'S MEATLOAF | 28

Ketchup, Brown Sugar, Mashed Potato, Onion,
Pepper, Tobacco Onions, Smoked Bourbon Demiglace,
Seasonal Vegetable

SMOKED PORK TENDERLOIN | 28

Cold Smoked, Pan Seared, Balsamic Cranberry Reduction,
Candied Yams, Collard Greens

BRISKET MAC & CHEESE | 34

Macaroni & Cheese, House Smoked Brisket, BBQ Sauce

HONEY STUNG SOUTHERN FRIED CHICKEN | 30

Collard Greens, Candied Sweet Potato

COUNTRY FRIED STEAK | 32

Mashed Potatoes, Seasonal Vegetable

SHRIMP & GRITS | 34

Blackened Shrimp, White Cheddar Stone Ground Grits,
House Smoked Bacon, Green Onion

CREOLE GUMBO | 36

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

SESAME GINGER SALMON | 34

Marinated, Grilled, Pineapple Salsa, Jasmine Rice,
Seasonal Vegetable

HOUSE-SMOKED BARBECUE

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

EACH 6 | THREE 15 | FOUR 19 | FIVE 23

CANDIED SWEET POTATO ~ GF V

COLLARD GREENS with HOUSE SMOKED BACON ~ GF

COUNTRY MASHED & BLACK PEPPER CREAM GRAVY

BBQ PIT BEANS with HOUSE-PULLED PORK ~ GF

MAC & CHEESE ~ V

JASMINE RICE ~ GF V

SEASONAL VEGETABLE ~ GF V

COLE SLAW ~ GF V

WHITE CHEDDAR GRITS ~ GF V

FRENCH FRIES ~ V

FRIED OKRA ~ V

DILL POTATO SALAD ~ GF V

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

GRILLED SALMON | 22

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

GF ~ Gluten Free V ~ Vegetarian | A 20% gratuity will be added to parties of 6 or more

WINES AND SPIRITS

WINES BY THE GLASS

WHITE VARIETALS

- PINOT GRIS | 16**
Chehalem Willamette Valley Oregon 2023
- CHENIN BLANC | 16**
Dry Creek Vineyard Clarksburg California 2022
- ALBARINO | 16**
Martin Codax Rias Baixas Spain 2022
- VERMENTINO | 15**
Tenuta Sassoregale Maremma Toscana Italy 2020
- CHARDONNAY | 17**
Textbook The Pey Family Sonoma California 2022
- SAUVIGNON BLANC | 15**
Lapis Luna North Coast California 2022
- SAUVIGNON BLANC | 16**
Yealands Marlborough New Zealand 2023

RED VARIETALS

- PINOT NOIR | 18**
Stoller Family Estate Willamette Valley Oregon 2022
- RED BLEND | 18**
Rabble Wine Co. Mossfire Ranch Paso Robles California 2020
- CARMENERE | 17**
Escudo Rojo Valle Central Chile 2022
- CABERNET SAUVIGNON | 18**
The Calling Paso Robles California 2021
- BOURBON AGED CABERNET | 16**
1000 Stories Prospector's Proof California 2021
- RIOJA | 16**
Crianza Bodegas Ontanon Spain 2019

PINKS AND SPARKLING

- ROSE | 17**
Leos Mediterranee Cuvee Augusta France 2023
- SPARKLING ROSE | 13**
Illahe Capitol Fizz Willamette Valley Oregon NV
- PROSECCO | 14**
Villa Jolanda Veneto Italy NV

BEERS, ALES AND CIDERS

ASK FOR OUR CURRENT LIST OF DRAFTS ON TAP

12 OZ BOTTLES

- HEINEKIN ZERO 0.0% abv | 7**
- MILLER LITE 4.2% abv | 6**
- BUD LIGHT 4.2% abv | 6**
- CORONA EXTRA 4.6% abv | 7**
- BUDWEISER 5.0% abv | 6**

16 OZ CANS

- GUINNESS Draught Stout 4.2% abv | 8**
- MONTUCKY Cold Snack Lager 4.1% abv | 8**
- ZERO GRAVITY Green State Lager 4.9% abv | 8**
- ZERO GRAVITY Conehead IPA 5.7% abv | 10**
- FOUR QUARTERS Horn of The Moon 5.9% | 10**
- BURLINGTON BEER COMPANY Little Wizard IPA 6% | 10**
- FROST BEER WORKS Little Lush IPA 5.5% | 10**
- THE ALCHEMIST Heady Topper 8% | 10**
- GREEN EMPIRE Side Business IPA 7.0% abv | 10**
- 14TH STAR Citranade DIPA 7.7% abv | 10**
- BENT WATER BREWING Sluice Juice IPA 8.5% abv | 10**
- FOLEY BROTHERS Seasonal Stout | 10**

12 OZ CIDERS

- CITIZEN CIDER Unified Press 5.2% abv | 8**
- CITIZEN CIDER Dirty Mayor 5.2% abv | 8**
- SHACKSBURY Rose 5.5% abv | 8**
- SHACKSBURY Vermonter 6.0% abv | 8**

COCKTAILS

HOUSE BARREL AGED

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

PEARL'S WINTER COCKTAILS

- ORANGE & SAGE PEARL | 17**
Bulleit Bourbon, Orange Juice, Orange Sage Simple, Gentleman's Ice Cube, Garnished with Orange & Sage
- ROSEMARY BUCK | 17**
Rosemary Infused Village Vodka, Goslings Ginger Beer, Lime Juice, Candied Ginger & Cranberry Garnish
- CHOCOLATE OLD FASHIONED | 17**
Chocolate Bourbon, Cherry Bitters, Demerara, Gentleman's Cube, Orange Garnish
- BAILEYS BOURBON | 17**
Milk Punch, Makers Mark, Baileys, Vanilla, Cinnamon, Nutmeg, Cream, Cinnamon Sugar Rim
- SMOKEY HOT CHOCOLATE | 16**
Village Bonfire, Mezcal, Hot Chocolate, Dash of Cinnamon & Cayenne, Whipped Cream, Smoked Sea Salt
- WHITE WINTER COSMO | 16**
Tito's Vodka, Cointreau, Lime Juice, White Cranberry Juice, Garnished with Sugared Cranberries
- BLOOD ORANGE MANHATTAN | 17**
Knob Creek Rye, Blood Orange Simple, Sweet Vermouth, Angostura Orange Bitters, Blood Orange Garnish
- WINTER POMEGRANATE MARGARITA | 16**
Tequila Plato, Cointreau, Pomegranate Liqueur, Agave, Lime Juice, Lime Garnish & Pomegranate Arils

MOCKTAILS, 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**
- STEWARTS BOTTLED SODAS 12 OZ | 5**
Root Beer | Key Lime | Orange n' Cream

ASK TO SEE OUR SPECIAL SPIRITS MENUS!

THE VINEYARD

Selected Domestic and International Bottled Wines

COPPERHEAD ROAD

Region's Largest Selection of Bourbons and Whiskeys

ALSO SEASONAL SANGRIAS!