



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

₩ INSPIRATIONS +

FRIED PICKLES17Hand Battered Chips, Garlic, Jalapenos,Remoulade & Ranch Dressing ~ V

CANDIED BACON CLOTHESLINE | 19 House Smoked, Aged Vermont Sharp Cheddar, Rosemary ~ GF

PORK BELLY BURNT ENDS19Smoked Wilcox Farm Pork Belly, Grafton Village2 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 Choice of Pearl's Wing Sauce or Pearls BBQ Sauce, Celery Sticks, Bleu-Ranch Dressing ~ GF

STUFFED AVOCADO | **19** Shrimp & Crab Salad, Avocado, Corn Tortilla Chips ~ GF

SMOKED CATFISH DIP | 18 Mississippi Delta Catfish, Cream Cheese, Dill, Caper, Lemon, Flour Tortilla Chip ~ GF UPON REQUEST

FRIED GREEN TOMATOES18Fried Green Tomato, Pimento Cheese Spread, Bacon Jam

TEXAS TWINKIES | 18 Bacon-Wrapped Smoked Jalapenos Stuffed with Brisket, Cheddar, Cream Cheese, Ranch Dressing ~ GF

CRAWFISH ARANCINI | 17 Crawfish, Risotto, Cheese, Creole Spice Lightly Fried, Remoulade ~ GF

CRAB BEIGNETS | 18 Crab & Corn Fritter Lightly Fried, Alabama White Sauce

BEEF BRISKET SLIDERS20BBQ Sauce, Pickle Chip, PotatoBun

→+ SALADS & SOUPS +>→

ROASTED BEET SALAD | 18 Little Leaf Farms Leaf Lettuce, Roasted Beets, Roasted Sweet Potatoes, Dried Cranberries, Honey Herb Ricotta, Apple Honey Vinaigrette ~ GF V

STEAK SALAD | 28Baby Leaf Lettuce, Tomato, Red Onion, Gorgonzola, Avocado,Marinated New York Strip, Buttermilk Ranch Dressing ~ GF

PEARL'S SALAD | 16 Greens, Dried Cherry, Crumbled Goat Cheese, Candied Pecan, Maple Balsamic ~ GF V

AUTUMN COBB SALAD | 26 Little Leaf Farms Lettuce, Avocado, Hard Boiled Egg, Apple, Dried Cherries, Roasted Sweet Potato, Toasted Almonds, Grilled Chicken, Apple Honey Vinaigrette ~ GF

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 UPIDO

₩ LOW COUNTRY PLATES +

BRISKET MAC & CHEESE | 34 Pearls Macaroni & Cheese, House Smoked Brisket, BBQ Sauce

HONEY STUNG SOUTHERN FRIED CHICKEN | 30 Collard Greens, Candied Sweet Potato

14 OZ GRILLED FRENCH CUT PORK CHOP32Apple Brandy Reduction, Seasonal Vegetable,
Candied Sweet Potato ~ GF

COUNTRY FRIED STEAK | 32 Mashed Potatoes, Seasonal Vegetable

SHRIMP & GRITS | 36Blackened Shrimp with Trinity Mirepoix, Tasso Ham,White Cheddar Grits ~ GF ON REQUEST

CREOLE GUMBO | 36 White Gulf Shrimp, Chicken, Andouille Sausage, Trinity Mirepoix, Jasmine Rice

GRILLED AND GLAZED SALMON | **34** Honey, Garlic, Lemon, Jasmine Rice, Seasonal Vegetable ~ GF

NEW ORLEANS BBQ SHRIMP | 36 Colossal Shrimp, Lemon, Butter, Worcestershire, Dirty Rice, Seasonal Vegetable ~ GF

BLACKENED CATFISH | 34 Delta Catfish, Blackening Spice, Cajun Butter, Cheddar Grits, Collard Green ~ GF

CHAR GRILLED NEW YORK STRIP | 38 Soy Ginger Marinade, Candied Sweet Potato, Seasonal Vegetable ~ GF

SEARED SCALLOPS | 38 Diver Sea Scallops, Sweet Potato Puree, Maple Spiced Pecans, House Smoked Bacon, Seasonal Vegetable ~ GF

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 COWBOY CORN (JALAPENO CREAMED CORN) ~ GF V BBQ PIT BEANS with HOUSE-PULLED PORK ~ GF

> MAC & CHEESE ~ V JASMINE RICE ~ GF V SEASONAL VEGETABLE ~ GF V



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

GRILLED STEAK SANDWICH | 28

Grilled Baguette, Sharp Cheddar, Marinated New York Strip, Caramelized Onions, Horseradish Cream

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 COLE SLAW ~ GF V WHITE CHEDDAR GRITS ~ GF V FRENCH FRIES ~ V FRIED OKRA ~ V DILL POTATO SALAD ~ GF V NEW ORLEANS DIRTY RICE ~ GF



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

₩INES AND SPIRITS

🖼 WINES BY THE GLASS 🛤

WHITE VARIETALS

PINOT GRIS16Chehalem Willamette Valley Oregon 2023

CHENIN BLANC | 16 Dry Creek Vineyard Clarksburg California 2022

ALBARINO | 16 Martin Codax Rias Baixas Spain 2022

VERMENTINO15Tenuta SassoregaleMaremma 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 NOIR18Stoller Family Estate Willamette Valley Oregon 2022

RED BLEND18Rabble 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

RIOJA16Crianza Bodegas Ontanon Spain 2019

PINKS AND SPARKLING

ROSE17Leos Mediterranee Cuvee Augusta France 2023

SPARKLING ROSE13Illahe Capitol Fizz Willamette Valley Oregon NV

PROSECCO14Villa Jolanda Veneto Italy NV

- BEERS, ALES AND CIDERS -

ASK FOR OUR CURRENT LIST OF DRAFTS ON TAP

12 OZ BOTTLES

HEINEKIN ZERO 0.0% abv7MILLER LITE 4.2% abv6BUD LIGHT 4.2% abv6CORONA EXTRA 4.6% abv7BUDWEISER 5.0% abv6

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

- 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 AUTUMN COCKTAILS

HARVEST CIDER | 17 Bulleit Bourbon, Apple Cider, Lemon Juice, Simple Syrup, Apple & Cinnamon Garnish

APPLES & PEARS | 17 Crown Apple, Pear Juice, Lime Juice, Dash of Bitters, Hard Cider, Apple Slice Garnish

CHOCOLATE OLD FASHIONED | 17 Chocolate Bourbon, Cherry Bitters, Demerara, Gentleman's Cube, Orange Garnish

PEACH BOULEVARDIER | 17 Bird Dog Peach Whiskey, Sweet Vermouth, Campari, Orange Twist

BLACKBERRY BRAMBLE | 17 Hendricks Gin, Blackberrys, Lemon Juice, Honey, Splash of Sherry

MANZANA MARGARITA | 17 Plato Tequila, Vermont Apple Cider, Grand Marnier, Apple & Cinnamon Garnish

ORCHARD BREEZE | 17 Apple Jack Brandy, Amaro Nonino, Remy Martin, Bourbon Barrel Aged Maple Syrup, Rose Petal Garnish

AUTUMN HAYRIDE | 17 Apple Brandy, Crown Peach, Cinnamon Simple, Lemon Juice, Apple & Cinnamon Garnish

KENTUCKY MULE | 17 Bulleit Bourbon, Ginger Beer, Lemon Juice, Mint, Fresh Lime, Candied Ginger

PRICKLY PEAR LEMON DROP MARTINI | **17** Kettle One Citron, Prickly Pear Puree, Lemon Juice, Cointreau, Lemon Wheel Garnish

SPICY CARTEL MARGARITA | 17 Ghost Tequila, Grand Marnier, Fresh Lime Juice, Agave Syrup, Gold Leaf Sugar & Hawaiian Black Sea Salt Rim, Lime Wedge

TENNESSEE SMOKE SHOW | 17 Corsair Triple Smoke Single Malt Whiskey, Lime Juice, Simple Syrup, Splash of Coke, Luxardo, Orange Peel, Bourbon Aged Cherry

🗯 MOCKTAILS, TEAS AND SODAS 🛤

EL NINO | 10 Mango, Banana, Pineapple & Lime Juice PEARL'S PERFECT SWEET TEA | 10

CITIZEN CIDER Unified Press 5.2% abv8CITIZEN CIDER Dirty Mayor 5.2% abv8SHACKSBURY Rose 5.5% abv8SHACKSBURY Vermonter 6.0% abv8

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

ASK TO SEE OUR SELECT WINE AND SPIRIT MENUS

THE VINEYARD

SELECTED DOMESTIC AND INTERNATIONAL BOTTLED WINES FROM OUR CELLAR

ASK FOR A RECOMMENDED PAIRING!

COPPERHEAD ROAD

THE REGION'S LARGEST SELECTION OF BOURBONS, WHISKEYS AND SCOTCHES

TRY A CURATED BOURBON FLIGHT!

PEARLSPLACEVT.COM | 802.367.3098 | VISIT US ON INSTAGRAM AND FACEBOOK | #PEARLSPLACEVT

PP MENU DINING FALL 2024