

AN AUTHENTIC
SOUTHERN KITCHEN
IN THE GREEN
MOUNTAINS

Pearl's Place

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



INSPIRATIONS

CRAB CAKE | 20

Jumbo Lump Crab, Remoulade, Lemon

BAYOU DEVILED EGGS | 11

Creole Deviled Eggs Garnished with Pickled Vegetable

BLACKENED CATFISH TACOS | 17

Remoulade, Cheddar, Jalapeno-Cilantro-Lime Slaw, Flour Tortilla

CRAB & SHRIMP STUFFED AVOCADO | 18

Corn Tortilla Chips

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

STEAK SALAD | 28

LITTLE LEAF FARMS Baby Lettuce, Tomato, Onion, Gorgonzola,
Cornbread Crouton, Buttermilk Ranch Dressing

STRAWBERRY SALAD | 17

LITTLE LEAF FARMS Baby Lettuce, Strawberry, Feta Cheese, Dried
Cranberry, Toasted Almond, Apple Dijon Vinaigrette ~ GF V

PEARL'S SALAD | 16

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

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, Pimento Cheese, Bacon Jam,
Fried Onion, Brioche Bun
FEATURES RANGE-FREE, GRASS-FED BEEF, NO ANTIBIOTICS OR HORMONES

CRABCAKE SANDWICH | 26

Jumbo Lump Crab, Remoulade, Lettuce, Tomato, Brioche Bun

STEAK SANDWICH | 24

Marinated Strip Steak, Caramelized Onion, Sharp Cheddar,
Horseradish Cream, Baguette

BRISKET MELT | 24

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

LOW COUNTRY PLATES

CHAR GRILLED MARINATED STEAK | 42

Prime Angus New York Strip, Soy Ginger Marinade,
Candied Sweet Potato, Seasonal Vegetable

MOMMA'S MEATLOAF | 28

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

SMOKED PORK TENDERLOIN | 28

Cold Smoked, Pan Seared, Dijonnaise, Mashed Potato,
Seasonal Vegetable

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

BLACKENED CATFISH | 34

Mississippi Delta Catfish, Signature Blackening Spice,
Cajun Butter, Collard Greens, White Cheddar Grits

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

ATHLETIC NA FREE WAVE HAZY IPA | 7

(12oz can) 0.5% abv \$7

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

BURLINGTON BEER COMPANY Little Wizard IPA 6% | 10

FROST BEER WORKS Little Lush IPA 5.5% | 10

THE ALCHEMIST Heady Topper 8% | 10

14TH STAR Citranade DIPA 7.7% abv | 10

SIMPLE ROOTS Good Neighbor DIPA 6.5% abv | 10

BURLINGTON BEER CO. Lighthouse Pilsner. 5% abv | 10

VON TRAPP/BURLINGTON BEER CO.

Dortmunder Helles Lager 5% abv | 10

ZERO GRAVITY Duck Duck Juice IPA 6% abv | 10

FOAM BREWERS Heavy Water Stout 5.8% abv | 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

PEARL'S PATIO PUNCH | 16

Mount Gay Rum, Passion Fruit Puree, Mango Puree, Lime Juice, Pineapple Juice, Fresh Lime and Orange Garnish

ROYAL PEACH LEMONADE | 17

Crown Royal Peach, Muddled Mint and Raspberries, Fresh Lemonade, Fresh Raspberry, Peach and Mint Garnish

PEARLICIOUS | 17

Deep Eddy's Peach Vodka, Domaine De Canton Ginger Liqueur, Orange Juice, Cranberry Juice, Served Up, Fresh Orange Garnish

SMOKED WHISKEY SOUR | 16

Village Bourbon, Lemon Juice, Simple Syrup, Egg White, Served over a Smoked Gentleman's Cube, Orange Peel Twist Garnish

MASON DIXON MANGO MARGARITA | 17

Plato Tequila, Mango Orange Puree, Grand Marnier, Lime Juice, Tajin Rim, Fresh Lime Garnish

LEMON VIOLET GIN RICKEY | 16

Village Gin, Honey, Lemon Juice, Club Soda, Begonia and Lemon Garnish

BLOOD ORANGE MANHATTAN | 17

Knob Creek Rye, Blood Orange Simple Syrup, Sweet Vermouth, Angostura Orange Bitters, Blood Orange Garnish

KENTUCKY TWISTED MULE | 16

George Dickel Bourbon Whiskey, Simple Syrup, Lemon Juice, Angostura Bitters, Ginger Beer, Fresh Strawberry Garnish

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