

AN AUTHENTIC  
SOUTHERN KITCHEN  
IN THE GREEN  
MOUNTAINS

# Pearl's Place

VISIT OUR  
SISTER PROPERTY  
THE PUBLYK HOUSE  
IN BENNINGTON



ASK ABOUT TAKE-HOME BARBECUE FEASTS!

## INSPIRATIONS

### BAKED BRIE | 17

*Peach Bourbon Rib Jam, Crostini*

### PICKLE FRIES | 11

*Beer Battered Spears, Rémoûlade*

### PORK BELLY BURNT ENDS | 18

*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 16

*Cream Gravy, Whipped Honey Butter & Preserves*

### CRAB CAKE | 20

*Jumbo Lump Crab Meat, Seasoned with Old Bay, Broiled, Coleslaw, Remoulade*

### BAYOU DEVILED EGGS | FIVE FOR 10

*Creole Spiced, Chives, Pickled Veggies ~ GF*

### NASHVILLE HOT CAULIFLOWER | 15

*Buttermilk Ranch Dressing, Pickled Veggies*

### COLLARD AND ARTICHOKE DIP | 17

*Pearl's Collard Greens with House Smoked Bacon, Artichokes, Garlic, 3 Cheeses, Diced Tomatoes, Crostini ~ GF upon request*

### STUFFED CLAMS | 18

*Broiled Cherry Stone Clams with Clam, Herbs, House Smoked Bacon, Lemon*

### CAST IRON SKILLET CORNBREAD | 12

*Creamed Corn, Green Chiles, Whipped Honey Butter*

## SOUPS & SALADS

### HOT SPINACH SALAD | 14

*House Smoked Lardons, Cremini Mushrooms, Sweet Grape Tomatoes, Warm Maple Balsamic, Gorgonzola ~ GF*

### PEARL'S SALAD | 14

*Greens, Dried Cherry, Crumbled Goat Cheese, Candied Pecan, Maple Balsamic*

### ROASTED BEET SALAD | 15

*Baby Leaf Mixed Greens, Roasted Beets and Sweet Potatoes, Dried Cherries, Honey Herb Ricotta, Honey Balsamic ~ GF*

### STEAK HOUSE BRISKET CHILI | BOWL 16 ENTREE 24

*Smoked Brisket Slow Cooked with Onions and Peppers Topped with Sour Cream, Aged Cheddar & Onion ~ GF*

### CHEF'S SOUP OF THE DAY | 12

*Oyster Crackers*

## LOW COUNTRY PLATES

### BBQ MAC & CHEESE | 28

*House Smoked Chopped Brisket*

### SOUTHERN FRIED CHICKEN | 28

*A Pearl's Classic with Breast, Leg, Thigh and Wing Served with Mashed Potato and Collard Greens*

### 14 OZ GRILLED BONE-IN PORK CHOP | 30

*Port Wine & Cherry Reduction, Whipped Yams, Seasonal Vegetables ~ GF*

### COUNTRY FRIED STEAK | 30

*Black Pepper Cream Gravy, Mashed Potatoes, Vegetables*

### SHRIMP & GRITS | 34

*Blackened Shrimp with Trinity Mirepoix, Tasso Ham, Truffle Cracked Pepper Grits ~ GF*

### CREOLE GUMBO | 34

*Jumbo Shrimp, Chicken, Andouille Sausage, Trinity Mirepoix, Jasmine Rice*

### CRAB STUFFED SALMON | 34

*Atlantic Salmon, Lump Crab Meat, Cajun Spice, Vegetable, Jasmine Rice*

### MARDIS GRAS PASTA | 36

*Shrimp, Lobster, Roasted Red Pepper Creole Cream Sauce, Fresh Pasta*

### BLACKENED CATFISH | 32

*Delta Catfish, Truffle Cracked Pepper Grits, Collard Greens ~ GF*

### NEW ORLEANS STEAK FRITES | 40

*Charred Tenderloin, Matchstick Potato, Peppercorn Brandy Cream, Vegetable*

## 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 26 | THREE 32 | FOUR 38 | ALL 44

### TURKEY BREAST

### PORK SPARE RIBS

### BEEF BRISKET

### PULLED PORK

### CHEDDAR JALAPENO SAUSAGE

## HAND HELDS

*Served with Fries*

### HAND PULLED PORK SANDWICH | 19

*BBQ Sauce, Coleslaw*

### NASHVILLE HOT CHICKEN SANDWICH | 20

*Shredded Lettuce, Duke's Mayo, Pickle Chip*

### VEGAN BBQ SANDWICH | 19

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

### PEARL'S ANGUS BURGER | 20

*Cabot Cheddar, Tobacco Onions, Peach Bourbon Rib Jam*

*Make it a BEYOND Burger | 20*

### TEXAS BRISKET MELT | 20

*Hand Sliced Brisket, Pepper Jack Cheese, BBQ Sauce*

### CRAB CAKE SANDWICH | 26

*Jumbo Lump Crab Meat, Lettuce, Tomato, Remoulade, Brioche Bun, Coleslaw*

## THE FIXIN'S

EACH 5 | THREE 14 | FOUR 18 | FIVE 22

*Mac & Cheese ~ V*

*Mashed Yams with Brown Sugar Pecan Crumble ~ GF V*

*Collard Greens with House Smoked Bacon*

*Country Mashed & Black Pepper Cream Gravy*

*Truffle Cracked Pepper Grits ~ GF V*

*Cole Slaw ~ GF V*

*Jasmine Rice ~ GF V*

*French Fries ~ V*

*Seasonal Vegetables ~ GF V*

*Red Beans & Rice with Andouille Sausage ~ GF*

*BBQ Pit Beans with House-Pulled Pork ~ GF*

## CONFECTIONS

### BOURBON PECAN PIE | 12

*Dollop of Whipped Cream*

### CARAMEL APPLE SHORTCAKE | 12

*Waffle Biscuit with Sweet Cinnamon Apples, Caramel, Dollop of Whipped Cream*

### SEASONAL CHEESECAKE | 12

*Dollop of Whipped Cream*

### RUM RAISIN BREAD PUDDING | 12

*A La Mode with Vanilla Bean Ice Cream and Vanilla Custard Drizzle*

### FLOURLESS CHOCOLATE SIN CAKE | 12

*Dollop of Fresh Whipped Cream ~ GF*

### BEIGNETS | 12

*Dusted with Powdered Sugar and Drizzled with Chocolate*

*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.*



# WINES AND SPIRITS

## WINES BY THE GLASS

### WHITE VARIETALS

<b>PINOT GRIGIO</b> <i>Vigneti del Sole</i>	12
<b>GRUNER VELTLINER</b> <i>Von Kisel</i>	15
<b>GEWURZ</b> <i>Alexander Valley</i>	17
<b>CHARDONNAY</b> <i>Eschol</i>	15
<b>CHARDONNAY</b> <i>Pacificana</i>	15
<b>SAUVIGNON BLANC</b> <i>Ned Marisco</i>	15
<b>VINHO VERDE</b> <i>Vera Azal</i>	12

### RED VARIETALS

<b>PINOT NOIR</b> <i>Blood Root</i>	17
<b>RED BLEND</b> <i>India Ink</i>	15
<b>SHIRAZ-CABERNET</b> <i>Penfolds</i>	12
<b>MERLOT</b> <i>Grayson</i>	12
<b>MALBEC</b> <i>Santa Julia Reserve</i>	15
<b>CABERNET SAUVIGNON</b> <i>Bonanza</i>	17
<b>BOURBON AGED CABERNET</b> <i>Prospector's Proof</i>	17

### ROSE AND SPARKLING

<b>ROSE</b> <i>Famille Perrin</i>	12
<b>SPARKLING</b> <i>Bailly-Lapierre</i>	15
<b>SPARKLING ROSE</b> <i>Illahe Vineyards Capitol Fizz</i>	15

## BEERS, ALES AND CIDERS

ASK FOR OUR CURRENT LIST OF DRAFTS ON TAP

### 12 OZ BOTTLES

<b>HEINEKIN ZERO</b> 0.0% abv	5
<b>MILLER LITE</b> 4.2% abv	5
<b>BUD LIGHT</b> 4.2% abv	5
<b>BUDWEISER</b> 5.0% abv	5

### 16 OZ CANS

<b>MONTUCKY</b> <i>Cold Snack Lager</i> 4.1% abv	7
<b>ZERO GRAVITY</b> <i>Green State Lager</i> 4.9% abv <i>Conehead IPA</i> 5.7% abv	7 9
<b>FIDDLEHEAD</b> <i>Fiddlehead IPA</i> 6.2% abv	9
<b>LAWSON'S</b> <i>Little Sip IPA</i> 6.2% abv	9
<b>GREEN EMPIRE</b> <i>Side Business IPA</i> 7.0% abv	9
<b>14TH STAR</b> <i>Citranade DIPA</i> 7.7% abv	9
<b>BIG TREE</b> <i>Green Dragon DIPA</i> 8.2% abv	9
<b>DROP-IN</b> <i>A Good Honest Pint ESB</i> 6.0% abv	9
<b>FOUR QUARTERS</b> <i>Monkey King Hefeweizen</i> 5.4% abv	9
<b>FOLEY BROTHERS</b> <i>Oatmeal Stout</i> 6.0% abv	9
<b>FROST BREWING</b> <i>Brown Ale</i> 6.0% abv	9

### 12 OZ CIDERS

<b>CITIZEN CIDER</b> <i>Unified Press</i> 5.2% abv <i>Dirty Mayor</i> 5.2% abv	7 7
<b>SHACKSBURY</b> <i>Rose</i> 5.5% abv <i>Vermont</i> 6.0% abv	7 7
<b>DOWNEAST</b> <i>Seasonal Offering</i>	7

## COCKTAILS

### HOUSE BARREL AGED

<b>SUNDAY'S BEST OLD FASHION'</b> <i>A No Muddle, Clean Version. Bourbon, Caramelized Demerara Syrup, Orange &amp; Angostura Bitters. Served on a Rock, Orange Peel, Bourbon Aged Cherries</i>	15
<b>DIXIE SAZERAC</b> <i>Rye Whiskey, Luxardo Maraschino, Ginger Orange Simple Syrup, Peychaud's &amp; Orange Bitters, Served on a Rock, Candied Ginger, Lemon Peel</i>	15
<b>CASA AGED MARGARITA</b> <i>House Blended Tequila, Cointreau, Lime Juice, Agave. Served on the Rocks, Kosher Salted Rim, Sliced Lime</i>	17

### PEARL'S SEASONAL COCKTAILS

<b>CLARA MARGARITA</b> <i>Reposado Tequila, Mezcal, Fresh Lime Juice, Egg White, Agave Nectar, Salt Rim, Lime</i>	17
<b>CARTEL MARGARITA</b> <i>Ghost Tequila, Grand Marnier, Fresh Lime Juice, Agave Syrup, Gold Leaf Sugar &amp; Hawaiian Black Sea Salt Rim, Lime Wedge</i>	17
<b>CBD CAIPIRINHA</b> <i>Cachaca, Fresh Lime Juice, CBD-Infused Honey (5mg) Lime Wheel</i>	17
<b>SOCIALITE'S RUIN</b> <i>Bombay Sapphire Gin, Fever Tree Grapefruit Tonic, Fig Syrup, Rosemary &amp; Grapefruit Slice</i>	17
<b>MIAMI BOUTIQUE</b> <i>Basil Hayden Dark Rye, Amaro Nonino, Black Walnut Bitters, Bada Bing Cherries</i>	17
<b>VA VA VESPER</b> <i>Grey Goose Vodka, Hendricks Gin, Lillet Blanc, Blood Orange Juice, Blood Orange Wheel</i>	17
<b>NEVER LET GO</b> <i>Chopin Vodka, Thalia Rose Vermouth, Dash Cherry Bitters, Rose Petals</i>	17
<b>PEARLICIOUS</b> <i>Deep Eddy's Peach Vodka, Domaine De Canton Ginger Liqueur, Orange Juice, Cranberry Juice, Served Up, Orange Slice</i>	16
<b>MID-WINTER'S MULE</b> <i>Deep Eddy Cranberry Vodka, Ginger Beer, Fresh Lime Juice, Sugared Cranberries, Lime Wedge</i>	16
<b>HORCHATA</b> <i>House Made Horchata, Goslings Rum, Cinnamon Caramel Rim ~ CONTAINS NUTS</i>	16
<b>GULFSTREAM BLOODY</b> <i>House Made Bloody Mix, Ketel One Vodka, Cajun Dusted Rim, Assorted House Pickled Veggies</i>	16
<b>MAPLE BOURBON TODDY</b> <i>Village Bonfire Maple Bourbon, Hot Apple Cider, Fresh Lemon Juice, Cinnamon Stick, Lemon Wedge, Orange Wedge</i>	16
<b>VANILLA RUM TODDY</b> <i>Mad River Vanilla Rum, Hot Apple Cider, Fresh Lemon Juice, Cinnamon Stick, Lemon Wedge, Orange Wedge</i>	16

## MOCKTAILS, SPARKLING TEAS AND SODAS

### DONBAS DONKEY | 9

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

### PI-NO-COLADA | 9

*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 | 4

*Flavors: Stewart's Root Beer, Stewart's Key Lime, Stewart's Orange n' Cream, Boylan's Shirley Temple*