

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 | 16

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

CANDIED BACON CLOTHESLINE | 18

House Smoked, Aged Vermont Sharp Cheddar, Rosemary - GF

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 - V ON REQUEST

CORN FRITTERS | 18

Fried Crab, Crawfish & Corn Fritters. Buttermilk Ranch

BAYOU DEVEILED EGGS | FIVE FOR 10

Creole Spiced, Chives, Pickled Veggies - GF V

CRAB CAKE | 22

Jumbo Lump Crab, Coleslaw, Remoulade

CRISPY BRUSSELS | 17

Roasted Brussel Sprouts, Horseradish Cream,
Maple Spiced Pecans, House Smoked Bacon

TEXAS TWINKIES | 17

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

FRIED GRITS AND SHRIMP | 18

Blackened Shrimp, Collards, Grit Cake,
Holy Trinity, Tasso Ham

CAST IRON SKILLET CORNBREAD | 12

Creamed Corn, Green Chiles, Whipped Honey Butter - v

SOUPS & SALADS

STEAKHOUSE BRISKET CHILI | BOWL 14 ENTREE 24

Onions, Peppers, Tomatoes, Broiled
with Cheddar, Jalapeno & Red Onion

ROASTED BEET SALAD | 16

Baby Leaf Lettuce, Roasted Beets, Roasted Sweet
Potato, Dried Golden Raisins, Honey Herb Ricotta,
Honey Balsamic Vinaigrette

PEARL'S SALAD | 14

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

HARVEST COBB SALAD | 25

Mixed Greens, Sliced Apple, Dried Cherries, Pecans,
Roasted Sweet Potato, Hard Boiled Egg, House Smoked
Bacon, Grilled Chicken, Lemon Poppyseed Vinaigrette

CHEF'S SOUP OF THE DAY | 12

Oyster Crackers

ADD A PROTEIN TO YOUR SALAD

Grilled Chicken or Smoked Turkey | 10 Grilled Shrimp | 15

LOW COUNTRY PLATES

BUFFALO CHICKEN MAC & CHEESE | 28

Cavatappi Pasta, Creamy Cheese Sauce,
Buffalo Fried Chicken, Breadcrumb Topping

SOUTHERN FRIED CHICKEN | 28

Collard Greens & Mashed Potato

14 OZ GRILLED BONE-IN PORK CHOP | 30

Apple Brandy Reduction, Whipped Yams,
Seasonal Vegetables - GF

COUNTRY FRIED STEAK | 30

Black Pepper Cream Gravy, Mashed Potatoes,
Seasonal Vegetables

SHRIMP & GRITS | 34

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

CREOLE GUMBO | 34

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

TURKEY POT PIE | 30

House Smoked Turkey, Potato, Carrot, Peas, Puff Pastry

MARDIS GRAS PASTA | 36

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

BLACKENED CATFISH | 32

Delta Catfish, White Cheddar Grits, Collard Greens - GF

CHARGRILLED BEEF TENDERLOIN | 40

Filet Mignon, Smoked Bourbon Demi Glace, Onion Straws,
Roasted Potatoes, Seasonal 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
A LA CARTE MEATS | 10 EACH

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 BRISKET BURGER | 22

BBQ Sauce, Candied Bacon, Caramelized Onions,
Vermont Cheddar, Brioche Bun

TEXAS BRISKET MELT | 20

Hand Sliced Brisket, Pepper Jack Cheese, BBQ Sauce

SMOKED TURKEY BLT | 20

Candied Bacon, Lettuce, Tomato

CRAB CAKE SANDWICH | 26

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

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

Jasmine Rice - GF V

French Fries - v

Seasonal Vegetables - GF V

Fried Okra - v

BBQ Pit Beans with House-Pulled Pork - GF

EACH 5 | THREE 14 | FOUR 18 | FIVE 22

CONFECTIONS

SALTED CARAMEL CREME BRULEE | 13

Rich Custard with Hardened Caramel Topping

BOURBON PECAN CARAMEL BROWNIE SUNDAE | 13

Triple Chocolate Brownie, Vanilla Bean Ice Cream,
Pecans, Bourbon Caramel, Whipped Cream, Cherry

SEASONAL CHEESECAKE | 13

Dollop of Whipped Cream

TURNING OF THE LEAVES | 13

Leaf shaped Apple Turnover, Vanilla Bean Ice Cream,
Whiskey Caramel, Whipped Cream

FLOURLESS CHOCOLATE SIN CAKE | 13

Raspberry Drizzle and Dollop of Fresh Whipped Cream - GF

BEIGNETS | 13

Fried Pastry, Powder Sugar, Strawberry Preserves,
Chocolate Drizzle

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.

A 20% gratuity will be added to parties of 6 or more

GF ~ GLUTEN FREE V ~ VEGETARIAN

WINES AND SPIRITS

WINES BY THE GLASS

WHITE VARIETALS

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

RED VARIETALS

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

ROSE AND SPARKLING

ROSE <i>Famille Perrin</i>	12
SPARKLING <i>Bailly-Lapierre</i>	15
SPARKLING ROSE <i>Lunetta</i>	15

BEERS, ALES AND CIDERS

ASK FOR OUR CURRENT LIST OF DRAFTS ON TAP

12 OZ BOTTLES

HEINEKIN ZERO 0.0% abv	6
MILLER LITE 4.2% abv	5
BUD LIGHT 4.2% abv	5
CORONA EXTRA 4.6% abv	6
BUDWEISER 5.0% abv	5

16 OZ CANS

GUINNESS <i>Draught Stout</i> 4.2% abv	7
MONTUCKY <i>Cold Snack Lager</i> 4.1% abv	7
ZERO GRAVITY <i>Green State Lager</i> 4.9% abv <i>Conehead IPA</i> 5.7% abv	9
LAWSON'S <i>Little Sip IPA</i> 6.2% abv	9
GREEN EMPIRE <i>Side Business IPA</i> 7.0% abv	9
14TH STAR <i>Citranade DIPA</i> 7.7% abv	9
BENT WATER BREWING <i>Sluice Juice New England IPA</i> 8.5% abv	9
FOUR QUARTERS <i>Horn of the Moon Wheat/Witbier</i> 4.8% abv	9
FOLEY BROTHERS <i>Seasonal Stout</i>	9

12 OZ CIDERS

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

COCKTAILS

HOUSE BARREL AGED

SUNDAY'S BEST OLD FASHION'	15
<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	15
<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 AUTUMN 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>	

MANZANA MARGARITA	17
<i>Plato Tequila, Vermont Apple Cider, Grand Marnier, Garnished with Apple & Cinnamon Stick</i>	

PEARL'S BOURBON SWEET TEA	15
<i>Woodford Reserve Bourbon, Sweet Peach Puree, Raspberry Iced Tea</i>	

ORCHARD BREEZE	17
<i>Mad River Apple Brandy, Amaro Nonino, Remy Martin, Whistle Pig Barrel Aged Maple Syrup, Garnished with Rose Petals</i>	

TENNESSEE SMOKEHOUSE	17
<i>Corsair Triple Smoke Single Malt Whiskey, Lime Juice, Simple Syrup, Splash of Coke, Luxardo, Orange Peel, Bourbon Aged Cherry</i>	

AUTUMN HAYRIDE	17
<i>Jeffersons Reserve Bourbon, Mad River Apple Brandy, Crown Peach, Cinnamon Simple, Lemon Juice, Garnished with Apple & Cinnamon Stick</i>	

PEACH CIDER TODDY	16
<i>Old Camp Peach Pecan Whiskey, Local Hot Cider, Fresh Lemon Juice, Garnished with Apple Slice, Lemon & Cinnamon Stick</i>	

BACKDRAFT	16
<i>Village Bonfire, Ginger Beer, Lemon Juice, Garnished with Candied Ginger & Lemon</i>	

ESPRESSO MARTINI	15
<i>Espresso Vodka, Cold Brew Coffee, Tia Maria Coffee Liqueur, Garnished with Espresso Powder and Espresso Beans</i>	

SALTED CARAMEL OLD FASHIONED	16
<i>Smugglers Notch Maple Bourbon, Angostura Bitters, On a Rock, Garnished with a Caramel Candy, Cinnamon Clove Bourbon Soaked Cherry, Salted Caramel Rim</i>	

KENTUCKY MULE	15
<i>Bulleit Bourbon, Ginger Beer, Mint, Fresh Lime, Candied Ginger</i>	

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

MOCKTAILS, SPARKLING TEAS AND SODAS

EL NINO | 9

Mango, Banana, Pineapple & Lime Juice

PEARL'S PERFECT SWEET TEA | 9

Sweet Peach & Raspberry Tea with a Dash of Cardamom

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