

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 | 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 Veg, House BBQ Sauce, Saltines
GF UPON REQUEST

PEARL'S BISCUIT BASKET | FOUR FOR 17

Cream Gravy, Whipped Honey Butter & Preserves - v ON REQUEST

PIMENTO CHEESE FRITTERS | 18

Battered, Fried, Buttermilk Ranch - v

BAYOU DEVILED EGGS | FIVE FOR 11

Creole Spiced, Chives, Pickled Veggies - GF v

CRAB CAKE | 23

Jumbo Lump Crab, Coleslaw, Remoulade

CRISPY BRUSSELS | 18

Fire Roasted Brussels Sprouts, Horseradish Cream,
Maple Spiced Pecans, House Smoked Bacon - GF

TEXAS TWINKIES | 18

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

CRAB STUFFED MUSHROOMS | 21

Cremini Mushroom, Jumbo Lump Crab,
Garlic Butter, Lemon

CAST IRON SKILLET CORNBREAD | 13

Creamed Corn, Green Chiles, Whipped Honey Butter - v

SOUPS & SALADS

STEAKHOUSE BRISKET CHILI | BOWL 15 ENTREE 25

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

ROASTED BEET SALAD | 17

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

HOT SPINACH SALAD | 18

Baby Spinach, Balsamic Vinaigrette, Cremini Mushrooms,
House Made Bacon Lardons, Crumbled Gorgonzola - GF

PEARL'S SALAD | 15

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

WINTER COBB SALAD | 26

Baby Greens, Sliced Pear, Cranberries, House Smoked Bacon,
Sharp Cheddar, Hard Boiled Egg, Grilled Chicken, Roasted
Sweet Potato, Dijon Vinaigrette Dressing - GF

CHEF'S SOUP OF THE DAY | 13

Oyster Crackers

ADD A PROTEIN TO YOUR SALAD

Grilled Chicken or Smoked Turkey | 11 Grilled Shrimp | 16

LOW COUNTRY PLATES

BRISKET MAC & CHEESE | 34

Pearls Macaroni & Cheese, House Smoked Brisket, BBQ Sauce

SOUTHERN FRIED CHICKEN | 30

Collard Greens & Mashed Potato

14 OZ GRILLED BONE-IN PORK CHOP | 32

Port Wine Cherry Reduction, Whipped Yams,
Seasonal Vegetable - GF

COUNTRY FRIED STEAK | 32

Black Pepper Cream Gravy, Mashed Potatoes,
Seasonal Vegetables

SHRIMP & GRITS | 36

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

CREOLE GUMBO | 36

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

TURKEY POT PIE | 32

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

CAJUN CHICKEN PASTA | 34

Fresh Pasta, Cajun Cream, Roasted Red Pepper, Blackened
Chicken, Parmesan, Diced Tomato, Pecan Breadcrumb

BLACKENED CATFISH | 34

Delta Catfish, White Cheddar Grits, Collard Greens - GF

CHARGRILLED NEW YORK STRIP | 42

Smoked Bourbon Demi Glace, Fried Onion Tangles,
Roasted Potatoes, Seasonal Vegetable - GF ON REQUEST

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 28 | THREE 34 | FOUR 40 | ALL 46

A LA CARTE MEATS | 11 EACH

TURKEY BREAST

PORK SPARE RIBS

BEEF BRISKET

PULLED PORK

CHEDDAR JALAPENO SAUSAGE

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 with Hand Cut Steak Fries

PEARL'S BRISKET BURGER | 24

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

TEXAS BRISKET MELT | 22

Hand Sliced Brisket, Pepper Jack Cheese, BBQ Sauce

SMOKED TURKEY BLT | 22

Candied Bacon, Lettuce, Tomato

CRAB CAKE SANDWICH | 28

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 6 | THREE 15 | FOUR 19 | FIVE 23

CONFECTIONS

SALTED CARAMEL CREME BRULEE | 14

Rich Custard with Hardened Caramel Topping

BOURBON PECAN CARAMEL BROWNIE SUNDAE | 14

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

SEASONAL CHEESECAKE | 14

Dollop of Whipped Cream

WINTER IN THE ORCHARD | 14

Warm Apple Dumpling, Vanilla Bean Ice Cream,
Whiskey Caramel, Fresh Whipped Cream

FLOURLESS CHOCOLATE SIN CAKE | 14

Raspberry Drizzle and Dollop of Fresh Whipped Cream - GF

BEIGNETS | 14

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>	13
GRUNER VELTLINER <i>Von Kisel</i>	16
GEWURZ <i>Alexander Valley</i>	18
CHARDONNAY <i>Eschol</i>	16
CHARDONNAY <i>Pacificana</i>	16
SAUVIGNON BLANC <i>Ned Marisco</i>	16
VINHO VERDE <i>Vera Azal</i>	13

RED VARIETALS

PINOT NOIR <i>Blood Root</i>	18
RED BLEND <i>India Ink</i>	16
SHIRAZ-CABERNET <i>Penfolds</i>	13
MERLOT <i>Grayson</i>	13
MALBEC <i>Santa Julia Reserve</i>	16
CABERNET SAUVIGNON <i>Bonanza</i>	18
BOURBON AGED CABERNET <i>Prospector's Proof</i>	18

ROSE AND SPARKLING

ROSE <i>Famille Perrin</i>	13
SPARKLING <i>Bailly-Lapierre</i>	16
SPARKLING ROSE <i>Lunetta</i>	16

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 <i>Draught Stout</i> 4.2% abv	8
MONTUCKY <i>Cold Snack Lager</i> 4.1% abv	8
ZERO GRAVITY <i>Green State Lager</i> 4.9% abv <i>Conehead IPA</i> 5.7% abv	8
LAWSON'S <i>Little Sip IPA</i> 6.2% abv	10
GREEN EMPIRE <i>Side Business IPA</i> 7.0% abv	10
14TH STAR <i>Citranade DIPA</i> 7.7% abv	10
BENT WATER BREWING <i>Sluice Juice New England IPA</i> 8.5% abv	10
FOUR QUARTERS <i>Horn of the Moon Wheat/Witbier</i> 4.8% abv	10
FOLEY BROTHERS <i>Seasonal Stout</i>	10

12 OZ CIDERS

CITIZEN CIDER <i>Unified Press</i> 5.2% abv <i>Dirty Mayor</i> 5.2% abv	8
SHACKSBURY <i>Rose</i> 5.5% abv <i>Vermont</i> 6.0% abv	8

COCKTAILS

HOUSE BARREL AGED

SUNDAY'S BEST OLD FASHION'	16
<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	16
<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	18
<i>House Blended Tequila, Cointreau, Lime Juice, Agave. Served on the Rocks, Kosher Salted Rim, Sliced Lime</i>	

PEARL'S WINTER COCKTAILS

CARTEL MARGARITA	18
<i>Ghost Tequila, Grand Marnier, Fresh Lime Juice, Agave Syrup, Gold Leaf Sugar & Hawaiian Black Sea Salt Rim, Lime Wedge</i>	
GOLDEN TINSEL MARGARITA	18
<i>Reposado Tequila, Grand Marnier, Lime Juice, Agave Nectar, Gold Sugar & Salt Rim, Lime</i>	
BUTTERSCOTCH SPIKED HOT CHOCOLATE	16
<i>Butterscotch Schnapps, Jackson Morgan Southern Cream, Hot Chocolate, Whipped Cream, Shaved Chocolate</i>	
FROSTY'S EGGNOG	18
<i>House Blended Eggnog, Remy Martin VSOP Cognac, Makers Mark, Caramel & Toasted Coconut Rim, Cinnamon Stick Garnish</i>	
TENNESSEE SMOKE SHOW	18
<i>Corsair Triple Smoke Single Malt Whiskey, Lime Juice, Simple Syrup, Splash of Coke, Luxardo, Orange Peel, Bourbon Aged Cherry</i>	
3 WISE MEN MANHATTAN	17
<i>Johnny Walker Black, Jack Daniels, Jim Beam, Sweet Vermouth, Angostura Bitters, Garnished with Bourbon Clove Soaked Bing Cherry & Candied Orange</i>	
APPLE BRANDY HOT TODDY	17
<i>Apple Jack Brandy, Hot Cider, Fresh Lemon Juice, Garnished with Apple Slice, Lemon & Cinnamon Stick</i>	
BACKDRAFT	17
<i>Village Bonfire Whiskey, Ginger Beer, Lemon Juice, Garnished with Candied Ginger & Lemon</i>	
PEPPERMINT MARTINI	17
<i>Vanilla Vodka, White Chocolate Liqueur, Crème de Menthe, Crushed Candy Cane Rim, Whipped Cream</i>	
FROSTBITE	17
<i>Plata Tequila, White Chocolate Liqueur, Crème de Menthe, Cream, Lime Juice, Whipped Cream, Peppermint, Rosemary</i>	
PAMA CRANBERRY MULE	17
<i>Deep Eddy Cranberry Vodka, Pama Pomegranate Liqueur, Ginger Beer, Lime Juice, Garnished with Rosemary, Sugared Cranberries & Lime</i>	
WHITE WINTER COSMO	18
<i>Deep Eddy Cranberry Vodka, Cointreau, Lime Juice, White Cranberry Juice, Garnished with Sugared Cranberries</i>	

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

MOCKTAILS, SPARKLING 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

BOTTLED SODAS 12 OZ | 5

Flavors: Stewart's Root Beer, Stewart's Key Lime, Stewart's Orange n' Cream