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

PICKLE FRIES | 11
Beer Battered Spears, Rémoulade

DELTA BLUES PLATTER | 17
Pimento Cheese Dip, Smoked Jalapeno Cheddar Sausage, Pickled Veggies, Crostini ~ GF upon request

PEARL'S BISCUIT BASKET | THREE **12** | FIVE **18**
Cream Gravy, Whipped Honey Butter & Preserves

FRIED GREEN TOMATOES | 15
Rémoulade

OYSTERS ROCKEFELLER | 16
Butter, Parsley & Breadcrumbs

BAYOU DEVILED EGGS | THREE **7** | FIVE **10**
Creole Spiced, Chives, Pickled Veggies ~ GF

NASHVILLE HOT CAULIFLOWER | 14
Buttermilk Ranch Dressing, Pickled Veggies

WARM CHESAPEAKE CRAB DIP | 17
Crab Meat, Blend of Cheeses, Old Bay Seasoning, Crostini ~ GF upon request

CHICKEN WINGS | 16
Kentuckyaki or Buffalo Style with Blue Cheese Ranch ~ GF

CAST IRON SKILLET CORNBREAD | 12
Creamed Corn, Green Chiles, Whipped Honey Butter

SOUPS & SALADS

LOW COUNTRY COBB | 20
Smoked Turkey, Bacon, Greens, Blue Cheese, Tomato, Red Onion, Croutons, Bayou Deviled Egg, Blue Cheese Ranch Dressing

PEARL'S SALAD | 14
Greens, Dried Cherry, Crumbled Goat Cheese, Candied Pecan, Maple Balsamic

SOUTHWEST CAESAR | 14
Roasted Corn Salsa, Corn Bread Croutons, Charred Poblano Caesar, Lemon Wedge

CREOLE GUMBO | 12
Hearty Blend of Chicken, Andouille Sausage, Shrimp, Celery & Gumbo Filé Topped with White Rice

CHEF'S SOUP OF THE DAY | 14
Westminster Oyster Crackers ~ GF

LOW COUNTRY PLATES

Select 2 Fixin's

BBQ MAC & CHEESE | 26
House Smoked Chopped Brisket

SOUTHERN FRIED CHICKEN | 28
A Pearl's Classic with Breast, Leg, Thigh and Wing

COUNTRY CUT PORK CHOPS | 28
Grilled with Bourbon Molasses Glaze ~ GF

COWBOY RIBEYE | 50
Grilled 20 oz Bone -In topped with Chimichurri & Blistered Tomatoes ~ GF

MAMA'S MEATLOAF | 24
Brown Sugar & Catsup Topping

COUNTRY FRIED STEAK | 28
Black Pepper Cream Gravy

SHRIMP & GRITS | 34
Blackened Shrimp with Trinity & Tasso Ham, Cheesy Grits ~ GF

DELTA CATFISH | 30
Blackened, Rémoulade ~ GF

CRAWFISH ÉTOUFFÉE | 32
Holy Trinity Stewed with Andouille Sausage and Crawfish Tails. Topped with White Rice

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

FRIED GREEN TOMATO BLT | 19
Stacked Smoked Bacon, Green Tomato, Lettuce, Duke's Mayo, Artisan Roll

PEARL'S ANGUS BURGER | 20
Bacon, Cabot Cheddar, Tobacco Onions, BBQ Sauce

Make it a Beyond Burger | **20**

TEXAS BRISKET MELT | 20
Hand Sliced Brisket, Pepper Jack Cheese, BBQ Sauce

FRIED OYSTER OR SHRIMP PO' BOY | 25
Shredded Lettuce, Tomato, Cheddar Cheese, Rémoulade, Po' Boy Roll

THE FIXIN'S

Mac & Cheese ~ V
Fried Okra ~ V
Mashed Yams with Brown Sugar Pecan Crumble ~ GF V
Collard Greens with Bacon ~ GF
Country Mashed & Black Pepper Cream Gravy
Cheesy Grits ~ GF V
Cole Slaw ~ GF V
French Fries ~ V
Dill Potato Salad ~ GF V
Red Beans & Rice with Andouille Sausage ~ GF
BBQ Pit Beans with House-Pulled Pork ~ GF

EACH **5** | THREE **14** | FOUR **18** | FIVE **22**

CONFECTIONS

PECAN PIE | 12
Dollop of Fresh Whipped Cream

WARM PEACH COBBLER | 12
A La Mode with Vanilla Bean Ice Cream

LEMON CHEESCAKE | 12
Dollop of Fresh Whipped Cream

NANA'S BANANA 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

BEIGNETS | 12
Dusted with Powdered Sugar and Drizzled with Chocolat

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.*