

Pearl's Place



A SOUTHERN KITCHEN IN THE GREEN MOUNTAINS

INSPIRATIONS

- PICKLE FRIES | 11**
Beer Battered Spears, Rémoulade
- DELTA BLUES PLATTER | 17**
Pimento Cheese Dip, Smoked Jalapeno Cheddar Sausage, Pickled Veggies, Saltines ~ GF upon request
- PEARL'S BISCUIT BASKET | THREE 12 | FIVE 18**
Cream Gravy, Whipped Honey Butter & Preserves
- FRIED GREEN TOMATOES | 15**
Creole Ranch
- OYSTERS ROCKEFELLER | 16**
Butter, Parsley & Breadcrumbs
- BAYOU DEVEILED 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**
Jack Fruit, Beyond Sausage, Jalapeno, Tomato, Celery, Gumbo Filé ~ VEGAN
- CAJUN SHRIMP & ROASTED CORN CHOWDER | 14**
WESTMINSTER Oyster Crackers ~ GF

LOW COUNTRY PLATES

Select 2 Fixin's

- 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 Bone-In 16 oz. Ranch Rub, Tobacco Onions ~ GF upon request
- 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
- NEW ORLEANS BARBECUE SHRIMP | 32**
Lemon-Butter-Worcestershire Sauce, Sliced Baguette ~ GF upon 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 26 | THREE 32 | FOUR 38 | ALL 44

- TURKEY BREAST**
- ST. LOUIS STYLE PORK RIBS**
- BEEF BRISKET**
- PULLED PORK**
- CHEDDAR JALAPENO SAUSAGE**

HAND HELDS

Served with Fries

- HAND PULLED PORK SANDWICH | 18**
BBQ Sauce, Coleslaw, Sliced Tomato
- NASHVILLE HOT CHICKEN SANDWICH | 19**
Shredded Lettuce, Duke's Mayo, Pickle Chip
- FRIED GREEN TOMATO BLT | 18**
Stacked Smoked Bacon, Green Tomato, Lettuce, Duke's Mayo, Artisan Roll
- PEARL'S ANGUS BURGER | 19**
Bacon, Pimento Cheese, Tobacco Onions
- Make it a BEYOND Burger | 20*
- TEXAS BRISKET MELT | 19**
Hand Sliced Brisket, Pepper Jack Cheese, BBQ Sauce
- FRIED OYSTER OR SHRIMP PO' BOY | 25**
Shredded Lettuce, Tomato, Cheddar Jck Cheese, Rémoulade, Po' Boy Roll

THE FIXIN'S

- Mac & Cheese*
- Fried Okra*
- Mashed Yams with Brown Sugar Pecan Crumble*
- Collard Greens with Bacon*
- Country Mashed & Black Pepper Cream Gravy*
- Cheesy Grits*
- Confetti Cole Slaw*
- French Fries*
- Dill Potato Salad*
- Black-Eyed Peas with Tasso Ham*
- BBQ Pit Beans with House-Pulled Pork*

EACH 5 | THREE 14 | FOUR 18 | FIVE 22

CONFECTIONS

- BOURBON PECAN PIE | 12**
Dollop of Fresh Whipped Cream
- WARM PEACH COBBLER | 12**
A La Mode with Vanilla Bean Ice Cream
- KEY LIME TART | 12**
Dollop of Fresh Whipped Cream
- NANA'S BANANA BREAD PUDDING | 12**
A La Mode with Vanilla Bean Ice Cream and Vanilla Custard Drizzle
- CHOCOLATE PEANUT BUTTER PIE | 12**
Dollop of Fresh Whipped Cream

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

BY THE GLASS

WHITE	
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

PINOT NOIR <i>BloodRoot</i>	17
RED BLEND <i>India Ink</i>	15
SHIRAZ-CABERNET <i>Penfolds</i>	12
MERLOT <i>Grayson</i>	12
MALBEC <i>Santa Julia</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
CREMANT DE BOURGOGNE <i>Bailly-Lapierre</i>	15
PECHE IMPERIALE <i>Louis de Grenelle</i>	15
SPARKLING CAPITOL FIZZ <i>Illahe Vineyards</i>	15

RED WINES

PINOT NOIR <i>Balade by Belle Glos Santa Maria Valley CA 2020</i>	60
PINOT NOIR <i>The Calling Russian River Valley CA 2019</i>	55
PINOT NOIR <i>BloodRoot CA 2020</i>	17 65
RED BLEND <i>Cotes du Crow's Morgan Winery Monterey CA 2106</i>	55
RED BLEND <i>India Ink Kuleto Estate Napa Valley CA 2019</i>	15 55
MINERVOIS <i>Tradition Chateau Cabezac France 2019</i>	45
ZINFANDEL <i>The Railyard Trig Point Alexander Valley CA 2017</i>	55
SHIRAZ-CABERNET <i>Penfolds Koonunga Hill S Australia 2018</i>	12 45
MERLOT <i>Grayson Cellars CA 2018</i>	12 45
ASSEMBLAGE <i>Bodega Atamisque Mendoza Argentina 2015</i>	95
MALBEC <i>Santa Julia Reserva Valle de Uco Argentina 2018</i>	15 55
TEMPRANILLO <i>Octavo Arte Spain 2020</i>	85
CABERNET SAUVIGNON <i>Mount Veeder Winery Napa Valley CA 2018</i>	95
CABERNET SAUVIGNON <i>Bonanza CA 2020</i>	17 65
BOURBON AGED CABERNET <i>Prospector's Proof 1000 Stories CA 2017</i>	17 65
BOURBON AGED RED BLEND <i>Cooper & Thief CA 2018</i>	75
BABERA D'ASTI <i>Cantina del Lupo Italy 2020</i>	45
SYRAH <i>Vintners Milbrandt Wahluke Slope WA 2018</i>	75

WHITE WINES

PINOT GRIS <i>Montinore Estate Willamette Valley OR 2018</i>	45
PINOT GRIGIO <i>Vigneti del Sole Delle Venezie Italy 2020</i>	12 45
VERMENTINO SASSOREGALE <i>Maremma Toscana Italy 2020</i>	45
GRUNER VELTLINER <i>Von Kisel Burgenland Austria 2019</i>	15 55
GEWURZTRAMINER <i>Alexander Valley Mendocino County CA 2019</i>	17 65
SANCERRE <i>Les Demoiselles France 2020</i>	65
SANCERRE <i>Fournier Pere & Fils France 2020</i>	90
CHARDONNAY <i>Cave de Lugny Macon-Lugny Les Charmes France 2020</i>	45
CHARDONNAY <i>Rombauer Carneros CA 2020</i>	70
CHARDONNAY <i>Eschol by Trefethen Napa Valley CA 2020</i>	15 55
CHARDONNAY <i>Pacificana CA 2019</i>	15 55
CHARDONNAY <i>Migration Russian River CA 2019</i>	110
UN-OAKED CHARDONNAY <i>Morgan Winery Metallico Sta. Lucia Highlands CA 2019</i>	75
CHARDONNAY <i>Blood Root Sonoma County 2020</i>	55
BOURBON AGED CHARDONNAY <i>Prospector's Proof 1000 Stories CA 2018</i>	65
SAUVIGNON BLANC <i>Duckhorn Napa Valley CA 2021</i>	65
SAUVIGNON BLANC <i>Stoneleigh Marlborough NZ 2021</i>	45
SAUVIGNON BLANC <i>The Ned Marisco Vineyards Marlborough NZ 2021</i>	15 55
SAUVIGNON BLANC <i>Groth Napa Valley CA 2020</i>	55
VINHO VERDE <i>Vera Azal Branco Portugal 2020</i>	12 45

ROSE & SPARKLING

COTES DE PROVENCE <i>Rose Chateau Peyrassol France 2020</i>	45
ROSE <i>Reserve Famille Perrin Cotes du Rhone France 2020</i>	12 45
COTES DE PROVENCE ROSE <i>Whispering Angel Chateau d'Esclans France 2021</i>	55
ROSE <i>Tuck Beckstoffer Hogwash CA 2020</i>	45
VINHO VERDE ROSE <i>Arca Nova Portugal 2020</i>	65
GRUET BLANC DE NOIRS <i>Methode Champenoise New Mexico NV 375 ML</i>	45
CREMANT DE BOURGOGNE <i>Bailly-Lapierre France NV</i>	15 55
PECHE IMPERIALE <i>Louis de Grenelle Loire France NV</i>	15 55
SPARKLING CAPITOL FIZZ <i>Illahe Vineyards Willamette Valley OR 187ml</i>	15

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>	
HOUSE BLENDED TEQUILA	15
<i>A blend of different quality tequilas. Try it neat, on the rocks, or in your favorite cocktail</i>	

MARGARITAS

CASA AGED MARGARITA	17
<i>House Blended Tequila, Cointreau, Lime Juice, Agave. Served on the Rocks, Kosher Salted Rim, Sliced Lime</i>	
CARTEL MARGARITA	17
<i>Ghost Tequila, Grand Marnier, Lime Juice, Agave, Served on the Rocks, Confectioner's Sugar and Black Hawaiian Sea Salt Rim, Lime Twist</i>	
FEDERALES MARGARITA	17
<i>Reposado Tequila, Cointreau, Lime Juice, Pineapple Juice, Cilantro, Agave. On the Rocks, Kosher Salt Rim, Lime Twist, Pineapple Cube</i>	

ADULT TEAS & ADES

CAJUN LEMONADE	13
<i>Pimm's, Deep Eddy Lemon Vodka, Lemonade, Dash of Tabasco, Topped with 7-Up, Over Ice, Chili Dusted Lemon Peel</i>	
STRAWBERRY LIMEADE	13
<i>Deep Eddy Lime Vodka, Lime Juice, Strawberry Jam, Over Ice, Sliced Strawberry & Slice of Lime</i>	
SUNNY TEA-LIGHT	13
<i>Deep Eddy's Sweet Tea Vodka, Orange Whipped Vodka, Orange Juice over Ice, Orange Slice</i>	
PEACHY KEEN	13
<i>Deep Eddy's Peach Vodka, Bourbon, Peach Jam, Lemon Juice, topped with Club Soda, Over Ice, Peach Slice & Lemon Wedge</i>	

SPECIALTY COCKTAILS

PEARLICIOUS	16
<i>Deep Eddy's Peach Vodka, Domaine De Canton Ginger Liqueur, Orange Juice, Cranberry Juice, Served Up, Peach Slice</i>	
GULFSTREAM BLOODY	16
<i>Vodka, Clamato, Lemon Juice, Worcestershire, Horseradish, Old Bay Rum, Bacon and Cocktail Shrimp Garnish</i>	
SAM HILL HURRICANE	16
<i>Light Rum, Banana Syrup, Dark Rum, Orange Juice, Pineapple Juice Shaken, Pineapple & Orange Cube</i>	
SAVANNAH SLAMMER	16
<i>Southern Comfort, Amaretto, Sloe Gin, Orange Juice, Iced Tea, Candied Orange</i>	
MINT CONDITION MOJITO	16
<i>Rum, Lime Juice, Fresh Mint, Simple Syrup, Lemonade, Club Soda, Over Ice, Lime Wedge and Mint Leaves</i>	