

To Share

CHILLED SHRIMP >> 18

Zesty Cocktail Sauce & Fresh Lemon ~ GF

LOADED FRIES >> 19

House Smoked Pulled Pork, Cheddar, BBQ Sauce, Sour Cream, Green Onion ~ GF

CANDIED BACON CLOTHESLINE >> 17

Smoked Bacon, Cheddar Cubes, Pickled Veggies, Rosemary ~ GF

FRIED PICKLES >> 14

Buttermilk Ranch Dip ~ VEG

CHICKEN WINGS >> 18

Buffalo, BBQ or Garlic Parm Celery & Blue Cheese Dip ~ GF

BBQ NACHOS >> 15

House Smoked Brisket, Tortilla Chips, Cheddar, Green Onion, Jalapeno, BBQ Sauce, Sour Cream ~ GF

SALAD & SOUP

SOUP OF THE DAY >> 9

Chef's Inspiration

GARDEN SALAD >> 12

Mixed Greens, Tomato, Carrot, Onion, Cucumber, Croutons. Ranch, Blue Cheese or Balsamic Vinaigrette ~ VEG, GF upon request

HARVEST COBB SALAD >> 22

Mixed Greens, Smoked Bacon, Smoked Turkey, Hard Boiled Egg, Tomato, Red Onion, Blue Cheese Crumbles, Croutons, Balsamic Vinaigrette ~ GF upon request

Pearl's

AT THE GARAGE

LARGE PLATES

SOUTHERN FRIED CHICKEN DINNER >> 21

Breast, Leg, Drum, Thigh, Yams with Candied Pecans, Collard Greens

STEAK FRITES >> 32

Marinated Flat Iron Steak, Chimichurri Sauce, House Cut Fries, Mixed Greens ~ GF

CREAMY CAJUN FETTUCINE ALFREDO

BLACKENED SHRIMP >> 26

GRILLED OR BLACKENED CHICKEN >> 24

BRISKET MAC & CHEESE >> 26

Cavatappi Pasta, Cheddar, Smoked Brisket, BBQ Sauce

FROM THE PIT

SERVED WITH 2 FIXIN'S, PICKLED VEGETABLE, BBQ SAUCE

Two Meats 28 >> Three Meats 32 >> Four Meats 36

>> a la carte meats 12 each

TURKEY BREAST • ST LOUIS RIBS • BEEF BRISKET •

PULLED PORK • TEXAS CAJUN SAUSAGE

CAESAR SALAD >> 14

Romaine Lettuce, Croutons, Classic Caesar Dressing,
Fresh Lemon ~ GF upon request

Add Grilled Chicken >> 9

Add Grilled Flank Steak >> 16

Add Blackened Shrimp >> 14

Add House Smoked Turkey >> 12

Add House Smoked Pulled Pork >> 12

Add House Smoked Brisket >> 12

HAND HELDS ~GF on request

SERVED WITH HAND-CUT FRIES & PICKLE

BLACK BEAN BURGER >> 17

Sharp Cheddar, Lettuce, Tomato, Onion,
Chipotle Aioli, Brioche Bun ~ VEG

HOUSE SMOKED PULLED PORK SANDWICH >> 16

BBQ Sauce, Coleslaw, Brioche Bun

HOUSE SMOKED TURKEY BLT >> 18

Smoked Bacon, Lettuce, Tomato, Mayo,
Grilled Jalapeno Cornbread

HOUSE SMOKED BRISKET MELT >> 19

BBQ Sauce, Cheddar, Fried Onion,
Grilled Jalapeno Corn Bread

PEARL'S BRISKET BURGER >> 20

Cheddar, Lettuce, Tomato, Onion, Brioche Bun

Add Smoked Bacon >> 2

FIXIN'S

Each 6 >> Three 15 >> Four 18

Yams with Candied Pecan Crumble ~ VEG GF

Collard Greens with Bacon

Cornbread ~ VEG

Coleslaw ~ VEG GF

Mac & Cheese ~ VEG

French Fries ~ VEG GF

Pit Beans ~ GF

BEVERAGES

COFFEE Single Serve French Press >> 5

Add a Shot of Village Garage Bourbon >> 8

JUICE >> 5

Cranberry, Apple, Orange, Pineapple, Grapefruit

SODA >> 5

All Handcrafted, Small Batch, Natural Cane Sugar

BOYLAN SODA 12oz Bottle: Cola, Diet Cola,

Ginger Ale, Rootbeer, Ginger Beer, Tonic Water

STUBBORN SODA 12oz can: Agave Vanilla Cream,
Black Cherry Tarragon

WATER 750ml Bottle: Alkaline or Sparkling >> 5

PLEASE NOTE: Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of food-borne
illness, especially if you have certain medical conditions.

WE WILL APPLY A GRATUITY OF 20% TO PARTIES OF 6 OR MORE