

**THE PIG**  
SOUTHERN SMOKEHOUSE



**THE PEARL**  
SEAFOOD & RAW BAR

**SALADS & LIGHT FARE**

**P+P Cobb Side 6 Entrée 10**

Tucker Farms Mixed Greens, Egg, Red Onion, Radish, Carrot, Tomato, Pork Belly Croutons, Buttermilk Dressing

**Baby Kale "Caesar" Side 6 Entrée 10**

Parmesan, Buttery Croutons, Anchovy

**Soup of The Day + Salad + Cornbread 11**

Choice of Side Cobb or Kale Caesar (Sub Brunswick + \$1)

**Add On:** Pulled Pork 6, Sliced Turkey 6, Chopped Brisket 6, GA Shrimp 8

**Smoke House Lunch 16**

P+P Cobb ★ Any Smokehouse Sandwich ★ Brownie

**HOT APPETIZERS**

- Buttermilk Cornbread** Whipped Honey Butter 4
- Pimento Cheese Croquettes** Red Pepper Relish 9
- Buffalo Pork Rinds** Blue Cheese, Celery, Carrots 6
- Deviled Eggs** Crispy Onions 5
- Rib Tips in Bourbon Sauce** (8oz Bone In) 8
- Fried Green Tomatoes** Red Pepper Relish 8
- Brunswick Stew** Cornbread 6

**SOUTHERN SAMPLER**

Smoked Wings, Pimento Cheese Croquettes  
Rib Tips, Buffalo Pork Rinds, Deviled Eggs  
Please No Substitutions

**28** (add ¼ lb Peel + Eat Shrimp +8)

**STRAIGHT FROM THE SMOKER**

Plates are served with 2 sides and Texas Toast  
**Sub Cornbread For \$1 ★ Add an Extra Side For \$3**  
Sandwiches are served on Texas Toast with Fries  
*(All smokehouse proteins are gluten free)*

**Poultry**

*We Proudly Serve Springer Mtn. Farms Chicken*

**Half Chicken Plate 16**

**Wings (8 pieces) Wings Only 10 Plate 14**

**Sliced Turkey Breast Plate 16**

**Turkey Sandwich** Watercress, Bacon, Hot Pepper Aioli 13

**Pork**

- 16 Hour Pulled Shoulder** Sandwich 11 Plate 15
- 6 Hour Spare Ribs** Half Rack 19 Full 33
- 6 Hour Baby Back Ribs** Half Rack 19 Full 33

**Certified Angus Beef**

**12 Hour Brisket (Sliced) Sandwich 12 Plate 18**

**Brisket "Sloppy Joe Style" Sandwich 12 Plate 18**  
Pulled, Bourbon Sauce, Topped With Slaw

**P+P Burger 14**

1/2lb Angus Burger, Smoked Cheddar  
Crispy Onions, Bourbon BBQ Sauce, House Pickles  
Fries (Add Bacon \$2)

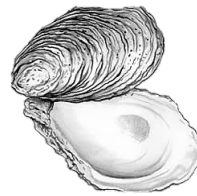
**THE SMOKE STACK 64** (Feeds 2-4 People)

**To Start** Cobb Salad+Buttermilk Cornbread  
**Then**

5oz Pulled Pork ★ 6oz Brisket  
2 Spare Ribs ★ 4 Wings

Pork Braised Collard Greens ★ Cole Slaw  
Smokey Mac + Cheese ★ P&P Baked Beans

**To Finish** Warm Fudge Brownie



**CHECK OUT THE SPECIAL SHEET FOR OUR DAILY OYSTERS!**

**ASK ABOUT OUR \$1 OYSTER FROM 4-6PM!**

**HOT & COLD APPETIZERS**

**Chilled Peel + Eat GA Wild Caught Shrimp**

Smoke Seasoned, Cocktail Sauce

¼ lb 8 ½ lb 14 Full lb 26

**Crab Cakes 13**

Watercress, Remoulade

**Steamed Crab Legs Per Cluster 12**

Grilled Lemon, Butter

**Ahi Tuna Poke 14**

Almonds, Citrus-Soy, Sesame Seeds,  
Tucker Farms Mixed Greens

**Seafood Dips + Club Crackers**

Smoked Trout Dip 9

Deviled Crab Dip 10

Smoked Salmon Dip 9

**Oyster Shooter 8**

Veggie Infused Vodka, Signature Mary Mix, Scallions

**SMOKED FISH**

**Choose One 8.50 All Three 23**

Served with Club Crackers, Pickles, Herb Cream Cheese

**Pastrami Salmon** Duck Trap River, ME

**Smoked Scallops** (Spice Rub, Soy) Duck Trap River, ME

**Carolina Trout** Duck Trap River, ME

**SEAFOOD PLATTERS**

*Sorry, No Substitutions*

**MINI 30**

Half Dozen Oysters, ¼lb Peel + Eat GA Shrimp

Ahi Tuna Poke, Garnishes

**MEGA 65**

Dozen Oysters, Crab Legs

¼ lb Peel + Eat GA Shrimp, *Choice of Seafood Dip*

Ahi Tuna Poke, Garnishes

**ENTREES**

**Grilled GA Trout 19**

Sauteed Garlic Green Beans, Smoked Tomato Jus

**Shrimp & Grits 18**

White Shrimp, Smoked Tomato Gravy,  
Andouille Sausage, Serrano Pepper, Gouda Grits

**Oyster Po' Boy 15**

Cornmeal Crusted Oysters, Mixed Greens,  
House Pickles, Alabama White Sauce, Fries

**Southern Vegetable Plate 16**

Charred Broccoli, Roasted Brussels Sprouts,  
Braised Green Beans, Smoked Mac 'n Cheese, Texas Toast

**Sides 6** \*Contains Meat!

- \*P+P Baked Beans ♦ Smoky Mac + Cheese
- Cole Slaw ♦ \*Pork Braised Collard Greens
- Charred Broccoli ♦ Roasted Brussels Sprouts
- Potato Salad ♦ Braised Green Beans
- Gouda Grits ♦ French Fries