

**THE PIG**  
**SOUTHERN SMOKEHOUSE**

**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**

<b>Buttermilk Cornbread</b> Whipped Honey Butter	4
<b>Pimento Cheese Croquettes</b> Red Pepper Relish	9
<b>Buffalo Pork Rinds</b> Blue Cheese, Celery, Carrots	7
<b>Deviled Eggs</b> Crispy Onions	5
<b>Rib Tips in Bourbon Sauce</b> (8oz Bone In)	8
<b>Fried Green Tomatoes</b> Red Pepper Relish, AL White	8
<b>Brunswick Stew</b> Buttermilk Cornbread	7

**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 18**

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

**Sliced Turkey Plate 15**

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

**Pork**

<b>16 Hour Pulled Shoulder</b>	Sandwich <b>11</b>	Plate <b>15</b>
<b>6 Hour Spare Ribs</b>	Half Rack <b>19</b>	Full <b>32</b>
<b>6 Hour Baby Back Ribs</b>	Half Rack <b>19</b>	Full <b>32</b>

**Certified Angus Beef**

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

**Brisket "Sloppy Joe Style" Sandwich 11 Plate 16**

Pulled, Bourbon Sauce, Topped With Slaw

**P+P Burger 14**

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

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

**To Start** Cobb Salad + Buttermilk Corn Bread

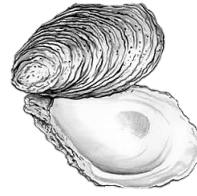
**Then**

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 Brownies



**THE PEARL**  
**SEAFOOD & RAW BAR**



**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 1 lb 26

**Crab Cakes 13**

Watercress, Capers, Remoulade

**Steamed Crab Legs Per Cluster 11**

Grilled Lemon, Butter

**Ahi Tuna Poke 14**

Almonds, Soy, Wakame, Furikake, Lime

**Seafood Dips + Lavosh**

Smoked Trout Dip 8

Deviled Crab Dip 9

Smoked Salmon Dip 8

(extra Lavosh +2)

**Oyster Shooter 8**

Veggie Infused Vodka, Signature Mary Mix, Scallions

**SMOKED FISH**

Choose One 8.50 All Four 27

Served with Lavosh, Pickles, Herb Cream Cheese

**Pastrami Salmon** Duck Trap River, ME

**Pacific Salmon** Cambridge House, CA

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

**Carolina Trout** Duck Trap River, ME

**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 17**

Timmy's Georgia White Shrimp, Smoked Tomato Gravy,  
Andouille Sausage, Serrano Pepper, Gouda Grits

**Oyster Po' Boy 15**

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

**Southern Vegetable Plate 16**

Charred Broccoli, Sauteed Garlic Green Beans,  
Roasted Brussels Sprouts, Smoked Mac 'n Cheese, 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 ♦ Sauteed Garlic Green Beans