

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	7
Deviled Eggs Crispy Onions	5
Rib Tips in Bourbon Sauce (8oz Bone In)	8
Fried Green Tomatoes Buffalo Ranch	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

¼ lb 8 ½ lb 14 Full lb 26

Smoke Seasoned, Cocktail Sauce

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

We Proudly Serve Duck Trap River Smoked Fish

Pastrami Salmon 8.50

Club Crackers, Capers, Herb Cream Cheese

Carolina Trout 8.50

Club Crackers, Capers, Herb Cream Cheese

Smoked Shrimp 10

Watercress, Frisee, Orange, Salted Cucumber, Pickled Onion

Try All 3 Smoked Fish For 24

SEAFOOD PLATTERS

Sorry, No Substitutions

MINI 30

Half Dozen Oysters, ¼lb Peel + Eat GA Shrimp

Ahi Tuna Poke

MEGA 65

Dozen Oysters, Crab Legs, Ahi Tuna Poke

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

ENTREES

Grilled GA Trout 19

Sauteed Garlic Green Beans, Gouda Grits,

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, Spicy Remoulade, 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