

FOR DINING ROOM & PATIO
SEATING, PLEASE USE
ORDER & PAY BY PHONE.

FOR FULL SERVICE,
GRAB A SEAT AT THE
BAR!



PLEASE PRACTICE
PROPER SOCIAL DISTANCING
WEAR YOUR MASK UNLESS YOU
ARE SEATED!
18% GRATUITY IS ADDED TO
ALL FULL SERVICE CHECKS.

Appetizers

CORNBREAD <i>whipped honey butter</i>	\$4
DEVEILED EGGS (3) <i>scallions</i>	\$3
PIMENTO CHEESE CROQUETTES <i>red pepper jelly</i>	\$9
BRUNSWICK STEW	\$7
CHILI CHEESE FRIES <i>cheddar, sour cream, onion, jalapeno, cilantro</i>	\$11
PORK RINDS <i>buffalo & blue cheese</i>	\$8
SOUTHERN TAMALES	\$7
4 cornbread muffins stuffed with smoked pork, BBQ butter	
COBB SALAD <i>Tucker Farms mixed greens, cherry tomato, radish, carrot, red onion, egg, bacon, house ranch</i>	\$7

Smoked Meats

POULTRY (HICKORY & OAK)

SMOKED WINGS (8 pieces)	\$10
HALF CHICKEN <i>sweet & savory rub, chef's fave!</i>	\$14

PIG (HICKORY & OAK)

4PC SPARE RIB	\$9
RIB TIPS (8oz) <i>signature bourbon sauce</i>	\$9
PULLED PORK <i>half lb \$11 full lb \$18</i>	
PULLED PORK SANDWICH <i>fries</i>	\$11

BRISKET & BEEF (CHERRY & HICKORY)

SLICED BRISKET <i>half lb \$14 full lb \$28</i>	
SLICED BRISKET SANDWICH <i>fries</i>	\$14
BEEF RIBS (2) <i>horseradish sauce</i>	\$13

Sides

Mac N Cheese \$5	Skillet Mac N Cheese \$9	
Southern Potato Salad \$4		
Pork Braised Collard Greens \$4		
Brisket Baked Beans \$4		
Coleslaw \$3	Gouda Grits \$4	Fries \$4
BAG 'O FRESH POPPED PORK RINDS \$5		
<i>salt & vinegar, cheddar ranch, house, maple bourbon</i>		

Sweets (Visit Grab & Go!)

Crème Brulee \$5
Mounds Coconut & Chocolate Bar \$2.75
Cosmic Fudge Brownie \$2.25
Red Velvet Cupcake \$3
Kitchen Sink Cookie \$1.5
Banana Pudding Cheesecake \$4.5
KING OF POPS \$3
chocolate sea salt, blueberry lemonade, key lime, strawberry lemonade, raspberry lime, cookies & cream, orange cream

Surf & Turf Smokestack \$55

*Southern BBQ Shrimp, 2 Beef Ribs, 1/2 lb Brisket,
Spare Ribs (2), 1/2 lb Pulled Pork, 3 Jumbo Wings,
Onion Rings, Texas Toast*

Raw Bar

OYSTERS ON THE HALF SHELL (Minimum of 6)
OLDE SALT, VA \$1.50ea R&A, AL \$1.50ea

OYSTER SHOOTER \$8

choya yuzu sake, citrus granita, wasabi tobiko

Seafood Classics

SMOKED SALMON DIP <i>buttered saltines</i>	\$9
FRIED OYSTERS (10) <i>spicy remoulade, lemon</i>	\$12
CRAB CROQUETTES (3) <i>remoulade</i>	\$13
PEEL+EAT SHRIMP <i>GA wild caught & served chilled</i>	half lb \$14
SNOW CRAB LEGS <i>old bay, drawn butter, lemon</i>	full lb \$29
FISH N CHIPS \$18	SHRIMP & GRITS \$19
<i>fried cod, fries, slaw, tartar, lemon</i>	<i>andouille pork sausage, smoked tomato gravy, serrano pepper, gouda grits</i>

Brunch AVAILABLE SAT 11-4pm & SUN 11-6pm

BISCUIT SANDWICHES (all eggs are scrambled)

EGG & CHEESE \$5 BACON, EGG & CHEESE \$6

EGG & CHICKEN SAUSAGE BISCUIT \$6.5

TURKEY SAUSAGE BURRITO \$9

scrambled eggs, tater tots, salsa roja, cheese, salsa verde & pico

PULLED PORK BURRITO \$8.5

roasted poblano, scrambled eggs, tater tots, salsa roja, cheese, pico

HONEY OAT CRUSTED BROWN BUTTER

FRENCH TOAST \$15

biggie chicken sausage, crème anglaise, cinnamon syrup

BAKED PANCAKES & HONEY BUTTER \$13

blueberry compote, cinnamon syrup

BRISKET SKILLET \$15

chopped brisket, scrambled eggs, tater tots, crispy onions

PASTRAMI SALMON BAGEL & LOX \$15

herb cream cheese, tomato, red onion

SIDES \$4

cheddar & gouda grits 2 eggs any style bacon chicken sausage

Signature Sandwiches, Dogs & Burger

NOT YOUR MAMA'S SLOPPY JOE *chopped brisket, onion, bourbon-chipotle sauce, crispy onion, challah bread, pickles, fries* \$16

SMOKED TURKEY & BACON SANDWICH *watercress, spicy aioli, texas toast, fries* \$13

PULLED PORK & CHEESE MELT *pulled pork, cheese blend, caramelized onions, sourdough bread, fries* \$13.50

SMOKEHOUSE BURGER *smoked angus patty, american cheddar, B+B pickles, brioche bun, fries* \$14

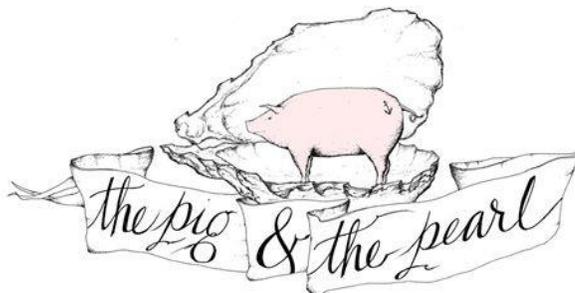
FRIED COD SANDWICH *lettuce, tomato, house tartar, brioche bun, french fries* \$15

FRIED CHICKEN SANDWICH *iceberg, honey mustard, B+B pickles, brioche bun, french fries* \$14

BUILD YOUR OWN CHICAGO RED HOT DOG \$4.5++ *diced onion, mustard, relish, ketchup* +.25 *chili*+1.5 *cheese* +.50

ORDER ONLINE
FOR
TO GO & CURBSIDE!

DON'T FORGET TO
CHECKOUT
THE BODEGA!



SMOKEHOUSE AND RAW BAR

THEPIGANDTHEPEARL.COM

404.541.0930

NO RESERVATIONS.

NO PARTIES OVER 8.

1.9.21

Slushy Specialities (solo/pitcher)

FROZEN SANGRIA \$9/\$24
passion fruit, apricot brandy

FROSE \$9
strawberry, mint simple

UNICORN \$9/\$24
sangria, frose

Draft Cocktails (solo/pitcher)

HURRICANE \$12

blackwell dark rum, white rum, passion fruit, lime

THE MARGARITA \$15 /\$47

patron silver tequila, pierre ferand curacao, chinola passion fruit, lime, citrus salt rim

HARVARD SOUR \$12 / \$40

laird's reserve applejack brandy, nonino amaro, demerara, lemon, king cube

THE LIT PIG \$15/\$47

all the booze, pineapple, peach schnapps, hibiscus (our LIT)

AVIATION \$12 / \$40

uncle val's gin, lazzaroni maraschino liqueur, crème yvette, lemon, filthy cherry

Classic & House Cocktails

MANHATTAN \$12

1792 bourbon, dolin rouge, angostura, king cube, boozy cherry

OLD FASHIONED \$14

nichters rye, house spiced demerara, angostura, king cube, orange peel

FRENCH 75 \$12

fords gin, merlet de melon, lemon, bubbles, orange peel

HONEYSUCKLE SIPPER \$9/\$36

cucumber infused cathead honeysuckle vodka, basil simple, house lemonade

HOUSE LEMONCELLO (3 oz) \$9

FAUXER BALL WHISKEY \$9

our house infused version of fireball!

\$5 Cocktails (make it a double +\$4)

GA PEACH vodka, peach schnapps, oj

SMOKE SCREEN rum, ginger ale, secret simple

PINK PUMA gin, lemon, grapefruit simple, soda

Brunch (available all the time)

SIGNATURE DILL BLOODY MARY \$9/\$36

MIMOSA oj & bubbles \$7/\$15

HARVEST MIMOSA apple cider & bubbles \$8/\$22

PINEAPPLE MIMOSA pineapple juice & bubbles \$8/\$19

Unleaded (single 16 oz/48 oz pitcher)

HOUSEBLEND COFFEE \$2.75

ASSORTED Soft Drink \$2.75/\$7

ICED TEA (sweet & unsweet) \$2.75/\$7

Cans & Bottles

VAI WAI 500ml bottle water (still) \$2.75

MOUNTAIN VALLEY SPARKLING WATER 750ml \$4.75

JARRITOS pineapple soda \$3

RED HARE grapefruit or root beer soda \$3

Draft Beer (16oz glass/48oz pitcher)

IRONSHIELD KOLSCH \$7/21

NEW REALM EUPHONIA PILSNER \$7/21

ARCHES MEXICAN VIENNA LAGER \$7/21

REFORMATION REVIVAL OKTOBERFEST \$7/21

ALLAGASH WHITE BELGIAN STYLE WHEAT \$7/21

CREATURE COMFORTS TROPICALIA IPA \$7/21

SCOFFLAW HARD PEACH SELTZER \$8

Can Beer

MILLER HIGH LIFE TALLBOY \$4.5

NARRAGANSETT FRESH CATCH TALL BOY \$5.75

GUINNESS STOUT TALL BOY \$6

3 TAVERNS RAPTUROUS RASPBERRY SOUR \$6

VICTORY GOLDEN MONKEY BELGIAN TRIPEL \$8

ORIGINAL SIN DRY APPLE CIDER CAN \$5.75

Wine/Bubbles By The Glass

CAVA BRUT monteros, requena, sp \$9/20

PINOT GRIGIO stemmari, sicily, it \$8

CHENIN/VIOGNIER pine ridge, ca \$9

PINOT NOIR heavyweight, ca \$9

CABERNET SAUVIGNON freakshow, ca \$9

BUY The Bottle! \$20

'18 CHARDONNAY tomaresca, puglia, it

'19 SAUVIGNON BLANC massey dacta, nz

'18 ROSE les volets, fr

'18 MALBEC tinto negro, mendoza, ar

'18 SUPER TUSCAN frescobaldi "remole", tuscan, it

We are excited to announce that we are a drop off for
TUCKER FARMS PRODUCE BOXES! Order from
them, pick up from us on Fridays between 11-2!

NEW YEAR'S DAY BRUNCH!

+BLACK EYED PEAS & COLLARD GREENS

WWW.THEPIGANDTHEPEARL.COM