

STARTERS

Cajun Crab Dip– creole spiced, garlic flatbread 18

Classic Shrimp Cocktail & Salmon Deviled Eggs – chilled jumbo Gulf shrimp, salmon-infused deviled egg halves, remoulade 16

‘Dynamite’ Sticks – andouille & chicken, pepperjack, queso, roasted onions & jalapenos, fried flour tortillas, jalapeno ranch sauce 16

‘Dusted’ Seafood Cocktail – flash fried oysters and shrimp, remoulade & cocktail sauces 15

Flash Fried Calamari – sweet Thai chili & cocktail dipping sauces 15

OMELETS (EGG-WHITE OMELET NOT AVAILABLE)

Served with smoked bacon OR Southern sausage & stoneground grits OR breakfast potatoes & with a Southern Style Biscuit

Louisiana Omelet – andouille sausage, roasted red peppers, green peppers, pepperjack 17

Smoked Bacon & Cheddar Omelet – caramelized onions, portobello mushrooms 16

Four Cheese Omelet – pepperjack, cheddar, American, mozzarella 14

Western Omelet – Virginia ham, red & green peppers, onion, cheddar cheese 17

Greek Omelet – feta, spinach, tomatoes, roasted onions & peppers, olive tapenade 16

Northwest Omelet – salmon, goat cheese, spinach, portobello mushrooms 17

FRENCH TOAST & WAFFLES

Served with smoked bacon, Southern sausage, stoneground grits OR breakfast potatoes

Traditional French Toast – orange & cinnamon battered, grade A maple syrup, confectioner’s sugar 14

Strawberries & Cream French Toast – fresh strawberries, crème fraiche 16

Belgian Waffles – grade A maple syrup, sweet butter, confectioner’s sugar 14

Chocolate Infused Waffles – Belgian dark chocolate laced, raspberry coulis, confectioner’s sugar 18

MAIN BRUNCH PLATES

Served with smoked bacon, sausage, stoneground grits OR breakfast potatoes

Carolina Eggs “Benedict” – smoked bacon, poached egg, American cheese, Southern cream gravy, English muffin 17

Biscuits and Gravy – 3 biscuits, white cream gravy, scrambled eggs 17

Chicken & Waffles – fresh fried tenderloins, grade A maple syrup 18

SIDES

Smokehouse Bacon, Pork Sausage Links, Breakfast Potatoes, Stoneground Grits, Scrambled Eggs 5

French Fries, Cajun Waffle Fries, Cole Slaw, Southern Green Beans, Whipped Potatoes, Wild Rice 7

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses

A 20% Automatic Gratuity will be added to parties of 6 or more.

SALADS

- Village** – roasted chicken, bacon, mixed field greens, apples, walnuts, goat cheese ‘croutons’, balsamic vinaigrette dressing 16
- Cobb Salad**– roasted chicken, mixed field greens, crumbled egg, tomatoes, cheddar, house croutons, ranch dressing 17
- Grilled Salmon** – Atlantic salmon, mixed field greens, chopped pear, candied walnuts, red peppers, asparagus, crumbled blue cheese, balsamic vinaigrette dressing 19
- Chicken Oriental** – grilled chicken, mixed greens, napa cabbage, shredded carrot, cucumbers, tomatoes, edamame, wontons & oriental ginger dressing 17
- Chicken Tender BLT** – fresh tenderloins, mixed greens, smoked bacon, tomatoes, cheddar cheese, green goddess dressing 17

HANDHELDS

Served with choice of one side – french fries, cajun waffle fries, cole slaw, or wild rice

- Bistro Burger** – smokehouse bacon, pepperjack, leaf lettuce, tomato, red onion, VG burger sauce, brioche bun 17
- Pub Burger** – cheddar, ale onions, VG burger sauce, brioche bun 16
- Turkey Burger** – mozzarella, leaf lettuce, tomato, cucumber, avocado, remoulade, brioche bun 17
- ‘Adult’ Grilled Cheese** – American, provolone & pepperjack cheeses, bacon, caramelized onions, bacon-jalapeno jam, sourdough bread 15
- Shrimp or Oyster Po’ Boy** – flash fried, shredded lettuce, tomato, creole sauce, hoagie roll 19
- Crab Cake Sandwich** – leaf lettuce, tomato, chili remoulade, brioche bun 19
- Grilled Mojito Lime Chicken Sandwich** – pepper Jack, lettuce, tomato, avocado ‘relish’, jalapeno ranch sauce 16
- Flat Iron ‘Patty Melt’** – grilled flat iron, ale onions, toasted pimento cheese, bacon-jalapeno jam, VG steak sauce, grilled sourdough 19
- Deluxe BLT** – smokehouse bacon, provolone, sliced avocado, tomato, lettuce, herbed mayo, toasted country white 15
- Pearl’s Favorite Chicken Salad** – walnut & cranberry chicken salad, leaf lettuce, red onion sliced tomato, herbed mayo, French croissant 16
- Fried Cajun Chicken Sandwich** – fried tenderloins, lettuce, tomato, bacon, remoulade, brioche bun 17

MAINS

- Maverick Shrimp & Grits** – shrimp, smoked bacon, andouille sausage, caramelized onions, Southern cream gravy, stoneground grits 20
- Cajun Chicken Tenders Platter** – fried chicken tenders, French fries, ranch dipping sauce 18
- Veggie Penne Pasta** –broccoli, ‘blistered’ tomatoes, wild mushrooms, smokey tomato sauce, shredded parmesan 20
- Smothered Pork Chop** – grilled or fried 8-ounce chop, traditional onion brown gravy, whipped potatoes 19
- Butter Basted Grilled Salmon** – garlicky wilted baby spinach, lemon butter sauce, wild rice 23
- Crab Cakes Devon** – remoulade, wild rice, Southern green beans 24