

THE
PEARL
Garden

Appetizers

Aspire's Spinach and Artichoke Dip \$11

Creamy spinach dip blended with marinated artichokes, topped with fire-roasted red peppers, and served with crisp pita chips.

Pimento Cheese Bites \$10

House-made yellow cheddar pimento cheese bites rolled in herbed panko crumbs. Paired with a side of applewood bacon tomato jam.

Fried Green Tomato Tower \$12

Cornmeal-breaded green tomatoes, tangy goat cheese, and chopped bacon are crowned with a rich and creamy pimento cheese sauce and drizzled with aged balsamic.

Daily Hummus \$10

Enjoy our chef's choice of flavorful hummus, served with fresh veggies and crisp pita chips.

Baked Brie \$12

Brie in golden puff pastry drizzled with honey. Served with apple slices, berries, nuts, and crostini.

Clucking Delicious Wings \$14

Eight Springer Mountain Farms jumbo chicken wings, each coated in your choice of sauce: creamy sriracha, pineapple ponzu, classic buffalo, or house-roasted mango BBQ. Served with celery, carrots, and your choice of house-made ranch or bleu cheese dressing.

Grouper Bites \$14

Fresh black grouper, breaded with herbed panko crumbs and served with our zesty remoulade sauce.

Devil(ish) Eggs \$9

Deviled eggs, infused with smoky fire-roasted green chilis topped with chopped bacon, chili paprika, and fresh scallions.

Soup & Salads

Chicken Tortilla Soup \$6

Chipotle chicken tortilla soup with fire-roasted chili peppers for a spicy kick, topped with tortilla strips.

Loaded Potato Soup \$6

Rich and creamy loaded potato soup, topped with chopped bacon, cheddar cheese, and chives.

The Renegade Caesar Salad \$8

Crisp romaine lettuce tossed with house-made garlic croutons and parmesan, dressed in a creamy horseradish Caesar dressing.

House Salad \$8

Baby greens and arugula topped with tomatoes, red onions, cheese, cucumbers, and a choice of house-made dressing.

Caprese \$12

Fresh mozzarella, sliced tomatoes, and fresh basil. Drizzle with artisan olive oil and balsamic glaze, served with fresh mixed greens tossed in balsamic vinaigrette.

Grilled Chicken and Apple Salad \$17

Springer Mountain Farms chicken breast, mixed greens, sliced apples, and candied pecans are topped with smoked goat cheese and house-made honey Dijon dressing.

Exceptional Protein additions

grilled Chilean salmon \$12, grilled Springer Mountain Farms chicken \$7

House-made Dressings

ranch, balsamic vinaigrette, bleu cheese, honey Dijon, horse radish Caesar, dried cherry balsamic vinegar, oil and vinegar

*Items cooked to order. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Handhelds

Served with french fries

Crispy Chicken \$14

Fried Springer Mountain Farms chicken breast served plain or coated in your choice of wing sauces. Served with lettuce, tomato, onion, and creamy mayo.

BBQ Bacon Chicken \$14

Grilled Springer Mountain Farms chicken breast with applewood bacon and caramelized onions served with cheddar cheese and our signature BBQ sauce.

Pearls Chicken Salad \$12

Diced Springer Mountain Farms chicken breast mixed with apples, dried cherries, walnuts, and dressed in citrus mayo, served with lettuce and tomato on a croissant.

Pimento Burger* \$14

8-oz burger served with pimento cheese, bacon, tangy pickles, crispy onion straws, and our signature BBQ sauce.

All American Burger* \$14

8-oz burger served with lettuce, tomato, onion, and pickle, and your choice of cheese: Havarti, Swiss, cheddar, smoked goat, or queso fresco.

Flatbreads

12-Inch flatbreads

BBQ Chicken \$9

Springer Mountain Farms chicken, signature BBQ sauce, red onions, and melted cheese.

Caprese \$9

Fresh tomatoes, mozzarella, basil, and a drizzle of balsamic glaze.

Sausage Pepperoni and Mushroom \$9

Italian sausage, pepperoni, portabella mushrooms, fire-roasted green chilis, and mozzarella cheese.

Build Your Journey \$11 (limit 4) \$1 per extra item

Unleash your creativity and customize your flatbread with your choice of pepperoni, Italian sausage, BBQ chicken, red onion, roasted red peppers, portabella, tomatoes, fresh mozzarella, pesto sauce, red sauce, white cream sauce, signature BBQ sauce.

Tacos

Served in three warm flour tortillas

Short Rib Tacos \$12

Tender short ribs, caramelized onions, smoked goat cheese, and zesty chipotle sour cream.

Grilled Chipotle Chicken Tacos \$9

Springer Mountain Farm chicken with guacamole, topped with crispy bacon bits.

Fish Tacos \$12

Fresh fried black grouper topped with slaw and tangy pickled onions.

Veggie Tacos \$9

For our herbivore friends, enjoy a garden-fresh medley of grilled veggies topped with crumbled queso fresco and crispy tortilla strips.

Entrees

Served with two sides: dirty mashed potatoes, roasted fingerling potatoes, grilled asparagus Benton's bacon brussels sprouts, fresh fruit, sweet potato fries, french fries, slaw, baked mac-n-cheese, wild rice, broccoli

Grilled Fresh Chilean Salmon \$24

Grilled fresh Chilean salmon, topped with a vibrant fire-roasted green chili mango salsa.

Braised Beef Short Rib \$27

Tender braised beef short rib served in a rich mirepoix red wine braising jus.

Chef's Cut* \$24

Grilled sirloin roasted with shallot in a bold red wine demi.

Blackened Chicken Pasta \$17

Cajun-spiced Springer Mountain Farms chicken in a white wine parmesan cream sauce, garnished with fresh shredded parmesan.

Beverages

Coke	Mountain Dew	Dr. Pepper	Unsweet Tea
Diet Coke	Diet Mountain Dew	Pink Lemonade	Sweet Tea
Sprite		Barq's Root Beer	