



Call: **614.227.0151**

641 N. High Street  
Columbus, Ohio 43215

[thepearlcolumbus.com](http://thepearlcolumbus.com)

**MAKE A RESERVATION**

## SNACKS

- |                         |                              |
|-------------------------|------------------------------|
| TAVERN FRIES 6          | OLD FASHIONED DEVILED EGGS 8 |
| HOUSE MADE TATER TOTS 8 | POT-O-PICKLES 5              |
| LAMB MEATBALLS 9        | DEVILS ON HORSEBACK 10       |

## STARTERS

- JALAPEÑO CORN SPOON BREAD** Whipped Butter, Local Honey 9
- CREAMY CLAM CHOWDER** Chorizo Dust, Oyster Crackers 11
- BEET SALAD** Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing 12
- SPINACH SALAD** Humboldt Fog Goat Cheese, Candied Almonds, Bacon Balsamic Vinaigrette 10
- TERIYAKI OCTOPUS** Roasted Sesame Pineapple Purée, Spicy Whole Seed Mustard, Lime, Hearts of Palm 17
- HOUSE SMOKED SALMON** Deviled Egg, Brioche, Scallion Tartar Sauce 14
- CHICKEN WING CONFIT** B's Hot Sauce, Blue Cheese Dip 13/*pound*
- CHARCUTERIE BOARD** Foie Gras Terrine, Chicken Liver Parfait,  
Chef's Selection of Sliced Meats, House Made Pickles 24

## FROM THE OYSTER ROOM

### COLD

- OYSTERS ON THE HALF SHELL\*** 3 for 9
- CLAMS ON THE HALF SHELL\*** 3 for 8
- PEEL & EAT GULF SHRIMP** 19/*half pound*
- DRESSED COLOSSAL BLUE CRAB** 20

### HOT

- N'AWLINS STYLE BAKED OYSTERS**  
3 *pc* / 13
- PARMESAN BAKED CLAMS**  
Bacon, Garlic 5 *pc* / 14
- GULF SHRIMP BOIL** 19/*half pound*

### SHELLFISH TOWER\*

Dozen Oysters and Clams on the Half Shell, Half Pound Peel & Eat Gulf Shrimp,  
Louie Dressed Colossal Crab, Cocktail Sauce, Pickled Horseradish *Mkt*

## ENTREES

- HUEVOS RANCHEROS\*** Chorizo, Guacamole, Smoked Chili Black Beans 13
- CHICKEN AND WAFFLES** Southern Fried Boneless Chicken, Warm Blueberry Sauce, Ohio Honey 14
- SHORT RIB POUTINE** Tavern Fries, Cheese Curds, Short Rib Gravy, Sunny Side Up Eggs\* 16
- TAVERN BENNY** Poached Eggs\*, House Made Sausage, Buttermilk Biscuits, Sausage Gravy 13
- GRITS & EGGS** Gouda, Roasted Poblano and Corn, Smoked Chili Butter, Corn Bread, Arbol Chili Molasses 13
- BUTTERMILK PANCAKES** Smoked Bacon, Fresh Lemon, Ohio Maple Syrup, Whipped Butter 11
- HOUSE MADE GRANOLA** Greek Yogurt, Fresh Fruit, Local Honey 8
- TODAY'S OMELET** Chef's Daily Selection of the Freshest Ingredients 12
- GRILLED CHEESE** Brie, Pear Jam, Roasted Squash, Arugula Pesto 14
- HANGER STEAK\*** Pineapple Marinated, Kimchee Fried Rice, Fried Egg 29
- GREAT LAKES FISH N CHIPS** Malt Vinegar Fries, Coleslaw 19
- PUB BURGER\*** Ground Fresh Daily, Cambozola Cheese, Tomato Jam, Tavern Fries 16
- CUBAN** Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew 16

## SIDES 4

Skillet Potatoes | Breakfast Sausage | Smoked Bacon | Cinnamon Roll | Fresh Fruit Cocktail | Two Eggs\*

## FRESH PIES MADE DAILY - SAVE ROOM

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. 10.17



Call: **614.227.0151**

641 N. High Street  
Columbus, Ohio 43215

[thepearlcolumbus.com](http://thepearlcolumbus.com)

**MAKE A RESERVATION**

## BRUNCH COCKTAILS 10

### BLOODY MARY

Infused Russian Standard Vodka,  
Housemade Tomato Juice,  
Pepper Spiced Rim, Miller Grenade

### MIMOSA

Piper Sonoma Blanc de Blancs  
Topped with Fresh Orange Juice

### PEACH BELLINI

Piper Sonoma Blanc de Blancs  
with Peche De Vigne Liqueur

### ELDERFLOWER FIZZ

St. Germain Elderflower Liqueur,  
Cava Brut Sparkling Wine,  
Fresh Lemon

## SHELLFISH SHOOTERS 5

*Your choice of shrimp or oysters*

### TRADITIONAL SHOOTER

Vodka, Housemade  
Spiced Tomato Mix

### SANGRITA

Tequila, Tomato,  
Pomegranate, OJ, Spice

## COCKTAILS 10

### MARGARITA

Herradura Blanco Tequila, Cointreau,  
Fresh Lime Juice

### BOURBON APPLE PUNCH

Bulleit Bourbon, Watershed  
Apple Brandy, Local Apple Cider,  
Bay Leaf Simple Syrup

### RAMOS GIN FIZZ

Watershed Bourbon Barrel Gin,  
Lemon and Lime Juice, Egg White\*,  
Orange Flower Water

### MOSCOW MULE

Watershed Vodka, Fresh Lime Juice,  
Fresh Ginger, Ginger Beer  
*\$15 Additional Takes The Copper (Cup)*

### BOURBON. BACON. BEAUTIFUL.

Fat Washed Larceny Bourbon,  
Grapefruit Shrub, Maple Syrup,  
Candied Bacon

### GRAPEFRUIT GIN PUNCH

Plymouth Gin, St. Germain,  
Fresh Grapefruit Juice,  
Piper Sonoma Blanc de Blanc

### DUKE OF PEARL

Old Forester Bourbon, Dry Vermouth,  
Lemon Juice, Black Pepper,  
Earl Grey Infused Simple Syrup

### MANHATTAN

Old Forester Bourbon, Carpano Antica  
Sweet Vermouth, Angostura Bitters

## DRAUGHTS

### SCRIMSHAW PILSNER 6.50

German Pilsener,  
North Coast Brewing Co., CA | 4.4%

### LAGUNITAS IPA 6.50

India Pale Ale,  
Lagunitas Brewing Co., CA | 6.2%

### ROCKMILL BREWERY 9.00

Seasonal, Rockmill Brewery, OH

### BALLAST POINT CALIFORNIA AMBER 7.00

Esb-Inspired Copper Ale,  
Ballast Point Brewing Co, CA | 5.5 %

### ST. BERNARDUS ABT 12 10.00

Belgian Quadrupel,  
Brouwerij St. Bernardus NV, BEL | 10%

### BRASS KNUCKLE 7.00

Pale Ale, Four String Brewing Co.,  
Columbus, OH | 5.75%

### PEARL OYSTER STOUT 7.00

Exclusive Dry Oyster Stout,  
North High Brewing, Columbus, OH | 6%

### 3 FLOYDS 7.50

Seasonal, 3 Floyds Brewing Co., IN