

# THE SPRUCE PEAK VILLAGE PERGOLAS

## Garlic Hummus

With Raisin Chutney, Pickles, Baguette

\$13

## The Salad

Spinach, Mushrooms, Hard-Boiled Egg, Roasted  
Cherry Tomatoes, Red Onion, Chopped Bacon,  
Lemon Poppy Vinaigrette

\$15

## Raclette Nachos

Truffle Potato Chip, Raclette Cheese Sauce, Bacon,  
Caramelized Onion, Roasted Tomato, Arugula

\$19

## Alpine Venison Chili

Kidney Beans, Ground Venison & Beef,  
Crème Fraiche, Cornbread Crumble

\$20

## Swiss Mac and Cheese

Cavatappi Pasta, Raclette Cheese Sauce, Apple  
Sauce

\$17

Add Vermont Wagyu Kielbasa \$11

## Kaiserschmarrn

Caramelized Pancake, Smoked Apple Butter,  
WhistlePig-Soaked Craisins

\$10



SPRUCE PEAK

STOWE, VT

## Winter Warmers

### Puffy Coat - \$20

PiggyBack Rye , Vanilla Simple,  
Vermont Hot Cider

### WhistlePig S'mores - \$20

PiggyBack Rye, Hot Chocolate,  
Whipped Cream, Graham Cracker Crumbles

### Swedish Pig - \$18

Swedish Mulled Wine, Cinnamon Stick, Orange Slice

## WhistlePig Libations

### Last Ryed - \$22

PiggyBack Rye, Cocchi Americano, Luxardo Marachino, Lem-  
on

### Piggy Mule - \$20

PiggyBack Rye, Lime, River Pirate Ginger Beer

### Barrel-Aged Old Fashioned - \$27

WhistlePig 10YR, WhistlePig Maple Syrup,  
WhistlePig Maple Bitters

### Barrel-Aged Sazerac - \$22

WhistlePig PiggyBack, Simple Syrup, Peychaud's Bitters, Ab-  
sinthe Rinse

## Draft Beer - \$12

Spruce Peak IPA—Ten Bends  
Dolla Dolla Pilz — 4 Quarters  
Fiddlehead DIPA—Fiddlehead  
Aetherium White—Fiddlehead  
High and Dry Cider — Stowe Cider  
Switchback Ale—Switchback  
Berliner Weiss—Zero Gravity

## Wine By The Glass

Domaine Eugene Carrel et Fils Brut \$16

Kurtatsch Kelleri-Cantina, Muller Thurgau \$14

Andre & Michel Quenard Les Abymes, Savoie \$16

Judith Beck, Zweigelt \$15

Maison Philippe Viallet, Gamay & Monduse, \$18