



Greens

- Knee Deep Greens -----12
cucumber, tomato, maple balsamic
- Summer Panzanella Salad -----14
shaved fennel, apples, radish, sourdough, mustard vinaigrette
- Wedge Salad -----15
iceberg, tomato, VT blue cheese, charred corn, dill, buttermilk dressing

Add: Tri-Tip +12 | Cauliflower +6 | Pulled Pork +8

Smalls / Shares

- Grilled Wings -----17
with celery and crumbled blue cheese
*Choice of sauce:
 BBQ, habanero honey, or house hot sauce*
- Loaded Corn ----- 8
with white bbq, dry rub, scallion, blue cheese
- Smoked Trout Dip -----14
with celery and toasted bread
- Smoked Chicken Summer Rolls -----12
with kimchi, herbs, and peanut sauce
- Carrot & Corn Gazpacho -----12
with peppers and cucumber

Sides \$6/each

- Red Bliss Baked Potato Salad
- Pimento Mac & Cheese
- Grilled Asparagus and Chow Chow
- White BBQ Coleslaw
- Grilled Corn On The Cob w/ Compound Butter
- Potato Chips (Assorted Options)

Sandwiches

Comes with choice of one side.

- Chopped Chicken Salad ----- 15
with ancho lime aioli, iceberg, tomato on a potato roll
- Pulled Pork ----- 17
with coleslaw, pickles, potato roll
- VT Wagyu Kielbasa ----- 14
topped with shaved apples and wp whiskey mustard.
- 8oz Wagyu Burger ----- 22
pimento cheese, tomato, arugula, potato bun

Sub Impossible Patty available

THE SPRUCE PIT

BY



BBQ Plates

Comes with choice of two sides & Vermont Cheddar cornbread.

- St. Louis Style Pork Ribs ½ Rack ----- 24
- Molasses-Rubbed Tri-Tip ----- 22
- Chopped Local Whole Hog ----- 20
- Smoked Local ½ Chicken ----- 21
- Smoked Guajillo Cauliflower ----- 17
- BBQ Feast ----- 50
wagyu kielbasa, choice of 2 meats, choice of 4 sides

Kids

Served with choice of one side and watermelon

- Burger ----- 7
add cheese +2
- Hot Dog ----- 7
- BBQ Pulled Chicken ----- 10
- Grilled Cheese ----- 9
- Mac & Cheese ----- 9



WHISTLEPIG

- PAVILION -

Single Pours

- 10 YEAR** ----- \$22
Nose of honey and sweet caramel. Vanilla heavy initially, before caramel, rye spice & orange come through. The finish lingers with allspice & cardamom
- 12 YEAR (Old World)** ----- \$32
The nose rides in on waves of toffee & stewed plums, a lovely balance of sweet, spicy & herbal flavors. But it's the peppery, spicy kick that dominates the finish.
- 15 YEAR** ----- \$62
Warm amber in color with subtle leather notes in the nose, but primarily characterized by oak & vanilla. Honeysuckle is strong in the initial taste with a heavy rye presence on the mid palate. The lingering finish is full of tobacco & cardamom
- 18 YEAR** ----- \$92
These grains form a harmony that spans the flavor spectrum, at once soft and floral, rich and savory, and full of spice. Its complexity is only heightened after 18 years in the barrel.
- The Boss Hog VII Magellan's Atlantic** ----- \$145
Inspired by the first recorded circumnavigation of the globe The Boss Hog VII: Magellan's Atlantic is a straight rye whiskey with an uncharted cask journey that stretches across continents. After seventeen years of slumber in American oak, it first encounters new Spanish staves from the mountainous forests of northern Spain; A cask nearly impossible to tame yet well worth the effort. Crossing the Atlantic the whiskey finds its finish in fragrant south American teakwood.

On the palate spicy cloves and sweet brandied cherries abound, with baking spices rampant. A closer look reveals subtle hints of charred oak, sage, and dark chocolate.

Draft Brews \$8

- 4Quarters Dolla Dolla Pilsner
- Zero Gravity Mungo Berry
- Switchback Amber Ale
- Fiddlehead
- 2nd Fiddle
- Shacksbury Lo Ball
- 4Quarters Great Bear

WhistlePig Libations

- Barrel-Aged Old Fashioned** ----- \$24
WhistlePig 10yr, WhistlePig maple syrup, WhistlePig maple bitter
- Barrel-Aged Black Manhattan** ----- \$30
WhistlePig 10yr, Amaro Averna, orange bitters, aromatic bitters
- Piggy Mule** ----- \$20
WhistlePig Piggyback/ Lime/ Fever Tree Ginger Beer
- Golden Pig** ----- \$20
WhistlePig Piggyback/ Lemon/ Shacksbury Lo Ball Cider

Flights

3 HALF OUNCE POURS

- Tasting Flight** ----- \$32
10 year, 12 year, 15 year
- Aged Flight** ----- \$72
12 year, 15 year, 18 year

Cocktails

- Breath of Fresh Air** ----- \$16
Barr Hill Gin/ Lavender Syrup/ Lemon/ Soda Water
- Cucumber Refresher** ----- \$16
Milagro Silver/ St. Elder/ Lime/ Cucumber/ Agave
- Mom Juice** ----- \$16
Green Mountain Vodka / Strawberry / Lemon/ Basil/ Sparkling Wine
- VT Lemonade** ----- \$16
Green Mountain Lemon/ Maple/ Lemon/ Soda Water

Wines

- Raventos Blanc Sparkling** ----- \$22
- VRAC Rose** ----- \$12
- Craggy Range Sav Blanc** ----- \$16
- Soter North Valley Chard** ----- \$18
- Stafford Hill Pinot Noir** ----- \$15
- Roth Cabernet** ----- \$18