

The POLITE PIG

SNACKS

- BBQ CRACKLINS**.....\$5
spiced vinegar
- SMOKED CHICKEN WINGS**.....\$11
bbq ranch, pickled carrots
- HOP SALT PRETZEL**.....\$10
beer cheese fondue, ipa mustard
- PEEL-AND-EAT SHRIMP**.....\$14
bourbon cocktail sauce

SALADS

Add smoked chicken \$5 dollars
or smoked salmon \$7 dollars

- VILLAGE CHOPPED**.....\$12
romaine, cucumbers, tomatoes,
chickpeas, feta-olive dressing
- POLITE WEDGE**.....\$11
bacon jam, pickled onions, tomatoes,
smoked blue cheese dressing
- SIMPLE GREENS**.....\$9
apples, carrots, sunflower seeds,
white balsamic dressing

KIDS

Served with carrot sticks
and apple juice \$9 dollars

- CHICKEN TENDERS**
MAC & CHEESE
GRILLED CHEESE

SANDWICHES

Served with a pickle spear
Add a market side \$4 dollars

- SMOKED CHICKEN SALAD**.....\$11
whole grain mustard, celery, grapes
- THE SOUTHERN PIG**.....\$12
pulled pork, apple slaw, mustard
sauce, duke's mayo
- BRISKET MELT**.....\$14
caramelized onions, pickled peppers,
beer cheese fondue
- SALMON BLT**.....\$15
bacon jam, marinated tomato,
romaine, aioli
- FRIED CHICKEN**.....\$12
hot honey, pickles, pimento cheese

FROM THE SMOKER

Served with slaw, texas toast
and choice of 1 market side

- HALF CHICKEN**.....\$15
citrus rub
- BRISKET**.....\$16
coffee rub
- PORK SHOULDER**.....\$14
polite rub
- WILD SALMON**.....\$18
maple-mustard glaze
- ST. LOUIS RIBS**.....\$19
layla sweet rub

*Substitute slaw for market side, additional \$3

MARKET SIDES

\$6 dollars each or
choose three for \$15

- TOMATO AND WATERMELON SALAD**
feta, basil, pickled onions
- CHARRED BROCCOLI**
herb buttermilk, granola
- BBQ CAULIFLOWER**
paprika sour cream
- CRISPY BRUSSELS SPROUTS**
whiskey-caramel
- SMOKED CORN**
lime butter, breadcrumbs
- POTATO SALAD**
mustard-smoked, kale
- MAC AND CHEESE**
aged cheddar, breadcrumbs
- BAKED BEANS**
lemon, tomato, bacon
- SWEET POTATO TOTS**
parmesan cheese



ON TAP

BEER

20 oz: \$9 dollars
Pitcher: \$25

- C & L LONE PALM GOLDEN ALE**
C & L FIVE POINTS IPA
C & L RED DRUM AMBER ALE
C & L WORKING MAN PORTER
CIGAR CITY FLORIDA CRACKER WHITE ALE
RED CYPRESS SPOOK HILL PALE ALE
OSKAR BLUE'S LITTLE YELLA PILS
CIGAR CITY LAGER

20 oz: \$7 dollars
Pitcher: \$20

- BUD LIGHT**
YUENGLING

COCKTAILS

\$10 dollars
Pitcher: \$25

- GIN & TONIC**
VODKA LEMONADE
RUM & COKE
TEQUILA & GRAPEFRUIT
OLD-FASHIONED

NON ALCOHOLIC

- BOTTLED WATER**.....\$3
APPLE JUICE.....\$3
SODAS.....\$3.5
COLD BREW.....\$4

WINES

\$12 dollars

- WHITE**
PINOT GRIS
CHARDONNAY
- RED**
CABERNET BLEND
PINOT NOIR

SAUCE BAR

THOMAS'S SOUTHERN GOLD

Mustard and vinegar-based, this tangy sauce was brought to the US by German settlers. It pairs perfectly with our luscious pulled pork.

IDEAL FOR THE PORK SHOULDER OR THE SOUTHERN PIG

SPICED VINEGAR

Developed by Scandinavian settlers in the Western Carolina foothills, this vinegar-based mopping sauce is characterized by a unique blend of spices.

DELICIOUS ON ALL SMOKED MEATS

LIL JOHN'S SIGNATURE BLACK PEPPER

Our nod to Texas-style seasonings, this tomato-based sauce comes with a bit of honey for sweetness and a touch of black pepper for heat.

ADD TO BRISKET MELT OR ST. LOUIS RIBS

LAYLA'S SWEET SAUCE

As perfect as its namesake, this tomato-based sauce gets its sweetness from molasses, honey and brown sugar. Just a touch of cumin is added for good measure.

PERFECT ON BBQ CAULIFLOWER OR ST. LOUIS RIBS

BBQ RANCH

A traditional Alabama white sauce, loaded with celery seed and spices to back the vinegar based white sauce, used for all smoked poultry items and vegetables.

A GREAT DIPPER FOR YOUR WINGS OR HALF CHICKEN



Fresno Hot Sauce

Fermented Fresno Chili peppers create our flavorful, house-made hot sauce. Used more as an enhancer, this hot sauce is not for the weak; a little goes a long way!

Hot Honey

A mixture of our house-made hot sauce and Orange Blossom Honey, this delicious seasoning is a blue-ribbon enhancement to our BBQ.

BOURBON BAR

POLITE PIG SAYS, always share good bourbon with good friends. Ask about flights.

AMADOR DOUBLE BARREL.....	\$20
ANGEL'S ENVY.....	\$20
BASIL HAYDEN'S.....	\$18
BLANTON'S SINGLE BARREL.....	\$25
BUFFALO TRACE.....	\$9
BULLEIT 10YR.....	\$18
CORSAIR CENTENNIAL HOPPED WHISKEY.....	\$24
CORSAIR TRIPLE SMOKE WHISKEY.....	\$20
EAGLE RARE BOURBON.....	\$24
E.H. TAYLOR SMALL BATCH.....	\$11
E.H. TAYLOR SINGLE BARREL.....	\$35
ELIJAH CRAIG.....	\$12
FOUR ROSES SMALL BATCH.....	\$11
FOUR ROSES SINGLE BARREL.....	\$17
GEORGE DICKEL NO. 12 TENNESEE WHISKEY.....	\$11
HIGH WEST AMERICAN PRAIRIE.....	\$15
HIGH WEST CAMPFIRE BLENDED WHISKEY.....	\$22
KNOB CREEK SINGLE BARREL.....	\$18
LARCENY SMALL BATCH.....	\$10

MAKER'S CASK STRENGTH.....	\$20
MICHTER'S AMERICAN WHISKEY.....	\$16
MICHTER'S BOURBON.....	\$17
OLD FORESTER 1920 PROHIBITION STYLE.....	\$24
OLD MEDLEY 12YR.....	\$24
RANSOM THE EMERALD 1865.....	\$34
RUSSELL'S RESERVE 10YR.....	\$13
RUSSELL'S RESERVE SINGLE BARREL.....	\$28
SLAUGHTERHOUSE AMERICAN.....	\$16
SONOMA COUNTY 2ND CHANCE WHEAT WHISKEY.....	\$17
ST. AUGUSTINE DOUBLE OAK.....	\$20
STAGG JR. BARREL PROOF.....	\$22
STRAIGHT EDGE.....	\$20
STRANAHAN'S COLORADO.....	\$22
WIDOW JANE STRAIGHT BOURBON 10 YR.....	\$32
WINTER PARK BEAR GULLY SINGLE BARREL RESERVE.....	\$20
WOODFORD RESERVE.....	\$16

RYE

ANGEL'S ENVY.....	\$36
E.H. TAYLOR.....	\$38
HIGH WEST DOUBLE.....	\$16
HIGH WEST RENDEZVOUS.....	\$23
MICHTER'S STRAIGHT RYE SINGLE BARREL.....	\$18
RUSSELL'S RESERVE.....	\$22
WHISTLEPIG 10YR.....	\$34

RESERVE

E.H. TAYLOR SEASONED WOOD.....	\$40
ELIJAH CRAIG 18YR.....	\$65
FOUR ROSES BARREL STRENGTH.....	\$45
FOUR ROSES ELLIOT'S BATCH.....	\$60
PAPPY VAN WINKLE 12YR.....	\$45
MICHTER'S 10YR SINGLE BARREL.....	\$40
PAPPY VAN WINKLE 23YR.....	\$99
WHISTLEPIG OLD WORLD RYE 12YR.....	\$50
WHISTLEPIG 15YR.....	\$75

*Subject to availability

THE POLITE PIG AT DISNEY SPRINGS®

☆☆☆☆☆☆☆☆☆☆ Visit us or order all the goodness online: politepig.com

FOLLOW US @POLITEPIG | @THEPOLITEPIG | @THEPOLITEPIG | INQUIRIES PLEASE EMAIL HELLO@POLITEPIG.COM

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.