

Serving the FLX  
Since 1983

# BULLY HILL RESTAURANT

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@bullyhillvineyards

## MOTHER'S DAY BRUNCH

SUNDAY, MAY 12<sup>TH</sup> 10:30AM-1:00PM

### EGGS BENEDICT

*Canadian bacon and poached eggs on English muffin; finished with Hollandaise.  
Served with asparagus.*

\$18

### STUFFED FRENCH TOAST

*Blueberry and cream cheese stuffed french toast, served with bacon.*

\$18

### POLENTA PROVENÇAL

*Polenta, grilled asparagus, on a portobello mushroom cap, with a tomato Provençal sauce.*

\$18

### BRISKET HASH

*House-made with onions, peppers, and salt potatoes, served with fried egg and toast.*

\$18

### LOX AVOCADO BAGEL

*Sliced avocado, fresh dill, cream cheese, and cured Atlantic salmon,  
served on a locally baked bagel, and side of fresh fruit.*

\$18

## WINE COCKTAILS

\$8 each

#### MIMOSA

*Orange Juice + Champagne*

#### APPLE CIDER SANGRIA

*NYS apple cider, Niagara, and ginger ale,  
with a cinnamon-sugar rim.*

#### DIRTY SHIRLEY

*Sweet Walter Rosé, Ginger Ale, and Grenadine,  
garnished with a cherry.*

#### SPIKED STRAWBERRY LEMONADE

*Sweet Walter Strawberry and strawberry  
lemonade.*

#### BANTY RED SANGRIA

*Banty Red Wine and Orange Soda.*

#### CHERRY COWBOY

*Sweet Walter Cherry, Pepsi, and Grenadine,  
garnished with a cherry.*

#### MIDNIGHT MISSION LEMONADE

*Midnight Mission dessert wine and lemonade.*

#### SWEET WALTER FIZZ

*Champagne + Sweet Walter Wine.  
Choose from the following: Rosé, Peach,  
Strawberry, or Blackberry,*

#### POINSETTIA

*Cranberry Juice + Champagne*

Freshly Baked  
Pastries!

Ask about today's preparations

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may be hazardous to your health. While we make every attempt to isolate gluten free entrées and entrées with allergen specific cooking instructions from contamination please be advised that these entrées are prepared in a shared kitchen facility.