

BULLY HILL RESTAURANT

STARTERS

FRENCH ONION SOUP Available **GF** \$9
SOUP OF THE DAY Cup \$5 Bowl \$7

SIDE SALAD **GF** **V**

Mixed greens, tomatoes, cucumber finished with a white balsamic-honey vinaigrette. \$5⁹⁹

SWEET POTATO FRIES \$9⁹⁹

FRIED GREEN TOMATOES

Served with our house-made fry sauce. \$15⁹⁹

ROASTED GARLIC

Local garlic, served with local goat cheese and toasted baguette rounds. \$15⁹⁹

CHICKEN TENDERS + FRIES

Served with choice of BBQ sauce, honey-mustard or ranch and fries. 15⁹⁹

FROM OUR SMOKER

All sandwiches are served with choice of fries, slaw, salt potatoes, or mixed greens

PULLED PORK SANDWICH **GF** **WR**

Hand-pulled pork shoulder, piled high on a toasted roll with our house BBQ sauce. **WPS: LeGoat Blush** \$15⁹⁹

QUESADILLA

Choice of house-smoked pulled pork or veggie. Served with sour cream and salsa. No side.

WPS: Love My Goat Red \$16⁹⁹

PULLED PORK MAC & CHEESE

Hand-pulled pork shoulder, piled high and sauced, on top of house made mac & cheese, garnished with fried onion straws. **WPS: Bass Riesling** \$16⁹⁹

BRISKET SANDWICH **GF** **WR**

Hand-carved, piled high on a toasted roll with our house sauce. **WPS: Cabernet Franc** \$16⁹⁹

BRISKET REUBEN

Hand-carved, piled high on rye bread with Thousand Island dressing, kraut and Swiss cheese.

WPS: Seyval Blanc \$17⁹⁹

SMOKED WINGS

10 Jumbo wings, rubbed, smoked, and flash-fried, served with choice of house BBQ sauce or spicy BBQ sauce. Great as an appetizer! **WPS: Meat Market** \$15⁹⁹

LUNCH SELECTIONS

All sandwiches/burgers are served with choice of fries, slaw, salt potatoes, or mixed greens.

HOUSE PIZZA **V**

Light garlic oil and red sauce topped with shredded whole milk mozzarella; cooked until crispy in our stone pizza oven.

Add pepperoni +\$3 **WPS: Love My Goat Red** \$16⁹⁹

GF crust available +\$5

SMOKED TURKEY SANDWICH **GF** **WR**

House-smoked, sliced turkey, sliced apple, cheddar cheese, and lettuce with cranberry mayo on a toasted King's Hawaiian roll. **WPS: Goat White** \$16⁹⁹

SOUTHERN BLT

Spicy fried chicken topped with fried green tomatoes, crispy bacon, lettuce and our fry sauce, served on a roll. **WPS: Champagne** \$16⁹⁹

SALMON SALAD **GF**

Greens, pickled beets and local goat cheese; finished with a white balsamic-honey vinaigrette. Topped with a pan-seared fillet of Salmon. **WPS: Chardonnay Elise** \$18⁹⁹

SMOKED MOZZ BURGER **GF** **WR**

Grilled burger topped with smoked mozzarella, lettuce, tomato, and our house-made steakhouse mayo, on a toasted roll.

Add bacon +\$3 **WPS: Cabernet Franc** \$15⁹⁹

CRAB CAKE + SCALLOPS

Maryland-style crab cake topped with pan-seared scallops, served with mixed greens and choice of fries or salt potatoes. **WPS: Seyval Blanc** Market Price

SIDES

FRIES \$6 **SLAW** **GF** \$3 **SALT POTATOES** **GF** \$3 **MIXED GREENS** **GF** \$3 **CORN MUFFIN** \$3

WPS - Wine Pairing Suggestion



GLUTEN FREE



GLUTEN FREE
WITHOUT ROLL



VEGETARIAN

WINE BY THE GLASS

\$GLASS/\$BOTTLE

BRUT CHAMPAGNE

A crisp Seyval Blanc cuvée, with notes of green apple and a toasty finish.

\$8/\$30

CHARDONNAY ELISE

An elegant Chardonnay with bright fruit, subtle oak, and a soft buttery finish.

\$7/\$18

SEYVAL BLANC

Bright, dry and elegant with a tart green apple finish.

\$6/\$16

PINOT GRIGIO

Light and refreshing with notes of pear and apple yielding to a clean finish.

\$7/\$18

CHARDONNAY RIESLING

A new twist on two classic. Light and refreshing with enticing aromas and a clean finish.

\$7/\$18

GOAT WHITE

A harmonious blend with vibrant flavors of apple, melon, and pear.

\$6/\$16

BASS RIESLING

Refreshing with subtle flavors of nectarine and green apple, with a crisp clean finish.

\$7/\$18

SWEET WALTER PINEAPPLE

A refreshingly sweet grape wine with natural pineapple flavors.

\$6/\$16

LE GOAT BLUSH

A delicious wine with bright fruit flavors and a refreshingly smooth finish.

\$6/\$16

SWEET WALTER STRAWBERRY

Sweet and delicious with natural strawberry flavors.

\$6/\$16

CABERNET FRANC

Notes of raspberry and plum with hints of bell pepper and polished tannins on the finish.

\$7/\$18

MEAT MARKET RED

A medium body red blend with notes of plum, vanilla, and black pepper.

\$6/\$16

LOVE MY GOAT RED

A unique, mellow, easy drinking red wine with subtle fruit and a soft velvety finish.

\$6/\$16

SWEET WALTER BLACKBERRY

A delicious sweet red blend with natural blackberry flavors.

\$6/\$16

WINE COCKTAILS

MIMOSA

Made with our Seyval Blanc Brut Champagne. \$7⁹⁹

SWEET WALTER MIMOSA

Made with Sweet Walter Strawberry and our Seyval Blanc Brut Champagne. \$7⁹⁹

APPLE CIDER MIMOSA

Made with our Seyval Blanc Brut Champagne + apple cider \$7⁹⁹

BLACKBERRY FIZZ

Sweet Walter Blackberry + Seyval Blanc Brut Champagne. \$7⁹⁹

CRANBERRY CHAMPAGNE COCKTAIL

Our Seyval Blanc Brut Champagne + cranberry juice. \$7⁹⁹

APPLE CIDER SANGRIA

\$7⁹⁹

BEER

BLONDE ALE

SOUTHERN TIER BREWING CO. - DRAFT
PINT \$6⁰⁰ PITCHER \$19⁰⁰

INDIAN SUMMER PUMPKIN ALE

FINGER LAKES BEER CO. - DRAFT
PINT \$6⁰⁰ PITCHER \$19⁰⁰

YUENGLING LAGER

BOTTLE \$6⁰⁰

APRICOT WHEAT WHEAT ALE

ITHACA BEER CO.
BOTTLE \$6⁰⁰

MICHELOB ULTRA LIGHT LAGER

BOTTLE \$6⁰⁰

MILLER LITE LIGHT LAGER

BOTTLE \$6⁰⁰

N/A BEVERAGES

PURE LEAF® ICED TEA

Unsweetened black tea. \$3⁹⁹

HOT TEA

Assorted teas available \$3⁹⁹

SODA

Pepsi, Diet Pepsi, Ginger Ale \$3⁹⁹

ROOT BEER or GINGER BEER

Ithaca Soda Company \$3⁹⁹

GRAPE JUICE

Bully Hill's Super Goat Grape Juice \$5⁹⁹

LEMONADE

\$3⁹⁹

ARNOLD PALMER

Pure Leaf® Iced Tea + Lemonade \$3⁹⁹

BUBLY

Various Flavors \$3⁹⁹

COLD BREW COFFEE

Starbucks \$3⁹⁹

NITRO COLD BREW COFFEE

Starbucks or Glen Edith Coffee Roasters \$3⁹⁹

COFFEE

Regular or Decaf \$3⁹⁹

MILK

Whole \$3⁹⁹

SPARKLING WATER

Saratoga \$3⁹⁹

KOMBUCHA

Various Flavors \$3⁹⁹

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.