

BULLY HILL RESTAURANT

STARTERS

- FRENCH ONION SOUP** *Available GF* \$9
SOUP OF THE DAY *Cup \$6 Bowl \$8*
- MEXICAN STREET CORN DIP**
*Savory and creamy with a blend of Mexican cheese.
Served with corn chips. \$15⁹⁹*
- FRIED GREEN TOMATOES**
Served with our house-made fry sauce. \$15⁹⁹
- SMOKED WINGS**
*10 jumbo wings, rubbed, smoked, and flash-fried,
served with bleu cheese or BBQ sauce. \$15⁹⁹*
- CHICKEN TENDERS + FRIES**
*Served with choice of BBQ sauce, honey-mustard or
ranch and fries. \$17⁹⁹*

À LA CARTE

- FRENCH FRIES**
Served with ketchup. \$6
- SALT POTATOES** GF
*Small white potatoes boiled in salt water; topped
with melted butter. \$6*
- COLESLAW** GF
House-made. \$6
- SALAD** V GF
*Mixed greens, tomatoes, cucumber, carrots, and red
cabbage, finished with our house vinaigrette. \$6*

FROM OUR SMOKER

*All our BBQ is smoked right here at Bully Hill with locally sourced applewood.
Our meats are rubbed with a savory blend of spices (available for sale)
and smoked for up to 16 hours for optimal flavor.*

- PULLED PORK SANDWICH**
*Hand-pulled, and piled high on a toasted bun with our Bully Hill BBQ sauce. Served with choice
of fries, slaw, salt potatoes, or mixed greens. \$15⁹⁹*
- LOADED FRIES**
*Fries, topped with our house-smoked, sauced pulled pork, cheese, and house-made pickles.
No side. \$16⁹⁹*
- BRISKET SANDWICH**
*Hand-carved, on a toasted bun with our Bully Hill BBQ sauce. Served with choice of fries, slaw,
salt potatoes, or mixed greens. \$16⁹⁹*
- BBQ SAMPLER**
*House-smoked pulled pork, sliced brisket, and smoked chicken wings, served with choice of
two sides; fries, slaw, salt potatoes, or mixed greens. Market Price*

LUNCH SELECTIONS

- MARGHERITA PIZZA**
*Sliced tomato, fresh mozzarella, and fresh basil. Cooked until crispy in our stone pizza oven.
(Or Pepperoni Pizza) \$16⁹⁹*
- SMOKED TURKEY SANDWICH**
*House-smoked with sliced apple, cheddar, lettuce, and cranberry mayo on a toasted roll. Served
with choice of fries, slaw, salt potatoes, or mixed greens. \$17⁹⁹*
- SOUTHERN BLT**
*Spicy fried chicken topped with fried green tomatoes, crispy bacon, lettuce, and our fry sauce
on a toasted roll. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$16⁹⁹*
- SMOKED MOZZ BURGER**
*Black Angus beef burger, with smoked mozzarella cheese, lettuce, tomato, and our steakhouse
mayo on a toasted roll. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$16⁹⁹*
- SALMON SALAD** GF
*Mixed greens, roasted beets, goat cheese, carrots, and red cabbage; finished with our Riesling
Vinaigrette, topped with a pan-seared fillet of Faroe Island Salmon \$18⁹⁹*
- FALAFEL SALAD** GF V
*Mixed greens, cucumbers, tomatoes, Kalamata olives, and feta cheese; finished with our
Riesling Vinaigrette, topped with house-made falafel. \$17⁹⁹*
- CRAB CAKE + SCALLOPS**
*Maryland-style crab cake, topped with pan-seared scallops, served with mixed greens,
cucumber salad and choice of fries or salt potatoes. Market Price*



GLUTEN FREE



VEGETARIAN

WINE BY THE GLASS

\$GLASS/\$BOTTLE

SEYVAL BLANC 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

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

TRAMINETTE

Aromas of peach, apricot, and honey play against orange blossom and cinnamon.

\$6/\$16

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

ALL WINES ARE AVAILABLE BY THE BOTTLE

WINE COCKTAILS

MIMOSA

Seyval Blanc Brut Champagne + Orange Juice
\$7⁹⁹

SWEET WALTER MIMOSA

Sweet Walter Strawberry + Seyval Blanc Brut Champagne
\$7⁹⁹

BLACKBERRY FIZZ

Sweet Walter Blackberry + Seyval Blanc Brut Champagne
\$7⁹⁹

CRANBERRY COCKTAIL

Cranberry Juice + Seyval Blanc Brut Champagne
\$7⁹⁹

BEER

BLONDE ALE

Southern Tier Brewing Co. – Draft
Pint \$6⁰⁰ Pitcher \$19⁰⁰

MICHELOB ULTRA Light Lager
Bottle \$6⁰⁰

MILLER LITE Light Lager
Bottle \$6⁰⁰

FLX PILSNER

Finger Lakes Beer Co. – Draft
Pint \$6⁰⁰ Pitcher \$19⁰⁰

APRICOT WHEAT Wheat Ale
Ithaca Beer Co. Bottle \$6⁰⁰

YUENGLING Lager
Bottle \$6⁰⁰

N/A BEVERAGES

PURE LEAF ICED TEA

Unsweetened black tea

\$4⁹⁹

HOT TEA

Assorted teas available

\$4⁹⁹

SODA

Pepsi, Diet Pepsi, Ginger Ale

\$4⁹⁹

COLD BREW COFFEE

Starbucks

\$4⁹⁹

ROOT BEER or GINGER BEER

Ithaca Soda Company

\$4⁹⁹

NITRO COLD BREW COFFEE

Starbucks or Glen Edith

\$4⁹⁹

GRAPE JUICE

Bully Hill Grape Juice

\$5⁹⁹

COFFEE

Regular or Decaf

\$4⁹⁹

BUBLY

Various flavors available

\$4⁹⁹

WHOLE MILK

\$4⁹⁹

SPARKLING WATER

Saratoga

\$4⁹⁹

CHOCOLATE MILK

\$4⁹⁹

LEMONADE

\$4⁹⁹

ORANGE JUICE

\$4⁹⁹

ARNOLD PALMER

Iced Tea + Lemonade

\$4⁹⁹

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.