

BULLY HILL RESTAURANT

SHAREABLES

SOUP OF THE DAY	<i>Cup \$6 Bowl \$8</i>	SMOKED WINGS	<i>10 jumbo wings, rubbed, smoked, and flash-fried, served with bleu cheese or BBQ sauce.</i>	<i>\$16⁹⁹</i>
SPINACH ARTICHOKE DIP GF		PULLED PORK QUESADILLA	<i>Sauced with our Bully Hill BBQ sauce, blend of cheese, and caramelized onions. Served with jalapeño sour cream and salsa.</i>	<i>\$16⁹⁹</i>
<i>Served with corn chips.</i>	<i>\$16⁹⁹</i>	CHICKEN TENDERS + FRIES	<i>Served with choice of BBQ sauce, honey-mustard or ranch and fries.</i>	<i>\$17⁹⁹</i>
PULLED PORK NACHOS		CHEESE PIZZA	<i>Red tomato sauce, cheese, and Italian herbs. Cooked until crispy in our stone pizza oven. (Or Pepperoni Pizza)</i>	<i>\$16⁹⁹</i>
<i>Corn chips topped with sauced pulled pork, jalapeño peppers, and cheese. Served with jalapeño sour cream and salsa.</i>	<i>\$17⁹⁹</i>	COLESLAW GF	<i>House-made.</i>	<i>\$6</i>
FRIED GREEN TOMATOES		SALAD V GF	<i>Mixed greens, tomatoes, cucumber, carrots, and red cabbage, finished with our house vinaigrette.</i>	<i>\$6</i>
<i>Served with our house-made fry sauce.</i>	<i>\$15⁹⁹</i>			
STUFFED GRAPE LEAVES				
<i>Beef, lamb, and rice with herbs and spices, topped with a light tomato sauce.</i>	<i>\$16⁹⁹</i>			
FRENCH FRIES				
<i>Served with ketchup.</i>	<i>\$6</i>			
SALT POTATOES GF				
<i>Small white potatoes boiled in salt water; topped with melted butter.</i>	<i>\$6</i>			

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	<i>Sauced with our Bully Hill BBQ sauce, on a toasted bun. Served with choice of fries, slaw, salt potatoes, or mixed greens.</i>	<i>\$15⁹⁹</i>
BRISKET SANDWICH	<i>Sliced, with our Bully Hill BBQ sauce on a toasted bun. Served with choice of fries, slaw, salt potatoes, or mixed greens.</i>	<i>\$16⁹⁹</i>
BBQ SAMPLER	<i>House-smoked pulled pork, sliced brisket, and smoked chicken, served with choice of two sides; fries, slaw, salt potatoes, or mixed greens.</i>	<i>Market Price</i>

LUNCH SELECTIONS

SMOKED TURKEY SANDWICH	<i>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.</i>	<i>\$17⁹⁹</i>
SOUTHERN BLT	<i>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.</i>	<i>\$16⁹⁹</i>
SMOKED MOZZARELLA CHEESE BURGER	<i>Local Black Angus beef burger, with smoked mozzarella cheese, lettuce, tomato, and mayo on a toasted roll. Served with choice of fries, slaw, salt potatoes, or mixed greens.</i>	<i>\$16⁹⁹</i>
MEDITERRANEAN SALMON SALAD GF	<i>Mixed greens, tomatoes, cucumbers, sliced peppers, Kalamata olives, and feta cheese; finished with our Greek dressing, topped with a pan-seared fillet of Salmon. Available without salmon</i>	<i>\$17⁹⁹</i>
FALAFEL SALAD GF V	<i>Mixed greens, cucumbers, tomatoes, Kalamata olives, and feta cheese; finished with a choice of our Riesling Vinaigrette or tahini dressing, topped with house-made falafel.</i>	<i>\$17⁹⁹</i>
CRAB CAKE + SCALLOPS	<i>Maryland-style crab cake, topped with pan-seared scallops, served with mixed greens, cucumber salad and choice of fries or salt potatoes.</i>	<i>Market Price</i>



GLUTEN FREE



VEGETARIAN

WINE BY THE GLASS

\$GLASS/\$BOTTLE

CHARDONNAY ELISE

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

\$8/\$20

SEYVAL BLANC

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

\$7/\$18

CHARDONNAY-RIESLING

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

\$8/\$20

GOAT WHITE

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

\$7/\$18

BASS RIESLING

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

\$8/\$20

TRAMINETTE

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

\$8/\$20

SWEET WALTER PINEAPPLE

A refreshingly sweet grape wine with natural pineapple flavors.

\$7/\$18

SWEET WALTER PEACH

A sweet, juicy, and refreshing white wine with natural peach flavor.

\$7/\$18

LE GOAT BLUSH

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

\$7/\$18

SWEET WALTER STRAWBERRY

Sweet and delicious with natural strawberry flavors.

\$7/\$18

CABERNET FRANC

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

\$8/\$20

MEAT MARKET RED

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

\$7/\$18

LOVE MY GOAT RED

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

\$7/\$18

SWEET WALTER BLACKBERRY

A delicious sweet red blend with natural blackberry flavors.

\$7/\$18

WINE COCKTAILS

MIMOSA

Orange Juice + Champagne

\$9⁰⁰

BLACKBERRY FIZZ

Sweet Walter Blackberry + Champagne

\$9⁰⁰

SWEET WALTER MIMOSA

Sweet Walter Strawberry + Champagne

\$9⁰⁰

CRANBERRY COCKTAIL

Cranberry Juice + Champagne

\$9⁰⁰

WINE SLUSHIE

Ask about today's flavor.

\$9⁰⁰

BEER

BLONDE ALE

Southern Tier Brewing Co. - Draft
Pint \$6⁰⁰

MICHELOB ULTRA Light Lager

Bottle \$6⁰⁰

MILLER LITE Light Lager

Bottle \$6⁰⁰

FLX PILSNER

Finger Lakes Beer Co. - Draft
Pint \$6⁰⁰

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

COFFEE

Regular or Decaf

\$4⁹⁹

ROOT BEER or GINGER BEER

Ithaca Soda Company

\$4⁹⁹

COLD BREW COFFEE

Starbucks

\$4⁹⁹

GRAPE JUICE

Bully Hill Grape Juice

\$5⁹⁹

WHOLE MILK

\$4⁹⁹

BUBLY

Various flavors available

\$4⁹⁹

CHOCOLATE MILK

\$4⁹⁹

SPARKLING WATER

Saratoga

\$4⁹⁹

ORANGE JUICE

\$4⁹⁹

LEMONADE

\$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.