

BULLY HILL RESTAURANT

SHAREABLES

SOUP OF THE DAY Cup \$6 Bowl \$8

SPINACH ARTICHOKE DIP GF \$16⁹⁹
Served with corn chips.

CHARCUTERIE BOARD
Ask about today's selection of meat, cheese, and fruit. Market Price

FRIED GREEN TOMATOES V \$16⁹⁹
Served with our house-made fry sauce.

FRENCH FRIES \$6
Served with ketchup.

SALT POTATOES GF \$6
Small white potatoes boiled in salt water; topped with melted butter.

COLESLAW GF \$6
House-made.

SALAD V GF \$6
Mixed greens, tomatoes, cucumber, carrots, and red cabbage, finished with our house vinaigrette.

SMOKED WINGS

10 jumbo wings, rubbed, smoked, and flash-fried, served with Ranch or BBQ sauce. \$16⁹⁹

PULLED PORK QUESADILLA
Sauced with our Bully Hill BBQ sauce, blend of cheese. Served with jalapeño sour cream and salsa. \$17⁹⁹

CHICKEN TENDERS + FRIES
Served with choice of BBQ sauce, honey-mustard or ranch and fries. \$17⁹⁹

SUMMER GARDEN PIZZA
Fresh garden tomatoes, mozzarella cheese and fresh basil; cooked until crispy in our stone pizza oven. \$16⁹⁹

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
Sauced with our Bully Hill BBQ sauce, on a roll. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$15⁹⁹

BRISKET SANDWICH
Sliced, with our Bully Hill BBQ sauce on a roll. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$16⁹⁹

BBQ SAMPLER
House-smoked pulled pork, sliced brisket, and smoked chicken, served with choice of two sides; fries, slaw, salt potatoes, or mixed greens. Market Price

LUNCH SELECTIONS

SMOKED TURKEY SANDWICH
House-smoked with sliced apple, cheddar, lettuce, and cranberry mayo on a roll. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$17⁹⁹

SOUTHERN BLT
Spicy fried chicken topped with fried green tomato, crispy bacon, lettuce, and fry sauce on a roll. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$17⁹⁹

BULLY HILL CHEESE BURGER
Local Black Angus beef burger, with Mexican-style butter cheese (not spicy), lettuce, tomato, and mayo on a roll. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$16⁹⁹

SALMON SALAD GF \$18⁹⁹
Mixed greens, roasted beets, goat cheese, carrots, and red cabbage; finished with our Riesling Vinaigrette, topped with a pan-seared fillet of Salmon.

FALAFEL SALAD GF V \$17⁹⁹
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.

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

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(s).

\$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

\$3⁹⁹

HOT TEA

Assorted teas available

\$4⁹⁹

SODA

Pepsi, Diet Pepsi, Ginger Ale

\$3⁹⁹

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.