

BULLY HILL RESTAURANT

SHAREABLES

SOUP OF THE DAY	<i>Cup \$6 Bowl \$8</i>	CHARCUTERIE BOARD	<i>Ask about today's selection of meat, cheese, and fruit. Market Price</i>
FRENCH FRIES V		FRIED GREEN TOMATOES V	<i>Served with our house-made fry sauce. \$16⁹⁹</i>
<i>Served with ketchup.</i>	<i>\$6</i>	SMOKED WINGS	<i>10 jumbo wings, rubbed, smoked, and flash-fried, served with Ranch or BBQ sauce. \$15⁹⁹</i>
SALT POTATOES GF		CHICKEN TENDERS + FRIES	<i>Served with choice of BBQ sauce, honey-mustard or ranch and fries. \$16⁹⁹</i>
<i>Small white potatoes boiled in salt water; topped with melted butter.</i>	<i>\$6</i>		
COLESLAW GF			
<i>House-made.</i>	<i>\$6</i>		
SALAD V GF			
<i>Mixed greens, tomatoes, cucumber, carrots, and red cabbage, finished with our house vinaigrette.</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

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

BRISKET REUBEN

Sliced and piled high on rye bread with Thousand Island dressing, sauerkraut, and Swiss cheese. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$17⁹⁹

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, Muenster cheese, 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, mayo, and fry sauce on a roll. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$17⁹⁹

BULLY HILL CHEESE BURGER

Black Angus beef burger, with chef's cheese selection, lettuce, tomato, and mayo on a roll. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$15⁹⁹

GRILLED CHICKEN SALAD **GF**

Mixed greens, carrots, red cabbage, diced apples, goat cheese, and dried cranberries; finished with our Riesling Vinaigrette, topped with grilled chicken. \$16⁹⁹

FALAFEL SALAD **GF** **V**

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. \$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

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

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 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

ST CROIX

Smoky accents entwine notes of ripe currants and broad American oak.

\$7/\$18

MEAT MARKET RED

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

\$7/\$18

SPECIAL RESERVE

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

\$7/\$18

SWEET WALTER BLACKBERRY

A delicious sweet red blend with natural blackberry flavors.

\$7/\$18

WINE COCKTAILS

MIMOSA

Orange Juice + Champagne

\$9⁰⁰

CRANBERRY COCKTAIL

Cranberry Juice + Champagne

\$9⁰⁰

BLACKBERRY FIZZ

Sweet Walter Blackberry + Champagne

\$9⁰⁰

APPLE CIDER SANGRIA

Sweet Walter Apple Cherry Sangria +
Beak & Skiff Apple Cider

\$9⁰⁰

BEER

BLONDE ALE

Southern Tier Brewing. - 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

GRAPE JUICE

Bully Hill Grape Juice

\$5⁹⁹

SODA

Pepsi, Diet Pepsi, Ginger Ale

\$3⁹⁹

HOT TEA

Assorted teas available

\$4⁹⁹

ROOT BEER or GINGER BEER

Ithaca Soda Company

\$4⁹⁹

COFFEE

Regular or Decaf

\$4⁹⁹

BUBLY

Various flavors available

\$4⁹⁹

COLD BREW COFFEE

Starbucks

\$4⁹⁹

SPARKLING WATER

Saratoga

\$4⁹⁹

WHOLE MILK

\$4⁹⁹

ORANGE JUICE

\$4⁹⁹

DESSERT

CHOCOLATE PEANUT BUTTER PIE

Oreo® crumb crust, whipped peanut butter filling, topped with chocolate ganache.

\$9⁰⁰

PINEAPPLE CARROT CAKE

Spiced cake with a zesty cream cheese frosting.

\$9⁰⁰

SEASONAL SPECIALS

Ask about today's selections.

\$9⁰⁰

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.