

Serving the FLX
Since 1983

BULLY HILL RESTAURANT

Follow Us
@bullyhillvineyards

SERVING LUNCH

Wednesday + Thursday 11:00AM-3:00PM // Friday 11:00AM-3:30PM // Saturday 11:00AM-4:00PM

STARTERS

- FRENCH ONION SOUP** \$9
Available Gluten-Free
- FRIED GREEN TOMATOES** **V** \$17
Served with our house-made fry sauce.
- POUTINE** \$16
Fries, cheese curds, and gravy.
- FRENCH FRIES** **V** \$6
- COLESLAW** **GF** \$6
House-made, vinegar-based slaw.
- SALT POTATOES** **GF** \$6
Small white potatoes boiled in salt water; finished with melted butter.
- SALAD** **V** **GF** \$6
Mixed greens, tomatoes, cucumber, carrots, and red cabbage, finished with our house vinaigrette.

MAINS

- SOUTHERN BLT** \$15
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.
- NEW** **CHICKEN TENDERS + FRIES** \$16
Hand-breaded chicken tenders with choice of 1 Sauce: BBQ sauce, ranch, or honey-mustard, served with fries.
- NEW** **MAC + CHEESE** \$16
House-made, topped with choice of hand-breaded chicken tenders, pulled pork, or fried green tomatoes.
- BACON CHEESE BURGER** \$16
Black Angus beef burger, with chef's cheese selection, bacon, lettuce, tomato, and mayo on a roll. Served with choice of fries, slaw, salt potatoes, or mixed greens.
- NEW** **APPLE, PEAR, AND WALNUT SALAD** **GF** \$17
Mixed greens, carrots, red cabbage, diced pear, diced apple, Gorgonzola, walnuts, dried cranberries, and quinoa finished with our Riesling vinaigrette.
- FALAFEL SALAD** **GF** **V** \$17
Mixed greens, cucumbers, tomatoes, Kalamata olives, and feta cheese; finished with a choice of our Riesling Vinaigrette or tahini dressing, topped with falafel.

FISH FRY FRIDAYS

Yuengling® battered haddock, with tarter sauce and lemon wedge, served with our house-made slaw and choice of fries, salt potatoes or mac + cheese.

\$16

FROM OUR SMOKER

Our meats are rubbed with a savory blend of spices and smoked for up to 16 hours for optimal flavor. All our BBQ is smoked right here with locally sourced applewood.

- SMOKED WINGS** \$10/\$15
6 or 12 jumbo wings, rubbed, smoked, and flash-fried, served with choice of 1 sauce: Ranch, BBQ sauce, or Blue Cheese
- PULLED PORK SANDWICH** \$15
Sauced with our Bully Hill BBQ sauce, on a roll. Served with choice of fries, slaw, salt potatoes, or mixed greens.
- BRISKET SANDWICH** \$16
Sliced, with our Bully Hill BBQ sauce on a roll. Served with choice of fries, slaw, salt potatoes, or mixed greens.
- REUBEN** \$17
Smoked beef, 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.
- BBQ SAMPLER** \$22
House-smoked pulled pork, sliced brisket, and smoked chicken wings, with jalapeño corn bread and house made pickles, served with choice of two sides; fries, slaw, salt potatoes, mac + cheese, or mixed greens.

DESSERTS

All our desserts are made in house
\$9 each

- CHOCOLATE PEANUT BUTTER PIE**
Oreo® crumb crust, whipped peanut butter filling, topped with chocolate ganache.
- PINEAPPLE CARROT CAKE**
Spiced cake with a zesty cream cheese frosting.



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

\$9

BLACKBERRY FIZZ

Sweet Walter Blackberry + Champagne

\$9

CRANBERRY COCKTAIL

Cranberry Juice + Champagne

\$9

APPLE CIDER SANGRIA

Sweet Walter Apple Cherry Sangria +
Beak & Skiff Apple Cider

\$9

BEER

FLX PILSNER

Finger Lakes Beer Co. - Draft

Pint \$6

BLONDE ALE

Southern Tier Brewing. - Draft

Pint \$6

APRICOT WHEAT

Wheat Ale - Ithaca Beer Co.

Bottle \$6

YUENGLING

Lager

Bottle \$6

MICHELOB ULTRA

Light Lager

Bottle \$6

MILLER LITE

Light Lager

Bottle \$6

N/A BEVERAGES

PURE LEAF ICED TEA

Unsweetened black tea

\$4

SODA

Pepsi, Diet Pepsi, Ginger Ale

\$4

ROOT BEER or GINGER BEER

Ithaca Soda Company

\$5

BUBLY

Various flavors available

\$5

SPARKLING WATER

Saratoga

\$5

GRAPE JUICE

Bully Hill Grape Juice

\$6

HOT TEA

Assorted teas available

\$5

COFFEE

Regular or Decaf

\$5

COLD BREW COFFEE

Starbucks

\$5

WHOLE MILK

\$5

ORANGE JUICE

\$5

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.