

Serving the FLX  
Since 1983


# BULLY HILL RESTAURANT

Follow Us  
@bullyhillvineyards

SERVING LUNCH

Wednesday + Thursday 11AM-3PM // Friday 11AM-3:30PM // Saturday 11AM-4PM // Sunday 10:30AM-3PM








## STARTERS

- SOUP OF THE DAY - BOWL** \$7
- FRENCH ONION SOUP** \$9  
*Available Gluten-Free*
- FRIED GREEN TOMATOES**  \$16  
*Served with our house-made fry sauce.*
-  **PULLED PORK QUESADILLA** \$16  
*House-smoked, pulled pork, with cheese; served with sour cream and salsa on the side.*
-  **PIEROGIES**  
*House-made with a potato and cheese filling. Choose from the following toppings.*
- Caramelized onions.....\$15
  - Sauerkraut + smoked brisket.....\$17

## MAINS

-  **SMOKED TURKEY SANDWICH** \$17  
*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.*
- SOUTHERN BLT** \$17  
*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.*
-  **FRIED CHICKEN SANDWICH** \$16  
*Fried chicken, lettuce, tomato, and chili mayo on a roll. Served with choice of fries, slaw, salt potatoes, or mixed greens.*
- CHICKEN TENDERS + FRIES** \$16  
*Hand-breaded chicken tenders with choice of 1 Sauce: BBQ sauce, ranch, or honey-mustard, served with fries.*
- MAC + CHEESE** \$16  
*House-made, topped with choice of hand-breaded chicken tenders or pulled pork.*
- 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.*
- FALAFEL SALAD**  \$17  
*Mixed greens, cucumbers, tomatoes, Kalamata olives, and feta cheese; finished with a choice of our Riesling Vinaigrette or tahini dressing, topped with falafel.*

## SIDES

- FRENCH FRIES**  \$6
- COLESLAW**   \$6  
*House-made, vinegar-based slaw.*
- SALT POTATOES**   \$6  
*Small white potatoes boiled in salt water; finished with melted butter.*
- SALAD**   \$6  
*Mixed greens, tomatoes, cucumber, carrots, and red cabbage, finished with our house vinaigrette.*
- MAC + CHEESE** \$6

## 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** \$17  
*Sliced, with our Bully Hill BBQ sauce on a roll. Served with choice of fries, slaw, salt potatoes, or mixed greens.*
- REUBEN** \$17  
*Sliced brisket, 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** \$24  
*House-smoked pulled pork, sliced brisket, and smoked chicken wings, with jalapeño corn bread, 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

## SEYVAL BLANC

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

\$6/\$18

## GOAT WHITE

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

\$6/\$18

## BASS RIESLING

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

\$7/\$20

## TRAMINETTE

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

\$7/\$20

## SWEET WALTER PEACH

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

\$6/\$18

## LE GOAT BLUSH

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

\$6/\$18

## SWEET WALTER STRAWBERRY

Sweet and delicious with natural strawberry flavors.

\$6/\$18

## ST CROIX

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

\$6/\$18

## MEAT MARKET RED

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

\$6/\$18

## LOVE MY GOAT

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

\$6/\$18

## SWEET WALTER BLACKBERRY

A delicious sweet red blend with natural blackberry flavors.

\$6/\$18

## SWEET WALTER LOGANBERRY

A delicious sweet red blend with natural blackberry flavors.

\$6/\$18

## WINE COCKTAILS

### MIMOSA

Orange Juice + Champagne

\$8

### SWEET WALTER FIZZ

Champagne + Sweet Walter Wine.  
Choose from the following flavors:  
Strawberry, Blackberry, Peach, and  
Loganberry

\$8

### POINSETTIA

Cranberry Juice + Champagne

\$8

### CHOCOLATE CHERRY BOMB

Sweet Walter Red with cherry and  
Swiss chocolate.

\$7

## BEER

### BLONDE ALE

Southern Tier Brewing. - Draft

\$5

### APRICOT WHEAT

Wheat Ale - Ithaca Beer Co.

\$5

### HAZY DAYS IPA

Light Lager

\$5

### YUENGLING

Lager

\$4

### MILLER LITE

Light Lager

\$4

### UTICA CLUB

Pilsner

\$4

## 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

\$4

### BUBLY

Various flavors available

\$4

### SPARKLING WATER

Saratoga

\$4

### GRAPE JUICE

Bully Hill Grape Juice

\$6

### HOT TEA

Assorted teas available

\$4

### COFFEE

Regular or Decaf

\$4

### COLD BREW COFFEE

Starbucks

\$5

### WHOLE MILK

\$4

### CHOCOLATE MILK

\$4

### ORANGE JUICE

\$4

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.