

Serving the FLX
Since 1983

BULLY HILL RESTAURANT

Follow Us
@bullyhillvineyards

SERVING LUNCH

Monday - Thursday 11:30AM-3:30PM // Friday + Saturday 11:30AM-4:00PM // Sunday 10:30AM-3:00PM

STARTERS

SOUP OF THE DAY - BOWL \$7

SPINACH ARTICHOKE DIP **V** **GF** \$16
Served with corn chips

FRIED GREEN TOMATOES **V** \$16
Served with our house-made fry sauce.

HUMMUS + VEGGIES **V** **GF** \$16
House-made hummus and sliced veggies, served with corn chips.

MAINS

SMOKED TURKEY SANDWICH \$17
House-smoked with sliced apple, Muenster cheese, lettuce, and cranberry mayo on a roll. Served with choice slaw, salt potatoes, or green salad.

NEW **FRIED CHICKEN SANDWICH** \$17
Hand-breaded, fried chicken with lettuce, pickles, mayo and dill pickle ranch on a roll. Served with choice slaw, salt potatoes, or green salad.

NEW **SOUTHERN BLT** \$17
Hand-breaded, fried chicken topped with bacon, lettuce, tomato, mayo and fry sauce on a roll. Served with choice slaw, salt potatoes, or green salad.

CHICKEN TENDERS \$17
Hand-breaded chicken tenders with choice of 1 Sauce: BBQ sauce, ranch, or honey-mustard, served with fries or mac + cheese.

CHEDDAR CHEESE BURGER \$16
*Black Angus beef burger, Adam's NY cheddar, lettuce, tomato, and mayo on a roll. Add bacon + \$3
Served with choice slaw, salt potatoes, or green salad.*

FALAFEL SALAD **V** \$17
Mixed greens, cucumbers, tomatoes, Kalamata olives, and feta cheese; finished with our Riesling Vinaigrette, topped with falafel.

SIDES

FRENCH FRIES **V** \$6

COLESLAW **V** **GF** \$4
House-made, vinegar-based slaw.

SALT POTATOES **V** **GF** \$4
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 Riesling vinaigrette.

MAC + CHEESE \$6

CORN BREAD **V** \$3

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/\$16

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 \$16

Sauced with our Bully Hill BBQ sauce, on a roll. Served with choice slaw, salt potatoes, or green salad.

NEW **PULLED PORK STACKER** \$17

Sauced with our Bully Hill BBQ sauce, topped with slaw and onion rings, on a roll. Served with choice slaw, salt potatoes, or green salad.

BRISKET SANDWICH \$17

Sliced, with our Bully Hill BBQ sauce on a roll. Served with choice slaw, salt potatoes, or green salad.

BBQ SAMPLER \$26

House-smoked pulled pork, sliced brisket, and smoked chicken wings, with jalapeño corn bread, served with slaw and salt potatoes.

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

We are happy to remove ingredients you may allergic to, or not care for, but we cannot accommodate substitutions.

WINE BY THE GLASS

\$GLASS/\$BOTTLE

SEYVAL BLANC

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

\$6/\$18

NEW CAYUGA WHITE

Off-dry, with aromas of apple and pear, with a light crisp 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

SWEET WALTER ROSÉ

Sweet and delightful with aromas and flavors of strawberry and cherry candy.

\$6/\$18

ST CROIX

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

\$6/\$18

NEW NOIRET

Aromas of black cherry, juicy plums, and raspberry, complemented by notes of 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

WINE SLUSHIE

Ask about today's flavor.

\$8

LOGANBERRY LEMONADE

Loganberry wine slushie + lemonade

\$8

BEER

BLONDE ALE

Southern Tier Brewing. - Draft

\$6

APRICOT WHEAT

Wheat Ale - Ithaca Beer Co.

\$6

HAZY DAYS IPA

Light Lager

\$6

YUENGLING

Lager

\$5

MILLER LITE

Light Lager

\$5

UTICA CLUB

Pilsner

\$5

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

LEMONADE

\$4

ARNOLD PALMER

\$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.