

Serving the FLX
Since 1983

BULLY HILL RESTAURANT

Follow Us
@bullyhillvineyards

SERVING LUNCH

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


MAINS

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


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.


 **FRIED CHICKEN CORDON BLEU SANDWICH** \$17
*Hand-breaded, fried chicken with sliced ham, Swiss cheese and a Parmesan cheese sauce on a roll.
Plain chicken sandwich \$16.
Served with choice slaw, salt potatoes, or green salad.*

CHICKEN TENDERS + FRIES \$16
Hand-breaded chicken tenders with choice of 1 Sauce: BBQ sauce, ranch, or honey-mustard, served with fries.

 **PIEROGIES**
House-made with a potato and cheese filling. Choose from the following toppings.

• Caramelized onions \$16
• Sauerkraut + Polish Kielbasa \$18

 **BACON CHEESE BURGER + FRIES** \$17
Local (raised on hay from our farm) Black Angus beef burger, with bacon, cheese, lettuce, tomato, and steakhouse mayo on a roll.

FALAFEL SALAD  \$17
Mixed greens, cucumbers, tomatoes, and feta cheese; finished with our Riesling vinaigrette, topped with fried falafel.

SOUP + SANDWICH \$17
*Ask about today's preparation.
(substitute a sandwich for a salad \$16)*

SIDES

SOUP OF THE DAY CUP \$6 BOWL \$8

FRENCH ONION SOUP \$10

ONION RINGS  \$10

FRENCH FRIES  \$6

COLESLAW   \$5

House-made, vinegar-based slaw.

SALT POTATOES   \$5

Small white potatoes boiled in salt water; finished with melted butter.

SALAD   \$8

Mixed greens, tomatoes, cucumber, carrots, and red cabbage, finished with our Riesling vinaigrette.

 GLUTEN FREE

 VEGETARIAN

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

5 or 10 jumbo wings, rubbed, smoked, and flash-fried, tossed with choice of Buffalo or sweet chili sauce. Also available plain or with Ranch, BBQ sauce, or Blue Cheese +\$1.

PULLED PORK SANDWICH \$15

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

THE COWBOY \$17

Hand-pulled pork, sauced with our Bully Hill BBQ sauce, topped with fried onions, sharp American cheese, and pickles 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.

BRISKET REUBEN \$18

Sliced brisket, piled high on rye bread with Thousand Island dressing, white wine apple cider sauerkraut, and Swiss. Served with choice slaw, salt potatoes, or green salad.

BBQ SAMPLER \$25

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.

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

GROWERS WHITE

Slightly sweet with fruit forward flavors and floral aromatics.

\$6/\$18

NIAGARA

Sweet, with intense wildflower aromas with white grape flavors.

\$6/\$18

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 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

BACO NOIR

Light, with subtle flavors of cherry and raspberry with notes of cracked black pepper.

\$6/\$18

LOVE MY GOAT

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

\$6/\$18

GROWERS RED

Semi-sweet red with classic American grape flavors and a balanced finish.

\$6/\$18

BANTY RED

Sweet and grapey with an exceptionally smooth finish.

\$6/\$18

SWEET WALTER BLACKBERRY

A delicious sweet red blend with natural blackberry flavors.

\$6/\$18

NEW

SWEET WALTER MIDNIGHT MISSION

Grapey, strong, sweet, and smooth. This port-style, red dessert wine is 18% ABV.

\$8/\$20

WINE COCKTAILS

MIMOSA

Orange Juice + Champagne

\$8

SWEET WALTER FIZZ

Champagne + Sweet Walter Wine. Choose from the following: Rosé, Peach, or Blackberry,

\$8

POINSETTIA

Cranberry Juice + Champagne

\$8

BEER

BLONDE ALE

Southern Tier Brewing. - Draft

\$6

APRICOT WHEAT

Wheat Ale - Ithaca Beer Co.

\$6

HAZY LITTLE THINGS IPA

IPA - Sierra Nevada

\$6

YUENGLING

Lager

\$5

UTICA CLUB

Pilsner

\$5

N/A BEVERAGES

FRESH BREWED ICED TEA

Unsweetened black tea

\$4

SODA

Pepsi, Diet Pepsi, Ginger Ale, Root Beer

\$4

BUBLY

Various flavors available

\$4

BOTTLED WATER

\$2

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. If you have a food allergy, please notify us.