

ALL ORDERS MUST BE PLACED AT COUNTER!

Serving the FLX
Since 1983

BULLY HILL RESTAURANT

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@bullyhillvineyards

SERVING LUNCH

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

MAINS

- FRENCH ONION SOUP** \$10
Available gluten-free w/o crouton
- SPINACH ARTICHOKE DIP** (V) (GF) \$16
Served with corn chips
- FRIED GREEN TOMATOES** (V) \$16
Served with a house-made sauce.
- QUICHE OF THE DAY** \$17
Ask about today's preparation, served with soup of the day or green salad.
- SMOKED TURKEY SANDWICH** \$17
House-smoked with sliced apple, Muenster cheese, lettuce, and cranberry mayo on a roll. Served with choice slaw, sour cream & onion chips, or green salad.
- CHICKEN TENDERS + FRIES** \$16
Hand-breaded, buttermilk marinated, fried chicken tenders with choice of 1 Sauce: ketchup, BBQ sauce, or ranch.
- SMASH BURGER + FRIES** \$17
2 Local (raised on hay from our farm) Black Angus beef patties, with paper thin onions, cheese, pickles, lettuce and our house sauce on a roll.
- PIEROGIES** \$16
House-made with a potato and cheese filling. Or choose from the following toppings.
 - Caramelized Onions\$16
 - Sauerkraut + Kielbasa\$18
- FALAFEL SALAD** (V) \$18
Mixed greens, cucumbers, tomatoes, and feta cheese; finished with our Riesling vinaigrette, topped with fried falafel.
- STRAWBERRY-BASIL CHICKEN SALAD** \$17
Mayo-based chicken salad with fresh basil, atop a bed of mixed greens, garnished with fresh sliced strawberries and served with a warm croissant. Gluten-Free w/o croissant

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.
- SPICED PUMPKIN CAKE**
Maple-cinnamon cream cheese frosting.
- SEASONAL CRUMBLE**
Served with vanilla ice cream.

(GF)
GLUTEN FREE

(V)
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, with Ranch or BBQ sauce. Add Blue Cheese +\$1.
- PULLED PORK SANDWICH** \$16
Hand-pulled, and sauced with our Bully Hill BBQ sauce, on a roll. Served with choice slaw, sour cream & onion chips, or green salad.
- BRISKET SANDWICH** \$17
Sliced, with our Bully Hill BBQ sauce on a roll. Served with choice slaw, sour cream & onion chips, or green salad.
- BBQ SAMPLER** \$26
Hand-pulled pork, sliced brisket, and smoked chicken wings, served with jalapeño corn bread, slaw, and salt potatoes.

SIDES

- SOUP OF THE DAY** CUP \$6 BOWL \$8
- ONION RINGS** (V) \$10
- FRENCH FRIES** (V) \$6
- COLESLAW** (V) (GF) \$5
House-made, vinegar-based slaw.
- SALT POTATOES** (V) (GF) \$5
Small white potatoes boiled in salt water; finished with melted butter.
- SALAD** (V) (GF) \$8
Mixed greens, tomatoes, cucumber, carrots, and red cabbage, finished with our Riesling vinaigrette.
- SOUR CREAM & ONION CHIPS** (V) \$2

We cannot accommodate substitutions.

WINE BY THE GLASS

\$GLASS/\$BOTTLE

SEYVAL BLANC DRY  SWEET Bright, dry and elegant with a tart green apple finish.	\$6/\$18
CAYUGA WHITE DRY  SWEET Off-dry, with aromas of apple and pear, with a light crisp finish.	\$6/\$18
GOAT WHITE DRY  SWEET A harmonious blend with vibrant flavors of apple, melon, and pear.	\$6/\$18
BASS RIESLING DRY  SWEET Refreshing with subtle flavors of nectarine and green apple, with a crisp clean finish.	\$7/\$20
TRAMINETTE 2021 DRY  SWEET Aromas of peach, apricot, and honey play against orange blossom and cinnamon.	\$7/\$20
NIAGARA DRY  SWEET Sweet, with intense wildflower aromas with white grape flavors.	\$6/\$18
SWEET WALTER PEACH DRY  SWEET A sweet, juicy, and refreshing white wine with natural peach flavor.	\$6/\$18
LOVE MY GOAT ROSÉ DRY  SWEET A delicious wine with bright fruit flavors and a refreshingly smooth finish.	\$6/\$18
SWEET WALTER ROSÉ DRY  SWEET Sweet and delightful with aromas and flavors of strawberry and cherry candy.	\$6/\$18
SWEET WALTER STRAWBERRY DRY  SWEET A sweet and juicy blend with natural strawberry flavors.	\$6/\$18
SAPERAVI 2023 DRY  SWEET Deep and dark in color, with notes of clove, vanilla, blueberry, and blackberry jam.	\$9/\$35
ST CROIX 2022 DRY  SWEET Smoky accents entwine notes of ripe currants and broad American oak.	\$6/\$18
BACO NOIR DRY  SWEET Light, with subtle flavors of cherry and raspberry with notes of cracked black pepper.	\$6/\$18
FUSION DRY  SWEET Light and fruity with expressive flavors of cherry and raspberry.	\$6/\$18
LOVE MY GOAT DRY  SWEET A mellow, easy drinking red wine with subtle fruit and a smooth finish.	\$6/\$18
SWEET WALTER BLACKBERRY DRY  SWEET A delicious sweet red blend with natural blackberry flavors.	\$6/\$18
SWEET WALTER MIDNIGHT MISSION DRY  SWEET Grapey, strong, sweet, and smooth. This port-style, red dessert wine is 18% ABV.	\$8/\$20

WINE COCKTAILS

SWEET WALTER FIZZ \$8 <i>Champagne + Sweet Walter Wine. Choose from the following: Rosé, Peach, Strawberry, or Blackberry,</i>
MIMOSA \$8 <i>Orange Juice + Champagne</i>
POINSETTIA \$8 <i>Cranberry Juice + Champagne</i>

BEER

APRICOT WHEAT \$6 <i>Ithaca Beer Co.</i>
HAZY LITTLE THINGS IPA \$6 <i>Sierra Nevada</i>
TRAIL PASS GOLDEN \$6 <i>Non-Alcoholic - Sierra Nevada</i>
MODELO ESPECIAL \$6
YUENGLING LAGER \$5
PILSNER \$5 <i>Utica Club</i>
MILLER LITE \$5

N/A BEVERAGES

FRESH BREWED ICED TEA \$4 <i>Unsweetened black tea</i>	HOT TEA \$3 <i>Assorted teas available</i>
SODA \$4 <i>Pepsi, Diet Pepsi, Ginger Ale, Root Beer, and Orange Crush</i>	COFFEE \$3 <i>Regular or Decaf</i>
BUBLY \$4 <i>Various flavors available</i>	COLD BREW COFFEE \$5 <i>Starbucks</i>
SPARKLING WATER \$4 <i>Saratoga</i>	WHOLE MILK \$3
LEMONADE \$4	ORANGE JUICE \$4
ARNOLD PALMER \$4	GRAPE JUICE \$6 <i>Bully Hill Grape Juice</i>

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.