

ALL ORDERS MUST BE PLACED AT COUNTER!

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

FRENCH ONION SOUP \$10
Available gluten-free w/o crouton

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

FRIED GREEN TOMATOES (V) \$16
Served with a house-made sauce.

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, salt potatoes, 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.

SIDES

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 clarified butter.

SALAD (V) (GF) \$8
Mixed greens, tomatoes, cucumber, carrots, and red cabbage, finished with our Riesling vinaigrette.

SOUR CREAM & ONION CHIPS (V) \$2

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, salt potatoes, or green salad.

PULLED PORK QUESADILLA \$17
Hand-pulled, and sauced with our Bully Hill BBQ, cheddar jack cheese. Served with sour cream.

BRISKET REUBEN \$18
Sliced, piled high on rye bread with Thousand Island dressing, apple cider sauerkraut, and Swiss Served with choice slaw, sour cream & onion chips, salt potatoes, or green salad.

Brisket Sandwich and BBQ Sampler Available Friday, Saturday, and Sunday

BRISKET SANDWICH \$17
Sliced, with our Bully Hill BBQ sauce on Served with choice slaw, sour cream & onion chips, salt potatoes, or green salad.

BBQ SAMPLER \$26
Hand-pulled pork, sliced brisket, and smoked chicken wings, served with jalapeño corn bread, 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.

SPICED PUMPKIN CAKE
Maple-cinnamon cream cheese frosting.

SEASONAL CRUMBLE
Served with vanilla ice cream.

(GF)
GLUTEN FREE

(V)
VEGETARIAN

We cannot accommodate substitutions.

WINE BY THE GLASS

\$GLASS/\$BOTTLE

WHITES

SEYVAL BLANC DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Bright, dry and elegant with a tart green apple finish.	\$6/\$18
CAYUGA WHITE DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Off-dry, with aromas of apple and pear, with a light crisp finish.	\$6/\$18
BASS RIESLING DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Refreshing with subtle flavors of nectarine and green apple, with a crisp clean finish.	\$7/\$20
TRAMINETTE 2021 DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Aromas of peach, apricot, and honey play against orange blossom and cinnamon.	\$7/\$20
NIAGARA DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Sweet, with intense wildflower aromas with white grape flavors.	\$6/\$18
SWEET WALTER PEACH DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	A sweet, juicy, and refreshing white wine with natural peach flavor.	\$6/\$18

ROSÉS

LOVE MY GOAT ROSÉ DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	A delicious wine with bright fruit flavors and a refreshingly smooth finish.	\$6/\$18
SWEET WALTER ROSÉ DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Sweet and delightful with aromas and flavors of strawberry and cherry candy.	\$6/\$18

REDS

SAPERAVI 2023 DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Deep and dark in color, with notes of clove, vanilla, blueberry, and blackberry jam.	\$9/\$35
ESTATE RED 2022 DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	A Bordeaux-style blend, consisting of Estate grown grapes.	\$6/\$18
BACO NOIR DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Light, with subtle flavors of cherry and raspberry with notes of cracked black pepper.	\$6/\$18
LOVE MY GOAT DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	A mellow, easy drinking red wine with subtle fruit and a smooth finish.	\$6/\$18
SWEET WALTER BLACKBERRY DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	A delicious sweet red blend with natural blackberry flavors.	\$6/\$18

DESSERT WINE

SWEET WALTER MIDNIGHT MISSION DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Grapey, strong, sweet, and smooth. This port-style, red dessert wine is 18% ABV.	\$8/\$20
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WINE COCKTAILS

APPLE CIDER SPICED WINE	\$8
APPLE CIDER SANGRIA <i>NY apple cider, Niagara wine and a splash of ginger ale, with a cinnamon-sugar rim, garnished with fruit.</i>	\$8
SWEET WALTER FIZZ <i>Champagne + Sweet Walter Wine. Choose from the following: Rosé, Peach, or Blackberry,</i>	\$8
MIMOSA <i>Orange Juice + Champagne</i>	\$8
POINSETTIA <i>Cranberry Juice + Champagne</i>	\$8

BEER

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

N/A BEVERAGES

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