Serving the FLX Since 1983

# BULLY H

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#### SERVING LUNCH DAILY

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

#### MAINS

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

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

SPINACH ARTICHOKE DIP 🛡 🤀 \$16 Served with corn chips

**SMOKED TURKEY SANDWICH** \$16 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.

CLASSIC FRIED CHICKEN SANDWICH \$16 Hand-breaded, fried chicken, with lettuce, pickles, and a smoked honey mayo, on a roll. **Served with choice slaw, sour cream** & onion chips, or green salad.

PICKLE RANCH WRAP Hand-breaded, fried chicken, with lettuce, tomato, and pickle ranch, in a flour tortilla. 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 I Sauce: ketchup, BBQ sauce, or ranch.

**SMASH BURGER + FRIES** 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.

FALAFEL SALAD \$18 Mixed greens, cucumbers, tomatoes, feta cheese; finished with our Riesling vinaigrette, topped with fried falafel.

**SMOKED SALMON SALAD** Mixed greens, pickled beets, carrots, red cabbage, edamame, and goat cheese, topped with a house-smoked fillet of salmon, finished with our Riesling vinaigrette.

# **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.

CHEESECAKE OF THE WEEK Ask about today's preparation.

**DESSERT SPECIAL** 

Ask about today's preparation.

## 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** 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** 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 SANDWICH** Sliced, with our Bully Hill BBQ sauce on a roll. Served with choice of 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

ONION RINGS <b>©</b>	\$8
FRENCH FRIES	\$5

\$4

COLESLAW W @ House-made, vinegar-based slaw.

SALT POTATOES 👽 🚭 \$4 Small white potatoes boiled in salt water; finished with melted clarified butter.

SALAD 🗸 🚭 \$8 Mixed greens, tomatoes, cucumber, carrots, and red cabbage, finished with our Riesling vinaigrette.

SOUR CREAM & ONION CHIPS **4** \$2

We cannot accommodate substitutions.





# WINE BY THE GLASS

\$GLASS/\$BOTTLE

# WHITES

WHI	IES	
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 of	risp finish.	\$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 ord	inge blossom and cinnamon.	\$7/\$20
NIAGARA DRY————————————————————————————————————	ape flavors.	\$6/\$18
SWEET WALTER PEACH DRY————————————————————————————————————		\$6/\$18
ROS		ψο, ψιο
LOVE MY GOAT ROSÉ DRY——SWEET  A delicious wine with bright fruit flavors and a refresh	ningly smooth finish.	\$6/\$18
SWEET WALTER ROSÉ DRY————————————————————————————————————	wberry and cherry candy.	\$6/\$18
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SAPERAVI 2023 DRY SWEET  Deep and dark in color, with notes of clove, vanilla, bl		\$9/\$35
ESTATE RED 2022 DRY SWEET		-
A Bordeaux-style blend, consisting of Estate grown of BACO NOIR DRY SWEET		\$6/\$18
Light, with subtle flavors of cherry and raspberry wit	h notes of cracked black pepper.	\$6/\$18
A mellow, easy drinking red wine with subtle fruit an <b>SWEET WALTER BLACKBERRY</b>		\$6/\$18
A delicious sweet red blend with natural blackberry f	lavors.	\$6/\$18
FORTIFIE	D WINES	
SUPER GOAT PEACH DRY SWEET A juicy fortified white wine with natural peach flavor.	. 16% ABV	\$7/\$20
SUPER GOAT ROSÉ DRY——SWEET  A sweet fortified wine with notes of strawberries, che	rries, and citrus. 16% ABV	\$7/\$20
SUPER GOAT BLACKBERRY  A sweet, fortified red wine with natural blackberry flo	vor. 16% ABV	\$7/\$20
WINE COCKTAILS	BEER	
BLACKBERRY LEMONADE \$8 Super Goat Blackberry wine and	<b>PILSNER</b> Steuben Brewing Co.	\$8
lemonade.  SWEET WALTER FIZZ \$8	<b>HAZY LITTLE THINGS IPA</b> Sierra Nevada	<b>\$</b> 6
Champagne + Sweet Walter Wine. Choose from the following: Rosé, Peach,	APRICOT WHEAT Ithaca Beer Co.	<b>\$</b> 6
or Blackberry,	MODELO ESPECIAL	<b>\$6</b>
MIMOSA \$8	YUENGLING LAGER	\$5 *F
Orange Juice + Champagne	MILLER LITE	<b>\$</b> 5
POINSETTIA \$8 Cranberry Juice + Champagne	N/A FREEDOM PALE GLUTEN FREE Go Brewing	<b>\$</b> 5
N/A BEV	ERAGES	
FRESH BREWED ICED TEA \$4 Unsweetened black tea	<b>HOT TEA</b> Assorted teas available	\$3
SODA \$4 Pepsi, Diet Pepsi, Ginger Ale, Root Beer,	COFFEE Regular or Decaf	\$3
and Orange Crush  BUBLY \$4	COLD BREW COFFEE Starbucks	\$5
Various flavors available SPARKLING WATER \$4	WHOLE MILK	\$3
Saratoga \$4	ORANGE JUICE	\$4
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GRAPE JUICE \$6  Bully Hill Grape Juice	LEMONADE ARNOLD PALMER	\$4 \$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.