

ALL ORDERS MUST BE PLACED AT COUNTER!

Serving the FLX
Since 1983

BULLY HILL
RESTAURANT

Follow Us
@bullyhillvineyards

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 \$6BOWL \$8
- FRIED GREEN TOMATOES

V\$16

Served with a house-made sauce.
- SMOKED SALMON DIP

\$16

House-smoked, served with crackers, sliced baguette and cucumbers.
- 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.
- PICKLE RANCH WRAP

\$17

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 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.
- FALAFEL SALAD

V\$18

Mixed greens, cucumbers, tomatoes, and feta cheese; finished with our Riesling vinaigrette, topped with fried falafel.
- SMOKED SALMON SALAD

\$18

Mixed greens, pickled beets, carrots, red cabbage, chick peas, and goat cheese, topped with a house-smoked fillet of salmon, finished with our Riesling vinaigrette.
- HARISSA CHICKEN SALAD

\$17

Mixed greens, cucumbers, tomatoes, red onion and feta cheese; finished with a Harissa-Riesling vinaigrette, topped with harissa marinated, grilled chicken.

SIDES

- ONION RINGS

V\$8
- FRENCH FRIES

V\$5
- COLESLAW

VGF\$4

House-made, vinegar-based slaw.
- SALT POTATOES

VGF\$4

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

VGF\$8

Mixed greens, tomatoes, cucumber, carrots, and red cabbage, finished with our Riesling vinaigrette.
- SOUR CREAM & ONION CHIPS

V\$2

Bully Hill x NY Chips collab. 1oz bag.

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.
- BRISKET SANDWICH

\$17

Sliced, with our Bully Hill BBQ sauce on a roll. Served with choice of slaw, sour cream & onion chips, or green salad.
- BBQ SAMPLER

\$28

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.
- CHEESECAKE OF THE WEEK

Ask about today's preparation.
- SEASONAL CRUMBLE

Ask about today's preparation.

Served warm with vanilla ice cream.

We cannot accommodate substitutions.

WINE BY THE GLASS

\$GLASS/\$BOTTLE

WHITES

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
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

ROSÉS

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

REDS

SAPERAVI 2023	DRY ▾ SWEET	
Deep and dark in color, with notes of clove, vanilla, blueberry, and blackberry jam.		\$9/\$35
ESTATE RED 2022	DRY ▾ SWEET	
A Bordeaux-style blend, consisting of Estate grown grapes.		\$6/\$18
BACO NOIR	DRY ▾ SWEET	
Light, with subtle flavors of cherry and raspberry with notes of cracked black pepper.		\$6/\$18
LOVE MY GOAT RED	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

FORTIFIED 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, cherries, and citrus. 16% ABV		\$7/\$20
SUPER GOAT BLACKBERRY	DRY ▾ SWEET	
A sweet, fortified red wine with natural blackberry flavor. 16% ABV		\$7/\$20

WINE COCKTAILS

BLACKBERRY LEMONADE	\$8
<i>Super Goat Blackberry wine and lemonade.</i>	
WINE SLUSHIE	\$9
<i>Ask about today's flavor(s)</i>	
SWEET WALTER FIZZ	\$8
<i>Champagne + Sweet Walter Wine. Choose from the following: Rosé, Peach, or Blackberry,</i>	
MIMOSA	\$8
<i>Orange Juice + Champagne</i>	
POINSETTIA	\$8
<i>Cranberry Juice + Champagne</i>	

BEER

PILSNER	\$8
<i>Steuben Brewing Co.</i>	
HAZY LITTLE THINGS IPA	\$6
<i>Sierra Nevada</i>	
MODELO ESPECIAL	\$6
YUENGLING LAGER	\$5
MILLER LITE	\$5
N/A FREEDOM PALE	\$5
<i>Go Brewing</i>	

N/A BEVERAGES

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