

ALL ORDERS MUST BE PLACED AT COUNTER!

Serving the FLX
Since 1983

BULLY HILL
RESTAURANT

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SERVING LUNCH DAILY
Monday - Thursday 11:30 AM-3:00 PM
Friday - Saturday 11:30 AM - 4:00 PM // Sunday 11:00 AM - 3:00 PM

MAINS

SOUP OF THE DAY CUP \$7 BOWL \$9

SPINACH ARTICHOKE DIP \$16
Served with corn chips

SMOKED TURKEY SANDWICH \$18
House-smoked with sliced apple, Muenster cheese, lettuce, and cranberry mayo wheat-berry bread. Served with slaw, garlic-butter and parmesan salt potatoes, green salad or sour cream & onion chips.

BUFFALO CHICKEN RANCH WRAP \$18
Hand-breaded, buttermilk marinated, fried chicken, tossed in buffalo sauce with shredded carrots and lettuce, diced tomatoes, cucumbers, ranch, flour tortilla. Served with slaw, garlic-butter and parmesan salt potatoes, green salad or sour cream & onion chips.

K-TOWN CRUNCH \$17
Hand-breaded, buttermilk marinated, fried chicken, kim kim sauce (kimchi-ranch), house-made pickles, greens, Korean BBQ mayo, on a soft roll. Served with slaw, garlic-butter and parmesan salt potatoes, green salad or sour cream & onion chips.

CHICKEN TENDERS + FRIES \$17
Hand-breaded, buttermilk marinated, fried chicken tenders with your choice of 1 sauce: ketchup, BBQ sauce, or ranch. Served with fries.

SMASH BURGER + FRIES \$18
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. Served with fries.

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

SMOKED SALMON SALAD GF \$18
Mixed greens, pickled beets, edamame, lentils, red cabbage, carrots and goat cheese, topped with a house-smoked fillet of salmon, finished with our Riesling vinaigrette.

BULLY HILL SALAD GF \$17
Mixed greens, diced apple, dried cranberries, sliced almonds, red cabbage, carrots, grilled chicken breast, and finished with our Sweet Walter Rosé Vinaigrette.

Gluten Free Bun Available +\$1.75

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 Korean BBQ sauce. Also available plain, with Ranch, Kim Kim Sauce (kimchi-ranch), or BBQ sauce. Add Blue Cheese +\$1.

PULLED PORK SANDWICH \$17
Hand-pulled, and sauced with our Bully Hill BBQ sauce, on a roll. Served with slaw, garlic-butter and parmesan salt potatoes, green salad or sour cream & onion chips.

BRISKET SANDWICH \$18
Sliced, with our Bully Hill BBQ sauce on a roll. Served with slaw, garlic-butter and parmesan salt potatoes, green salad or sour cream & onion chips.

BLACK & BLEU SANDWICH \$19
Sliced brisket, caramelized onions, blue cheese, on a roll. Served with slaw, garlic-butter and parmesan salt potatoes, green salad or sour cream & onion chips.

BBQ SAMPLER \$28
Pulled pork, sliced brisket, jalapeño-cheddar sausage and smoked chicken wings, served with jalapeño corn bread, slaw, and garlic-butter and parmesan salt potatoes.

SIDES

ONION RINGS V \$9

FRENCH FRIES V \$6

GARLIC-PARMESAN FRENCH FRIES V \$9
Finished with garlic-butter, parmesan, and fresh herbs.

COLESLAW V GF \$4
House-made, creamy slaw.

GARLIC AND PARMESAN SALT POTATOES V GF \$6
Small white potatoes boiled in salt water, finished with garlic-butter, parmesan, and herbs.

SALAD V GF \$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.

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.



GLUTEN FREE



VEGETARIAN

WINE BY THE GLASS

\$GLASS/\$BOTTLE

WHITES

DRY RIESLING	ARGUS VINEYARD 2025	DRY		SWEET	
Subtle ripe notes of peach, citrus, and a palate cleansing acidity.					\$7/\$20
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
NIAGARA		DRY		SWEET	
Sweet, with intense wildflower aromas with white grape flavors.					\$6/\$18
SWEET WALTER MANGO		DRY		SWEET	
A sweet and juicy white wine with natural mango flavor.					\$6/\$18

ROSÉS

DRY ROSÉ OF CABERNET FRANC	2025	DRY		SWEET	
Bright with notes of fresh strawberries and ripe raspberries.					\$7/\$20
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.					\$7/\$20
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 BLACKBERRY		DRY		SWEET	
A sweet, fortified red wine with natural blackberry flavor. 16% ABV					\$7/\$20

WINE COCKTAILS

WINE SLUSHIE	\$9
<i>Ask about today's flavor(s)</i>	
BOOZY MANGO BOBA	\$9
<i>Sweet Walter Mango, Lemonade, Tea, Mango Boba</i>	
TRUSTY DUSTY	\$8
<i>Sweet Walter Pineapple, Super Goat Peach, Hawaiian Punch, Orange Juice, Grenadine</i>	
BLACKBERRY LEMONADE	\$8
<i>Super Goat Blackberry, Lemonade.</i>	
HUGO SPRITZ	\$9
<i>Miss Love Rosé, St-Germain, Lime, Mint, Club Soda.</i>	
SANGRIA	Glass \$8 Pitcher \$24
<i>Growers White, Lemonade, Ginger Ale, Fruit</i>	

BEER

PILSNER	\$8
<i>Steuben Brewing Co.</i>	
GRAPE ESCAPE CIDER	\$7
<i>Treetops Cidery</i>	
HAZY LITTLE THINGS IPA	\$6
<i>Sierra Nevada</i>	
MODELO ESPECIAL	\$6
YUENGLING LAGER	\$5
MILLER LITE	\$5
N/A MICHELOB ULTRA ZERO	\$5

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.