

MOTHER'S DAY

ALL ORDERS MUST BE PLACED AT COUNTER!

SOUP + SALADS

- FRENCH ONION SOUP** \$11
Available gluten-free w/o crouton
- LOBSTER BISQUE** \$11
- SALMON SALAD**  \$18
Mixed greens, pickled beets, carrots, red cabbage, and goat cheese, topped with a pan-seared fillet of salmon, finished with our Riesling vinaigrette.
- BULLY HILL SALAD**  \$17
Mixed greens, diced apple, dried cranberries, sliced almonds, sliced chicken, finished with our Sweet Walter Rosé Vinaigrette
- LOBSTER-SHRIMP-CRAB SALAD** \$28
Mayo-based, on a bed of greens. Served with warm croissant.
- STRAWBERRY-BASIL CHICKEN SALAD** \$18
Mayo-based chicken salad with fresh basil, atop a bed of salad greens, garnishd with sliced strawberries, served with a warm croissant.

SANDWICHES

All sandwiches are served with slaw, garlic-butter and parmesan salt potatoes, green salad, or sourcream and onion chips.

- SMOKED TURKEY** \$18
House-smoked with sliced apple, Muenster cheese, lettuce, and cranberry mayo wheat-berry bread.
- 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. Regular sides available.
- K-TOWN CRUNCH** \$17
Hand-breaded, buttermilk marinated, fried chicken, kim kim sauce (kimchi-ranch), greens, Korean BBQ mayo, on a soft roll.
- PULLED PORK** \$17
Hand-pulled, and sauced with our Bully Hill BBQ sauce, on a roll.
- BRISKET** \$18
Sliced, with our Bully Hill BBQ sauce on a roll.
- TEXAS BREAKFAST** \$18
Sliced brisket, fried egg, and American cheese, on toasted sourdough.
- BLACK & BLEU** \$18
Sliced brisket, caramelized onions, and bleu cheese on a roll.
- CHICKEN FLORENTINE** \$18
Grilled chicken, sautéed spinach, and mushrooms with a herb may served on freshly made rosemary and thyme focaccia.

Gluten Free Bun Available +\$1

MAINS

- SHRIMP COCKTAIL** \$8/\$15
5 or 10, spicy cocktail sauce, lemon.
- WAFFLE + FRUIT COMPOTE** \$14
With bacon and hash browns.
- QUICHE**  \$18
Leeks, spinach, and goat cheese. With green salad.
- BRISKET HASH W/ CHIMICHURRI** \$18
House-smoked brisket, crispy potatoes, peppers, onions, and sunny-side-up egg, finished with chimichurri sauce. Served w/ toasted sourdough.
- MISO GLAZED SALMON** \$22
With asparagus, and garlic-parm salt potatoes.
- BEEF TENDERLOIN** \$28
Two tenderloin medallions, chimichurri, asparagus, and garlic-parm salt potatoes.
- CRAB CAKE + SCALLOPS** \$28
Maryland-style crab cake topped with pan-seared scallops, served with a cucumber salad, green salad and choice of fries or garlic-parm salt potatoes.
- 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.
- 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.

KIDS

- WAFFLE + NY MAPLE SYRUP** \$9
With fresh fruit
- CHEESE PIZZA** \$9
- NUGGETS + FRIES** \$9

SIDES

- ONION RINGS**  \$9
- FRENCH FRIES**  \$6
- GARLIC-PARMESAN FRENCH FRIES**  \$9
Finished with garlic-butter, parmesan, and fresh herbs.
- COLESLAW**   \$4
House-made, creamy slaw.
- GARLIC AND PARMESAN SALT POTATOES**   \$6
Small white potatoes boiled in salt water, finished with garlic-butter, parmesan, and herbs.
- SALAD**   \$8
Mixed greens, tomatoes, cucumber, carrots, and red cabbage, finished with our Riesling vinaigrette.
- SOUR CREAM & ONION CHIPS**  \$2
Bully Hill x NY Chips collab. 1oz bag.



GLUTEN FREE



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/\$20
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 RED 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

FORTIFIED WINES

SUPER GOAT PEACH DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	
A juicy fortified white wine with natural peach flavor. 16% ABV	\$7/\$20
SUPER GOAT ROSÉ DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	
A sweet fortified wine with notes of strawberries, cherries, and citrus. 16% ABV	\$7/\$20
SUPER GOAT BLACKBERRY DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	
A sweet, fortified red wine with natural blackberry flavor. 16% ABV	\$7/\$20

WINE COCKTAILS

BLACKBERRY LEMONADE \$8	
<i>Super Goat Blackberry, Lemonade.</i>	
DIRTY SHIRLEY \$8	
<i>Sweet Walter Rosé, Ginger Ale, Grenadine</i>	
CHERRY COWBOY \$8	
<i>Sweet Walter Cherry, Pepsi, Grenadine</i>	
MIMOSA \$8	
<i>Champagne, Orange Juice</i>	
POINSETTIA \$8	
<i>Champagne, Cranberry Juice, Sugar Cube</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.