

ALL ORDERS MUST BE PLACED AT COUNTER!

Serving the FLX  
Since 1983

# BULLY HILL RESTAURANT

Follow Us  
@bullyhillvineyards

## HAPPY MOTHER'S DAY!!

### STARTERS

- FRENCH ONION SOUP** \$10
- SPINACH ARTICHOKE DIP** (V) (GF) \$16  
*Served with corn chips*
- FRIED GREEN TOMATOES** (V) \$16  
*Served with our house-made fry sauce.*
- CHICKEN TENDERS + FRIES** \$16  
*Hand-breaded chicken tenders with choice of 1 Sauce: ketchup, BBQ sauce, dill pickle ranch, or Honey BBQ.*
- SMOKED WINGS** (GF) \$10/\$16  
*5 or 10 jumbo wings, rubbed, smoked, and flash-fried, tossed with choice of Buffalo or sweet chili sauce. Also available plain or with Ranch, or BBQ sauce, add Blue Cheese +\$1.*

### SANDWICHES

- SMOKED TURKEY SANDWICH** \$17  
*House-smoked with sliced apple, Muenster cheese, lettuce, and cranberry mayo on a roll. Served with choice slaw, salt potatoes, or green salad.*
- SOUTHERN BLT** \$17  
*Hand-breaded, spicy fried chicken, bacon, lettuce, fried green tomato, and our house sauce, on a roll. Served with choice slaw, salt potatoes, or green salad.*
- 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.*
- PULLED PORK SANDWICH** \$16  
*House-smoked, hand-pulled, and sauced with our Bully Hill BBQ sauce, on a roll. Served with choice slaw or salt potatoes.*
- BRISKET SANDWICH** \$17  
*Sliced, with our Bully Hill BBQ sauce on a roll. Served with choice slaw or salt potatoes.*

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

### SALADS

- SMOKED SALMON SALAD** (GF) \$18  
*Mixed greens, roasted beets, and goat cheese, finished with our Riesling vinaigrette and topped with house-smoked salmon.*
- FALAFEL SALAD** (V) \$18  
*Mixed greens, cucumbers, tomatoes, and feta cheese; finished with our Riesling vinaigrette, topped with fried falafel.*
- STRAWBERRY-BASIL CHICKEN SALAD** \$18  
*Mayo-based chicken salad with fresh basil, atop a bed of mixed greens, garnished with fresh sliced strawberries and served with a warm croissant. (GF) w/o croissant.*

### ENTREES

- CRAB CAKE + SCALLOPS** \$28  
*A Maryland-style crab cake topped with pan-seared scallops, served with a green salad, cucumber salad and choice of fries, salt potatoes, or coleslaw.*
- PULLED PORK MAC + CHEESE** \$18  
*House-made creamy mac + cheese, topped with our house-smoked, sauced, pulled pork.*
- BBQ SAMPLER** \$28  
*House-smoked pulled pork, sliced brisket, and smoked chicken wings, with jalapeño corn bread, served with slaw and salt potatoes.*
- PIEROGIES**  
*House-made with a potato and cheese filling. Choose from the following toppings.*
- Caramelized onions ..... \$16
  - Sauerkraut + Polish Kielbasa ..... \$18

### KIDS

- CHICKEN NUGGETS + FRIES** \$9
- MAC + CHEESE** \$9

### DESSERTS

\$9 each

*All our desserts are made in house*

- CHOCOLATE PEANUT BUTTER PIE**  
*Oreo® crumb crust, whipped peanut butter filling, topped with chocolate ganache.*
- PINEAPPLE CARROT CAKE**  
*Spiced cake with a zesty cream cheese frosting.*



GLUTEN FREE



VEGETARIAN

We cannot accommodate substitutions.

# WINE BY THE GLASS

\$GLASS/\$BOTTLE

## SEYVAL BLANC

Bright, dry and elegant with a tart green apple finish.

\$6/\$18

## CAYUGA WHITE

Off-dry, with aromas of apple and pear, with a light crisp finish.

\$6/\$18

## GOAT WHITE

A harmonious blend with vibrant flavors of apple, melon, and pear.

\$6/\$18

## BASS RIESLING

Refreshing with subtle flavors of nectarine and green apple, with a crisp clean finish.

\$7/\$20

## TRAMINETTE

Aromas of peach, apricot, and honey play against orange blossom and cinnamon.

\$7/\$20

## GROWERS WHITE

Slightly sweet with fruit forward flavors and floral aromatics.

\$6/\$18

## NIAGARA

Sweet, with intense wildflower aromas with white grape flavors.

\$6/\$18

## SWEET WALTER PEACH

A sweet, juicy, and refreshing white wine with natural peach flavor.

\$6/\$18

## LE GOAT BLUSH

A delicious wine with bright fruit flavors and a refreshingly smooth finish.

\$6/\$18

## SWEET WALTER ROSÉ

Sweet and delightful with aromas and flavors of strawberry and cherry candy.

\$6/\$18

## SWEET WALTER STRAWBERRY

A sweet and juicy blend with natural strawberry flavors.

\$6/\$18

## ST CROIX

Smoky accents entwine notes of ripe currants and broad American oak.

\$6/\$18

## BACO NOIR

Light, with subtle flavors of cherry and raspberry with notes of cracked black pepper.

\$6/\$18

## LOVE MY GOAT

A mellow, easy drinking red wine with subtle fruit and a smooth finish.

\$6/\$18

## GROWERS RED

Semi-sweet red with classic American grape flavors and a balanced finish.

\$6/\$18

## BANTY RED

Sweet and grapey with an exceptionally smooth finish.

\$6/\$18

## SWEET WALTER BLACKBERRY

A delicious sweet red blend with natural blackberry flavors.

\$6/\$18

## SWEET WALTER MIDNIGHT MISSION

Grapey, strong, sweet, and smooth. This port-style, red dessert wine is 18% ABV.

\$8/\$20

## WINE COCKTAILS

### MIMOSA

Orange Juice + Champagne

\$8

### SWEET WALTER FIZZ

Champagne + Sweet Walter Wine.  
Choose from the following: Rosé, Peach,  
Strawberry, or Blackberry,

\$8

### POINSETTIA

Cranberry Juice + Champagne

\$8

## BEER

### APRICOT WHEAT

Ithaca Beer Co.

\$6

### HAZY LITTLE THINGS IPA

Sierra Nevada

\$6

### TRAIL PASS GOLDEN

Non-Alcoholic - Sierra Nevada

\$6

### MODELO ESPECIAL

\$6

### YUENGLING LAGER

\$5

### UTICA CLUB PILSNER

\$5

## N/A BEVERAGES

### FRESH BREWED ICED TEA

Unsweetened black tea

\$4

### SODA

Pepsi, Diet Pepsi, Ginger Ale, Root Beer

\$4

### BUBLY

Various flavors available

\$4

### SPARKLING WATER

Saratoga

\$4

### LEMONADE

\$4

### ARNOLD PALMER

\$4

### HOT TEA

Assorted teas available

\$4

### COFFEE

Regular or Decaf

\$4

### COLD BREW COFFEE

Starbucks

\$5

### WHOLE MILK

\$4

### ORANGE JUICE

\$4

### GRAPE JUICE

Bully Hill Grape Juice

\$6

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.