

BULLY HILL RESTAURANT

STARTERS

FRENCH ONION SOUP

Available gluten free without croûtons.

\$8

SIDE SALAD

Mixed greens, tomatoes, cucumber finished with a white balsamic and honey vinaigrette.

\$6

SWEET POTATO FRIES

Served with local honey.

\$8

MAC & CHEESE

\$8

GERMAN POTATO SALAD

\$8

FRIES

\$6

SOUP OF THE DAY // CUP \$5 BOWL \$8

BAKED BRIE

Served with a fig preserve, fresh fruit and sliced baguette. \$16

SPINACH ARTICHOKE DIP

Extra creamy, served with corn chips.

\$15

POUTINE

Fries, Yancey's Fancy cheese curds and gravy.

\$15

CHICKEN TENDER PLATTER

Served with side of fries and a choice of BBQ sauce or honey mustard.

\$15

SMOKED CHICKEN WINGS

10 wings, rubbed, smoked and flash fried. Served with house sauce. \$14

FROM OUR SMOKER

Our BBQ is smoked right here with locally sourced applewood. Our meats are rubbed with a savory blend of spices and smoked daily for up to 16 hours for optimal flavor. Quantities are limited and prices may vary week to week as market prices fluctuate.

PULLED PORK SANDWICH

Hand-pulled pork shoulder, piled high on a bun with our house bbq sauce. Served w/ fresh made pickles and choice of fries, salt potatoes or coleslaw.

\$14

PULLED PORK MAC & CHEESE

Hand-pulled pork shoulder, piled high and sauced, on top of house made mac & cheese, served with coleslaw.

\$16

SMOKED BRISKET SANDWICH

Hand-sliced, piled high on a roll w/ house sauce; served with choice of fries, salt potatoes or coleslaw.

\$16

REUBEN

House-smoked, hand-sliced brisket, piled high on multi-grain bread with Thousand Island dressing, kraut and Swiss cheese; choice of fries, salt potatoes or coleslaw.

\$17

BULLY HILL BBQ

House-smoked pulled pork, beef brisket, and smoked chicken wings, served with coleslaw and choice of fries or salt potatoes. \$22

SALADS

BASIL CHICKEN SALAD

House-made chicken salad with fresh basil, atop a bed of mixed greens. Served with NY apples, grapes and a freshly baked croissant.

\$17

SALMON SALAD

Mixed greens, roasted beets and goat cheese; finished with a white balsamic-honey vinaigrette; topped with a pan-seared fillet of salmon.

\$18

FALAFEL SALAD

Fresh greens, local tomatoes, cucumbers, and feta cheese, topped with house-made falafel; finished with a white balsamic-honey vinaigrette.

\$17

SANDWICHES

SMOKED TURKEY SANDWICH

House-smoked turkey with sliced apple, brie, lettuce, and cranberry mayo, on a King's Hawaiian roll; served w/ choice of fries, salt potatoes or coleslaw.

\$16

AMERICAN BURGER

Beef patty, American cheese, lettuce and tomato; Served w/ choice of fries, salt potatoes or coleslaw.

\$16

Add bacon +\$2

HARVEST CHICKEN SANDWICH

Sliced chicken breast with roasted apple, cheddar cheese and a honey mustard mayo on toasted bread; served w/ choice of fries, salt potatoes or coleslaw.

\$16

Add bacon +\$2

CUBAN SANDWICH

Sliced roasted pork loin, sliced ham, Swiss cheese, yellow mustard and pickles on Cuban bread made in an authentic Cuban sandwich press; served w/ choice of fries, salt potatoes or coleslaw.

\$16

ENTRÉES

CRAB CAKE + SCALLOPS

Maryland-style crab cake topped with pan-seared scallops; served with mixed greens, and fries or salt potatoes.

\$18

FISH FRY (Friday Only)

Beer battered haddock; served with coleslaw, and choice of fries or salt potatoes.

\$18

FILLET OF SALMON

Pan-seared fillet, served with mixed greens and salt potatoes.

\$18

SIDES

Coleslaw \$3 Salt Potatoes \$3 Mixed Greens \$3

*No Substitutions Please.

WINE BY THE GLASS

BRUT CHAMPAGNE DRY SWEET

A crisp Seyval Blanc cuvéé, with notes of green apple and a toasty finish.

\$7/\$25

CHARDONNAY Elise DRY SWEET

Elegant with bright fruit, subtle oak, and a soft buttery finish.

\$6/\$16

CHARDONNAY-RIESLING DRY SWEET

A fusion of two classic varieties, light with subtle fruit and a crisp clean finish.

\$6/\$16

BASS RIESLING DRY SWEET

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

\$6/\$16

GOAT WHITE DRY SWEET

A harmonious blend with hints of apple and melon with a balanced finish.

\$6/\$15

LE GOAT BLUSH DRY SWEET

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

\$6/\$15

SWEET WALTER ROSE DRY SWEET

Sweet and delicious with enticing aromas and flavors of strawberry and cherry candy.

\$6/\$15

ESTATE RED 2014 DRY SWEET

A bordeaux-style red with intense aromas of cherries enveloped by swirls of flowers, cinnamon and oak.

\$6/\$17

BACO NOIR DRY SWEET

Deep blackberry and plum flavor harmonize with black pepper and American oak.

\$6/\$15

LOVE MY GOAT DRY SWEET

A unique, mellow, easy drinking wine with subtle fruit and a soft velvety finish.

\$6/\$15

SWEET WALTER RED DRY SWEET

Sweet, grapey, and delicious, with a satisfyingly smooth finish.

\$6/\$15

ALL WINE AVAILABLE BY THE BOTTLE

BEER

MAGIC HAT #9 PALE ALE
Draft \$5 // Pitcher \$16

YUENGLING Lager \$4
MICHELOB ULTRA \$4

UTICA CLUB Pilsner \$4

WINE COCKTAILS

BLACKBERRY WINE SLUSHIE

Made with our Sweet Walter Blackberry.

\$7

MIMOSA

Made with our Seyval Blanc Brut Champagne.

\$7

PURPLE FIZZ

Our Seyval Blanc Brut Champagne and grape juice

\$7

APPLE CIDER SANGRIA

NY apple cider + our Apple Cherry Sangria wine + fresh fruit.

Glass \$6 // Pitcher \$18

N/A BEVERAGES

PURE LEAF® ICED TEA

Unsweetened, Ask about today's flavor.

\$3

SODA

Pepsi, Diet Pepsi, Ginger Ale

\$3

GINGER BEER

Ithaca Soda Company

\$3

BOTTLED WATER

\$2

SPARKLING WATER

Saratoga

\$3

COLD BREW

Starbucks - Various Flavors

\$3

COFFEE

Regular or Decaf

\$3

HOT TEA

Assorted teas available

\$3

GRAPE JUICE

Bully Hill's Super Goat Grape Juice

\$5

WHOLE MILK

\$5

HOUSE-MADE DESSERTS

CHOCOLATE PEANUT BUTTER PIE

Oreo® crumb crust, topped with a whipped peanut butter filling, covered in chocolate ganache.

\$7

SWEET WALTER PINEAPPLE CARROT CAKE

A spiced cake with a rich, zesty, cream cheese frosting.

\$7

****Some items are not available for take out.**

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.