

# BULLY HILL RESTAURANT

## STARTERS

### FRENCH ONION SOUP

Available gluten free without croûtons.

\$9

### SIDE SALAD

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

\$6

### SWEET POTATO FRIES

Served with local honey.

\$8

### CHEDDAR CHEESE DIP

House-made, served with sliced baguette.

\$15

### MAC & CHEESE

### FRIES

\$8

\$6

### BAKED BRIE

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

\$16

### ROASTED GARLIC

Served Lively Run goat cheese and sliced baguette.

\$16

### FRIED GREEN TOMATOES

Served with a house-made fry dipping sauce.

\$15

### FALAFEL BITES

Served with sliced cucumbers and a Tzatziki dipping sauce.

\$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

### 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 REUBEN

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

\$15

### PULLED PORK MAC & CHEESE

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

\$16

### PULLED PORK QUESADILLA

Hand-pulled and sauced pork, with cheese, served with side of pico de gallo, sour cream, and coleslaw.

\$16

**Brisket Reuben, Bully Hill BBQ  
and Brisket Sandwich  
are only available Friday - Sunday**

### REUBEN

House-smoked, hand-sliced brisket, piled high on rye 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

### SMOKED BRISKET SANDWICH

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

\$16

## SALADS

### WINTER CITRUS SALAD

Fresh greens, grapefruit and oranges with crumbled feta, finished with a white balsamic-honey vinaigrette; topped with sliced chicken \$16 or shrimp \$18  
plain \$13

### BULLY HILL SALAD

Fresh greens, carrots, red cabbage, sliced apples and dried cranberries, finished with our Sweet Walter Rosé vinaigrette, topped with sliced chicken.  
plain \$11

\$16

## SANDWICHES

### SMOKED TURKEY SANDWICH

House-smoked turkey with, sliced apples, lettuce, cheddar cheese and cranberry mayo, on a toasted roll; served w/ choice of fries, salt potatoes or coleslaw.

\$16

### BURGER OF THE DAY

Black Angus beef patty, topped with chef's choice; served w/ choice of fries, salt potatoes or coleslaw.

\$15

### SPICY CHICKEN SANDWICH

Spicy breaded and fried chicken with cucumbers, lettuce and a Sriracha mayo on a toasted roll; served w/ choice of fries, salt potatoes or coleslaw.

### SCHNITZEL SANDWICH

Pan-fried, breaded pork cutlet, with a tomato-jalapeño relish, lettuce and a house sauce on a toasted roll; 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.

\$19

### HADDOCK + SCALLOPS (Friday Only)

A broiled, fresh fillet of haddock w/ a lemon-butter white wine sauce, served with salt potatoes and choice of mixed greens or seasonal veggies.

\$19

### FISH FRY (Friday Only)

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

\$17

## 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

## SEYVAL BLANC DRY SWEET

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

\$6/\$15

## 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

**8 DAYS A WEEK** BLONDE ALE  
SOUTHERN TIER BREWING  
Draft \$5

**YUENGLING** Lager \$4  
**MICHELOB ULTRA** \$4

**UTICA CLUB** Pilsner \$4

## WINE COCKTAILS

### APPLE CIDER SANGRIA

NY apple cider + our Apple Cherry Sangria wine + fresh fruit.  
Glass \$6 // Pitcher \$18

### APPLE CIDER SPICED WINE

Made with Red Jacket Orchard's cider + Sweet Walter Rosé + Aspen mulling spices. Served Warm. \$7

### PURPLE FIZZ

Our Seyval Blanc Brut Champagne and grape juice \$7

### MIMOSA

Made with our Seyval Blanc Brut Champagne. \$7

### SPICED APPLE CIDER MIMOSA

Made with Red Jacket Orchard's cider + Brut Champagne. \$7

## N/A BEVERAGES

### PURE LEAF® ICED TEA

Unsweetened, black tea. \$3

### SODA

Pepsi, Diet Pepsi, Ginger Ale \$3

### GINGER BEER

Ithaca Soda Company \$3

### BOTTLED WATER

\$2

### SPARKLING WATER

Saratoga \$3

### GRAPE JUICE

Bully Hill's Super Goat Grape Juice \$5

### COLD BREW

Starbucks - Black/Unsweetened or Cocoa-Honey \$3

### COFFEE

Regular or Decaf \$3

### SPECIALTY COFFEE

With Maple or Pumpkin Flavor added \$3.50

### HOT TEA

Assorted teas available \$3

### WHOLE MILK

\$5

## HOUSE-MADE DESSERTS

### CHOCOLATE PEANUT BUTTER PIE

Oreo® crumb crust + whipped peanut butter filling + chocolate ganache. \$7

### COOKIES

Chocolate Chunk or M&M Sugar Cookie \$1.25

### SWEET WALTER PINEAPPLE CARROT CAKE

A spiced cake with a rich, zesty, cream cheese frosting. \$7

### PUMPKIN MOUSSE PIE

Oreo® crumb crust + pumpkin mousee filling + white chocolate whipped cream. \$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.