

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

FRIES

\$6

BAKED BRIE

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

POUTINE

Fries, Yancey's Fancy cheese curds and gravy.

\$15

FRIED GREEN TOMATOES

Served with a house-made fry 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 QUESADILLA

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

\$16

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

BRISKET 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

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 salmon \$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. \$16
plain \$11

SANDWICHES

BACON CHEDDAR BURGER

Black Angus beef patty, topped with crispy bacon and cheddar cheese, lettuce, tomato and mayo on a toasted roll; served w/ choice of fries, salt potatoes or coleslaw. \$15

SPICY CHICKEN SANDWICH

Spicy breaded and fried chicken with pickles, lettuce and fry sauce on a toasted roll; served w/ choice of fries, salt potatoes or coleslaw. \$15

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

MICHELOB ULTRA

\$4

\$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 Sugar Cookie

\$1.25

****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.