

# BULLY HILL RESTAURANT

## STARTERS

### FRENCH ONION SOUP

Available gluten free without croûtons. \$9

### SOUP OF THE DAY

Cup \$5 Bowl \$7

### FRIED GREEN TOMATOES

Served with our house-made fry sauce. \$15

### SWEET POTATO FRIES

Served with Wixon's honey, (Dundee, NY). \$8

### SPINACH ARTICHOKE DIP

Extra creamy, with toasted baguette slices. \$15

### PIMENTO CHEESE DIP

House-made, served with sliced baguette. \$15

### CHICKEN TENDERS + FRIES

Served with choice of BBQ sauce or honey-mustard and fries. \$15

## FROM OUR SMOKER

### PULLED PORK SANDWICH

Hand-pulled pork shoulder, piled high on a toasted bun with our house bbq sauce. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$14

### BRISKET SANDWICH

Hand-carved, piled high on a toasted roll with our house sauce. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$16

### BRISKET REUBEN

Hand-carved, piled high on rye bread with Thousand Island dressing, kraut and Swiss cheese. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$17

## PIZZA + SALADS

### MARGHERITA PIZZA

Light garlic oil and red sauce topped with sliced tomatoes, fresh mozzarella and fresh basil; cooked until crispy in our stone pizza oven. \$15

*Gluten Free crust available +\$5*

### BULLY HILL SALAD

Greens, carrots, red cabbage, sliced apples, dried cranberries, finished with our Sweet Walter Rosé vinaigrette, topped with sliced chicken. \$16

### SIDE SALAD

Mixed greens, tomatoes, cucumber finished with a white balsamic-honey vinaigrette. \$6

### SALMON SALAD

Greens, pickled beets and goat cheese; finished with a white balsamic-honey vinaigrette. Topped with a pan-seared fillet of Salmon. \$18

## SANDWICHES + BURGERS

### SOUTHERN BLT

Spicy fried chicken topped with fried green tomatoes, crispy bacon, lettuce and our fry sauce, served on a soft roll with choice of fries, slaw, salt potatoes, or mixed greens. \$16

### ALL AMERICAN BURGER

Double beef patty, jalapeño American cheese, bacon, pickles, red onion, lettuce, tomato, and our house-made fry sauce, on a soft roll. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$16

### VEGGIE BURGER

Veggie patty, sliced portabella mushrooms, provolone cheese, and a garlic aioli, on a soft roll. Served with choice of fries, slaw, salt potatoes, or mixed greens. \$16

## ENTREES

### CRAB CAKE + SCALLOPS

Maryland-style crab cake topped with pan-seared scallops, served with mixed greens and choice of fries or salt potatoes. \$21

### HADDOCK + SCALLOPS

Fillet of haddock with a lemon-butter white wine sauce. Served with mixed greens and salt potatoes. \$21

## SIDES

**FRIES** \$5   **SLAW** \$3   **SALT POTATOES** \$3   **MIXED GREENS** \$3

\*No Substitutions Please.

# WINE BY THE GLASS

\$GLASS/\$BOTTLE

## BRUT CHAMPAGNE

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

\$7/\$25

## SEYVAL BLANC

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

\$6/\$15

## BASS RIELSING

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

\$6/\$15

## LE GOAT BLUSH

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

\$6/\$15

## SWEET WALTER STRAWBERRY

Sweet and delicious with natural strawberry flavors.

\$6/\$15

## ST. CROIX

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

\$6/\$15

## LOVE MY GOAT

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

\$6/\$15

## SWEET WALTER RED

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

\$6/\$15

ALL WINES ARE AVAILABLE BY THE BOTTLE

## WINE COCKTAILS

### MIMOSA

Made with our Seyval Blanc Brut Champagne.

\$7

### PURPLE FIZZ

Our Seyval Blanc Brut Champagne + grape juice.

\$7

### SWEET WALTER MIMOSA

Made with Sweet Walter Strawberry and our Seyval Blanc Brut Champagne.

\$7

## BEER

### 8 DAYS A WEEK BLONDE ALE

SOUTHERN TIER BREWING - DRAFT

PINT \$6 PITCHER \$15

### YUENGLING LAGER

BOTTLE \$4

### MICHELOB ULTRA LIGHT LAGER

BOTTLE \$4

### UTICA CLUB PILSNER

BOTTLE \$4

## N/A BEVERAGES

### PURE LEAF® ICED TEA

Unsweetened black tea.

\$3

### COLD BREW COFFEE

Starbucks

\$3

### HOT TEA

Assorted teas available

\$3

### COFFEE

Regular or Decaf

\$3

### SODA

Pepsi, Diet Pepsi, Ginger Ale

\$3

### MILK

Whole

\$5

### GINGER BEER

Ithaca Soda Company

\$3

### BOTTLED WATER

\$2

### SPARKLING WATER

Saratoga

\$3

### GRAPE JUICE

Bully Hill's Super Goat Grape Juice

\$5

## HOUSE-MADE DESSERTS

### CHOCOLATE PEANUT BUTTER PIE

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

\$7

### PINEAPPLE CARROT CAKE

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

\$7

### STRAWBERRY SHORTCAKE

Made with Sweet Walter Strawberry topped with macerated strawberries and whipped cream. Contains alcohol.

\$7

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.