

# BULLY HILL RESTAURANT

## STARTERS

**FRENCH ONION SOUP** Available **GF** \$9  
**SOUP OF THE DAY** Cup \$5 Bowl \$7  
**SWEET POTATO FRIES** \$9<sup>99</sup>  
**POUTINE**  
Fries, Yancey's Fancy cheddar cheese curds, and  
gravy. \$16<sup>99</sup>  
**ROASTED GARLIC**  
Local garlic, served with local goat cheese and  
toasted baguette rounds. \$17<sup>99</sup>

**SPINACH ARTICHOKE DIP** **GF** \$16<sup>99</sup>  
Extra creamy, served with corn chips.  
**FRIED GREEN TOMATOES** \$16<sup>99</sup>  
Served with our house-made fry sauce.  
**CHICKEN TENDERS + FRIES** 16<sup>99</sup>  
Served with choice of BBQ sauce, honey-mustard or  
ranch and fries.  
**BAKED BRIE** \$16<sup>99</sup>  
Served with fresh fruit, toasted baguette rounds, and  
fig preserve.

## FROM OUR SMOKER

All sandwiches are served with choice of fries, slaw, salt potatoes, or mixed greens.

**PULLED PORK SANDWICH** **GF WR** \$16<sup>99</sup>  
Hand-pulled pork shoulder, piled high on a toasted  
bun with our house BBQ sauce. **WPS: LeGoat Blush**  
**VEGGIE QUESADILLA** \$16<sup>99</sup>  
Smoked mushroom and onion, grilled red peppers,  
sautéed butternut squash and kale and a blend of  
cheeses; served with sour cream and salsa. No side.  
Add chicken +\$3 **WPS: Chardonnay-Riesling**

**BRISKET SANDWICH** **GF WR** \$17<sup>99</sup>  
Hand-carved, piled high on a toasted roll with our  
house sauce. **WPS: Cabernet Franc**  
**SMOKED WINGS** \$17<sup>99</sup>  
10 Jumbo wings, rubbed, smoked, and flash-fried,  
served with choice of house BBQ sauce or spicy  
BBQ sauce. Great as an appetizer! **WPS: Meat Market**

## PIZZA + SALADS

**HOUSE PIZZA** **V** \$17<sup>99</sup>  
Light garlic oil and red sauce topped with shredded  
whole milk mozzarella, and fresh basil; cooked until  
crispy in our stone pizza oven.  
Add pepperoni +\$3 **WPS: Love My Goat Red**  
**GF** crust available +\$5

**AVOCADO SALAD** **GF** \$18<sup>99</sup>  
Greens, sliced avocado, tomato, edamame, roasted corn,  
and sliced radish, finished with our house vinaigrette,  
topped with sriracha, honey, and lime glazed, grilled  
shrimp or grilled chicken. **WPS: Seyval Blanc**

**SIDE SALAD** **GF V** \$5<sup>99</sup>  
Mixed greens, tomatoes, cucumber finished with a  
white balsamic-honey vinaigrette.

## SANDWICHES + BURGERS

All sandwiches are served with choice of fries, slaw, salt potatoes, or mixed greens.

**SOUTHERN BLT** \$17<sup>99</sup>  
Spicy fried chicken topped with fried green tomatoes,  
crispy bacon, lettuce and our fry sauce, served on a  
soft roll. **WPS: Champagne**  
**SMOKED TURKEY BLT** **GF WR** \$17<sup>99</sup>  
House-smoked sliced turkey, apple cider smoked bacon,  
lettuce, and locally grown tomato, with herb mayo on a  
toasted King's Hawaiian roll. **WPS: Goat White**

**OKTOBERFEST BURGER** \$17<sup>99</sup>  
Grilled burger topped with Yuengling® caramelized  
onions, cheese and a pub mustard mayo, served on  
a roll. **WPS: Love My Goat Red**

**HARVEST CHICKEN SANDWICH** **GF WR** \$17<sup>99</sup>  
Grilled chicken breast topped with grilled apple slice,  
cheddar cheese, and honey mustard mayo.  
**WPS: Chardonnay-Riesling**

**STEAK SANDWICH** \$18<sup>99</sup>  
Grilled steak, caramelized onions, mushrooms,  
gravy, and mozzarella cheese; served open-faced.  
**WPS: Cabernet Franc**

## HOUSE SPECIALTY

**CRAB CAKE + SCALLOPS** Market Price  
Maryland-style crab cake topped with pan-seared  
scallops, served with mixed greens and choice of  
fries or salt potatoes. **WPS: Seyval Blanc**

**SALMON SALAD** **GF** \$19<sup>99</sup>  
Greens, pickled beets and local goat cheese; finished  
with a white balsamic-honey vinaigrette. Topped with a  
pan-seared fillet of Salmon. **WPS: Chardonnay Elise**

**BEER & MOLASSES CHILI** \$17<sup>99</sup>  
Italian sausage, beef, three beans, Yuengling, and  
molasses. Served with a grilled cheese sandwich.  
**WPS: Meat Market**

## SIDES

**FRIES** \$6 **SLAW** \$3 **SALT POTATOES** **GF** \$3  
**MIXED GREENS** **GF** \$3 **CORN MUFFIN** \$3

**GF**  
GLUTEN FREE

**GF WR**  
GLUTEN FREE  
WITHOUT ROLL

**V**  
VEGETARIAN

**WPS - Wine Pairing Suggestion**

# WINE BY THE GLASS

\$GLASS/\$BOTTLE

## BRUT CHAMPAGNE

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

\$8/\$30

## CHARDONNAY ELISE

An elegant Chardonnay with bright fruit, subtle oak, and a soft buttery finish.

\$7/\$18

## SEYVAL BLANC

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

\$6/\$16

## PINOT GRIGIO

Light and refreshing with notes of pear and apple yielding to a clean finish.

\$7/\$18

## CHARDONNAY RIESLING

A new twist on two classic. Light and refreshing with enticing aromas and a clean finish.

\$7/\$18

## GOAT WHITE

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

\$6/\$16

## BASS RIESLING

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

\$7/\$18

## SWEET WALTER PINEAPPLE

A refreshingly sweet grape wine with natural pineapple flavors.

\$6/\$16

## LE GOAT BLUSH

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

\$6/\$16

## SWEET WALTER STRAWBERRY

Sweet and delicious with natural strawberry flavors.

\$6/\$16

## CABERNET FRANC

Notes of raspberry and plum with hints of bell pepper and polished tannins on the finish.

\$7/\$18

## MEAT MARKET RED

A medium body red blend with notes of plum, vanilla, and black pepper.

\$6/\$16

## LOVE MY GOAT RED

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

\$6/\$16

## SWEET WALTER BLACKBERRY

A delicious sweet red blend with natural blackberry flavors.

\$6/\$16

## WINE COCKTAILS

### MIMOSA

Made with our Seyval Blanc Brut Champagne. \$7<sup>99</sup>

### SWEET WALTER MIMOSA

Made with Sweet Walter Strawberry and our Seyval Blanc Brut Champagne. \$7<sup>99</sup>

### APPLE CIDER MIMOSA

Made with our Seyval Blanc Brut Champagne + apple cider \$7<sup>99</sup>

### BLACKBERRY FIZZ

Sweet Walter Blackberry + Seyval Blanc Brut Champagne. \$7<sup>99</sup>

### CRANBERRY CHAMPAGNE COCKTAIL

Our Seyval Blanc Brut Champagne + cranberry juice. \$7<sup>99</sup>

### WINE SLUSHIE

Ask about today's flavor(s). \$7<sup>99</sup>

### APPLE CIDER SANGRIA

\$7<sup>99</sup>

## BEER

### BLONDE ALE

SOUTHERN TIER BREWING CO. - DRAFT  
PINT \$5<sup>00</sup> PITCHER \$19<sup>00</sup>

### INDIAN SUMMER PUMPKIN ALE

FINGER LAKES BEER CO. - DRAFT  
PINT \$5<sup>00</sup> PITCHER \$19<sup>00</sup>

### YUENGLING LAGER

BOTTLE \$5<sup>00</sup>

### APRICOT WHEAT WHEAT ALE

ITHACA BEER CO.  
BOTTLE \$5<sup>00</sup>

### MICHELOB ULTRA LIGHT LAGER

BOTTLE \$5<sup>00</sup>

### MILLER LITE LIGHT LAGER

BOTTLE \$5<sup>00</sup>

## N/A BEVERAGES

### PURE LEAF® ICED TEA

Unsweetened black tea. \$3<sup>99</sup>

### HOT TEA

Assorted teas available \$3<sup>99</sup>

### SODA

Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist \$3<sup>99</sup>

### ROOT BEER or GINGER BEER

Ithaca Soda Company \$3<sup>99</sup>

### GRAPE JUICE

Bully Hill's Super Goat Grape Juice \$5<sup>99</sup>

### LEMONADE

\$3<sup>99</sup>

### ARNOLD PALMER

Pure Leaf® Iced Tea + Lemonade \$3<sup>99</sup>

### BUBLY

Various Flavors \$3<sup>99</sup>

### COLD BREW COFFEE

Starbucks \$3<sup>99</sup>

### NITRO COLD BREW COFFEE

Starbucks or Glen Edith Coffee Roasters \$3<sup>99</sup>

### COFFEE

Regular or Decaf \$3<sup>99</sup>

### MILK

Whole \$3<sup>99</sup>

### CHOCOLATE MILK

\$4<sup>99</sup>

### SPARKLING WATER

Saratoga \$3<sup>99</sup>

### KOMBUCHA

Various Flavors \$3<sup>99</sup>

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.