

APPETIZERS

BAKED BRIE 14⁹⁵ 🍷🍷

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

SPINACH ARTICHOKE DIP 14⁹⁵ 🍷🍷

Extra creamy, served with toasted baguette slices.

POUTINE 14⁹⁵ 🍷🍷

Fries, cheese curds, and gravy.

FRENCH ONION SOUP 6⁹⁵ 🍷🍷

House-made, available gluten free without croutons.

SOUP OF THE DAY

Cup 4⁹⁵ Bowl 6⁹⁵

LARGER SIDES: GREEN SALAD 4⁹⁵ FRIES 4⁹⁵ SWEET POTATO FRIES 7⁹⁵

TODAY'S SELECTIONS

BULLY HILL SALAD 15⁹⁵ 🍷🍷

Fresh bed of greens with carrots, sliced apples and dried cranberries, finished with our Sweet Walter Rosé vinaigrette, topped with grilled chicken. Without chicken 12⁹⁵.

GREEK SALAD 15⁹⁵ 🍷🍷

Fresh bed of greens with cucumber, tomato, olives and feta cheese, finished with balsamic vinaigrette.

FALAFEL WRAP 14⁹⁵ 🍷🍷

House-made falafel, roasted red pepper hummus, lettuce, tomato, cucumber, and tahini sauce; served in a flour tortilla.

SMOKED TURKEY BLT 14⁹⁵ 🍷

House-smoked, hand-carved turkey, apple cider bacon, lettuce, and tomato; served on a potato onion roll with herb mayo.

CHICKEN PORTABELLA 14⁹⁵ 🍷

Grilled chicken breast, topped with sliced portabella mushrooms, provolone cheese, served on a grilled roll with herb mayo.

HOUSE PIZZA & SALAD 14⁹⁵ 🍷

Personal size, with fresh dough, made daily with a light garlic olive oil red sauce, fresh mozzarella, sliced tomatoes, and fresh basil; cooked until crispy in our stone pizza oven; served with fresh greens, cucumber, tomato, carrots and red cabbage, finished with balsamic vinaigrette.

CHICKEN FINGER PLATTER 14⁹⁵ 🍷

Chicken fingers, fries, house-made slaw, and ranch dipping sauce.

AMERICAN BURGER 14⁹⁵ 🍷

Grilled 8oz. beef patty, (blend of chuck, sirloin and brisket) topped with crispy bacon and American cheese; served on a grilled roll with lettuce and steakhouse mayo.

FROM OUR SMOKER

Our BBQ is smoked right here daily with locally sourced applewood. Our meats are rubbed with a savory blend of spices and smoked for up to 16 hours for optimal flavor. In order to serve you fresh smoked meats, we may run out of your favorite item.

PULLED PORK SANDWICH 14⁹⁵ 🍷🍷

Smoked on-premise, hand-pulled and finished with our Bully Hill BBQ sauce; piled high on a grilled roll.

PULLED PORK QUESADILLA 14⁹⁵ 🍷🍷

Smoked on-premise, hand-pulled pork with our Bully Hill BBQ sauce and cheddar jack cheese; served with sour cream and salsa. Does not come with side.

HOUSE SMOKED CHICKEN WINGS 14⁹⁵ 🍷🍷

10 jumbo wings, flash-fried, served with a house made white BBQ sauce and house made slaw.

BRISKET SANDWICH 15⁹⁵ 🍷🍷

House-smoked, hand-carved with our Bully Hill BBQ sauce and house pickles, served on grilled roll.

BBQ SAMPLER 21⁹⁵ 🍷

House-smoked pulled pork, sliced brisket and smoked chicken wings; served with slaw and choice of fries, greens, mac salad, or salt potatoes.

ALL SANDWICHES ARE SERVED WITH CHOICE OF

Fries, Slaw, Salt Potatoes, Mac Salad, Green Salad, or Soup of the Day | Add an additional side +2⁹⁵

WINE BY THE GLASS

All wines are available by the bottle. Ask to see a list. If you have questions about the wines, our staff will gladly assist you!

ST. CROIX 2016 DRY SWEET

A brooding dry red with smoky accents and seductive notes of ripe currants and broad American oak. \$6/\$15

EQUINOX DRY SWEET

A refreshing, semi-dry red, bursting with flavors of tart cherry and wild raspberry. \$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 BLACKBERRY DRY SWEET

A blend of sweet red wine, with natural blackberry flavors. \$6/\$15

LE GOAT BLUSH DRY SWEET

A delicious wine, with bright fruit flavors and a refreshingly smooth finish. \$6/\$15

SWEET WALTER CHERRY DRY SWEET

Delicate blend of sweet grape wine with the natural flavor of ripe cherry. \$6/\$15

BRUT CHAMPAGNE DRY SWEET

A crisp Seyval Blanc cuvéé, with notes of green apple and a toasty finish. \$7/\$25

CHARDONNAY ELISE DRY SWEET

An elegant wine with bright fruit, subtle oak, and a soft buttery finish. \$6/\$15

PINOT GRIGIO 2016 DRY SWEET

A classic dry white, light bodied with aromas and flavors of pear and green apple. \$7/\$17

BASS RIESLING DRY SWEET

Refreshing, subtle flavors of nectarine and green apple, with a crisp clean finish. \$7/\$16

SWEET WALTER PINEAPPLE DRY SWEET

An adventurous sweet tropical blend of white wine and natural pineapple flavor. \$6/\$15

BEER

BREW YORK PALE ALE
Ithaca Beer Co. - Draft \$5

CORONA
Extra or Light (bottle) \$5

UTICA CLUB
Pilsner (bottle) \$5

NON-ALCOHOLIC

PURE LEAF® ICED TEA
Unsweetened Black Tea \$3

TIMBUCHA KOMBUCHA Fairport Brewing Co.
Assorted flavors \$3⁵⁰

SODA
Pepsi, Diet Pepsi, Ithaca Soda Co. Ginger Beer \$3

SPARKLING WATER
Saratoga \$3

COFFEE
Regular or Decaf \$3

ESPRESSO
Single \$4 Double \$6

HOT TEA
Assorted Teas available \$3

HOT COCOA
Swiss Miss \$3

JUICE
Orange or Cranberry \$4

GRAPE JUICE
Bully Hill's Super Goat Grape Juice \$5

DESSERTS

All our desserts are house-made!

CHOCOLATE PEANUT BUTTER PIE
Oreo® crumb crust, topped with a whipped peanut butter filling, covered in chocolate ganache. \$7

CREME BRULÉE
Ask about today's preparation. \$7
RUBARB APPLE CRISP
Served with vanilla ice cream \$7

BROWNIE + GELATO
Chocolate brownie served with house-made hazelnut gelato \$7

COCKTAILS

MIMOSA
Champagne + Orange Juice \$7/glass \$25/pitcher

POMEGRANATE COCKTAIL
Champagne + Monin® Pomegranate Syrup \$7/glass

STRAWBERRY WINE SPRITZER
Sweet Walter Rosé + fresh Strawberry Purée + Ginger Ale. \$7/glass

APPLE CIDER SANGRIA
Sweet Walter Cherry + Red Jacket Orchard's apple cider + Ginger Ale. \$7/glass

PINEAPPLE WINE SLUSHIE

Made with our Sweet Walter Pineapple!
\$8/glass

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.