

TABLE #

## Small Plates

- Pulled Pork Nachos** 🍷🍷 \$14<sup>95</sup>  
 Corn chips topped with house-smoked pulled pork, melted queso, monterey jack, cheddar, corn, and jalapenos; served with sour cream. Great as an app or meal.
- Baked Brie** 🍷🍷 \$14<sup>95</sup>  
 Served with a fig preserve, sliced apples, sliced baguette, and crackers.
- Poutine** 🍷🍷 \$13<sup>95</sup>  
 Fries, Yancey's Fancy cheese curds, and gravy. Great as an app or meal.
- House Smoked Chicken Wings** 🍷🍷 \$13<sup>95</sup>  
 Fries, Yancey's Fancy cheese curds, and gravy. Great as an app or meal.
- French Onion Soup** 🍷🍷 \$6<sup>95</sup>  
 House-made, available gluten free w/o croutons.
- Soup of the Day** Cup \$4<sup>95</sup> Bowl \$6<sup>95</sup>
- Large Side** Side Salad \$4<sup>95</sup> Fries \$4<sup>95</sup>

## Today's Selections ALL SANDWICHES ARE SERVED WITH CHOICE OF SIDE, SEE LIST BELOW.

- Bully Hill Salad** 🍷🍷 \$15<sup>95</sup>  
 Fresh bed of greens, apples, raisins, and sliced almonds, finished with a our house made Sweet Walter Rosé vinaigrette, topped with grilled chicken. *without grilled chicken \$11<sup>95</sup>*
- House Pizza** 🍷 \$14<sup>95</sup>  
 Fresh dough, made daily with a light garlic olive oil red sauce, ricotta, mozzarella, sliced tomatoes, and basil; cooked until crispy in our stone pizza oven.
- Chicken, Mushroom, & Brie** 🍷 \$14<sup>95</sup>  
 Grilled chicken breast, sautéed mushrooms, melted brie, and lettuce, served on a grilled roll a herb mayo.
- Falafel Pita Sandwich** 🍷🍷 \$14<sup>95</sup>  
 House-made falafel, w/ hummus, lettuce, tomato, cucumber, and tzatziki sauce, served in a pita.
- Crab Cake Sandwich** 🍷🍷 \$14<sup>95</sup>  
 Maryland-style crab cake, lettuce, tomato, and tarter sauce on a grilled roll.
- Bacon, Mozz, & Mushroom Burger** 🍷 \$14<sup>95</sup>  
 Grilled 8oz beef patty, (blend of chuck, sirloin, & brisket) topped with sautéed mushrooms, smoked mozzarella, and crispy bacon; served on a grilled roll with mayo.
- Beer & Molasses Chili** 🍷 \$15<sup>95</sup>  
 Three beans, beef, and sausage w/ Rooster Fisher Brewing's Blonde Ale; served with a cheddar and pepper jack grilled cheese sandwich.

## From Our Smoker ALL SANDWICHES ARE SERVED WITH CHOICE OF SIDE, SEE LIST BELOW.

*All our BBQ is smoked daily right here 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** 🍷🍷 \$13<sup>95</sup>  
 Smoked on-premise, hand-pulled and finished with our Bully Hill BBQ sauce; piled high on grilled roll.
- Pulled Pork & Kimchi Sandwich** 🍷🍷 \$13<sup>95</sup>  
 Smoked on-premise, hand-pulled, sauced, topped with house-made kimchi, served on a grilled roll.
- Brisket Sandwich** 🍷🍷 \$14<sup>95</sup>  
 House-smoked, hand-carved brisket with a house sauce, served on a grilled roll.
- Brisket Onion & Cheese Sandwich** 🍷🍷 \$14<sup>95</sup>  
 House-smoked, hand-carved brisket with caramelized onions and melted cheese, served on a grilled roll.
- BBQ Sampler** 🍷🍷 \$21<sup>95</sup>  
 House-smoked pulled pork, sliced brisket, and smoked wings; served with slaw and choice of fries or salad.

**All sandwiches are served with choice of:**  
 Fries, Slaw, or Green Salad | Add an additional side +\$2<sup>95</sup>

# Wine by the Glass All wines are available by the bottle. Ask to see a list.

**Cabernet Franc**  DRY  SWEET  
Aromas of raspberries and plums are the centerpiece, with polished tannins on the finish. \$7/\$17

**Equinox**  (a chillable red wine) 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 red, with subtle fruit and a soft, velvety finish. \$6/\$15

**NEW** **Sweet Walter Blackberry**  DRY  SWEET  
A blend of sweet red wine with natural blackberry flavors. \$6/\$15

**Growers Blush**  DRY  SWEET  
A deliciously sweet wine, with rich grapey flavors and a refreshingly smooth finish. \$6/\$18

**NEW** **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 cuvée, with notes of green apple and a toasty finish. \$7/\$25

**Chardonnay Elise**  DRY  SWEET  
An elegant Chardonnay, with bright fruit, subtle oak, and a soft buttery finish. \$6/\$15

**Pinot Grigio**  DRY  SWEET  
A classic dry white, light bodied with aromas of pear and green apple. \$7/\$17

**Bass Riesling**  DRY  SWEET  
Refreshing, with subtle flavors of nectarine and green apple, balanced by crisp acidity and a clean finish. \$7/\$16

**NEW** **Sweet Walter Pineapple**  DRY  SWEET  
An adventurous sweet tropical blend of white wine and natural pineapple flavor. \$6/\$15

## Beer

**Rooster Fish Brewing**  
Blonde Ale (draft)  
\$5/glass \$16/pitcher

**Corona Extra or Corona Light**  
\$5/bottle

**Utica Club** First beer for sale after prohibition!  
\$5/bottle

## Specialty Cocktails

These tasty cocktails are all made with or Seyval Blanc Brut Champagne!

**Mimosa**  
A classic, made with our Champagne and orange juice.  
\$7/glass \$25/pitcher

**Poinsettia**  
A refreshing cocktail, made with our Champagne and cranberry juice.  
\$7/glass

**Pomegranate Cocktail**  
Made with our Champagne and pomegranate syrup.  
\$7/glass

## Non-Alcoholic

**Pure Leaf® Iced Tea (unsweetened)** \$3  
Classic Black Tea

**Soda** \$3  
Pepsi, Diet Pepsi, Ithaca Soda Co. Ginger Beer \$7/each

**Sparkling Water** \$3  
Saratoga

**Coffee** \$3  
Regular or Decaf

**Juice** \$4  
Orange, Cranberry, or Grape +\$1

**Espresso**  
Single \$4 Double \$

**Hot Cocoa** \$3

**Assorted Teas** \$3

## APPLE CIDER SANGRIA

A refreshing cocktail made with our Sweet Walter Cherry wine, Red Jacket Apple Cider and Ginger Ale  
\$6 glass \$18 pitcher

## Apple Cider Spiced Wine

NY apple cider, our Growers Blush wine and Aspen mulling spices.  
\$7/glass

## Apple Ginger Sparkler

A delicious mocktail made with Red Jacket Apple Cider and Ginger Ale  
\$6/glass

## Dessert \$7/each

All desserts are house-made  
**Chocolate Peanut Butter Pie**  
Oreo® crumb crust with a whipped peanut butter filling, covered in a chocolate ganache.

**Local Apple Crumble**  
Served with house-made vanilla ice cream

**Crème Brûlée**  
Ask about today's preparation

**Pineapple Carrot Cake**  
With a zesty cream cheese frosting

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 cotamination please be advised that these entrées are prepared in a shared kitchen facility.