Salads & Pizza

All our salads come with a house-made dressing and are made from the freshest ingredients, (local when possible).

**Garden and Grains**
Fresh greens, ancient grains, red onion, red peppers, cucumber, tomato, cucumber, and edamame, finished with a tahini dressing. Add grilled chicken +$4.95 or shrimp +$5.95

**House-made Pizza**
Our dough is made daily and cooked until crispy in our stone pizza oven.
Smoked mozzarella and asparagus pizza with a garlic infused olive oil or Neapolitan pizza with a house-made roasted tomato sauce, fresh mozzarella, and basil. Add grilled chicken to either pizza +$4.95

Sandwiches
All sandwiches are served with choice of side, see list below.

**Turkey Sandwich**
Oven roasted turkey, fresh spinach, red onion, and cranberry mayo on toasted soft ciabatta.

**The B&C Stacker**
Burgers are cooked between medium and medium well
Two beef patties with cheese and a house sauce, served on a grilled roll with lettuce & tomato. Add bacon +$2.95

**Chicken Mushroom & Brie**
Grilled chicken breast, topped with sautéed mushrooms and melted brie, served on a grilled roll with herb mayo.

**Crab Cake Sandwich**
Maryland-style crab cake, lettuce, tomato, and tarter on a grilled roll.

**Falafel Pita Sandwich**
House-made falafel, w/ lettuce, tomato, and cucumber, harissa mayo, garnished with roasted chickpeas, served in a pita.

House Specialties

**Portabella Crab Cake**
Maryland-style crab cake atop a grilled portobella mushroom cap, garnished with seared scallops, served with a house-made cucumber salad, fries, and greens.

**BBQ Sampler**
House-smoked pulled pork, sliced brisket, and smoked sausage, served with slaw and choice of mac salad or fries.

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

**Brisket Sandwich**
House-smoked, hand-carved with a house sauce, served on a grilled roll.

**Pig Pen**
Mac salad, house-smoked pulled pork tossed with sauce, creamy slaw, and fries, topped with onion rings.

**Pulled Pork Quesadilla**
House-smoked pulled pork, queso, monteray jack, and cheddar, served with house-made salsa and sour cream.

All sandwiches are served with choice of:
- Greens, Fries, Slaw, Mac Salad, or 2 Parkerhouse Rolls
- Add an additional side +$2.95

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 entries and entries with allergen specific cooking instructions from contamination please be advised that these entries are prepared in a shared kitchen facility.
Wine by the Glass

Cabernet Franc  🍷  🍷  🍷
Aromas of raspberries and plums are the centerpiece, with polished tannins on the finish.  $5/$17

Equinox  🍷  🍷  🍷 (a chillable red wine)  🍷  🍷  🍷
A refreshing, semi-dry red, bursting with flavors of tart cherry and wild raspberry  .  $5/$14

Love My Goat 🍷  🍷  🍷
A unique, mellow, easy drinking red, with subtle fruit and a soft, velvety finish.  $5/$14

Banty Red 🍷  🍷  🍷
A deliciously sweet red wine, with rich grapey flavors and a satisfyingly smooth finish.  $5/$14

Dry Rosé 🍷  🍷  🍷
A seductive wine with notes of wild strawberry and red currant, yielding to a crisp finish.  $5/$14

Brut Champagne 🍷  🍷  🍷
A crisp Seyval Blanc cuvée, with notes of green apple and a toasty finish.  $6/$19

Chardonnay Elise 🍷  🍷  🍷
An elegant Chardonnay, with bright fruit, subtle oak, and a soft buttery finish.  $5/$14

Bass Riesling 🍷  🍷  🍷
Refreshing, with subtle flavors of nectarine and green apple, balanced by crisp acidity and a clean finish.  $5/$16

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

Beer  $5/each
Rooster Fish Brewing
Corona Extra or Corona Light Bottles
Utica Club  First beer for sale after Prohibition!

Specialty Cocktails  $6/each
These tasty cocktails are all made with or Seyval Blanc Brut Champagne!

Pomegranate Cocktail
Made with our Champagne and pomegranate syrup.

Mimosa
A classic, made with our Champagne and orange juice.

Poinsettia
A refreshing cocktail, made with our Champagne and cranberry juice.

Non-Alcoholic
Iced Tea  $3
Unsweetened or Sweet Raspberry
Soda  $3
Pepsi, Diet Pepsi, Ithaca Soda Co. Ginger Beer
Sparkling Water  $3
Saratoga
Coffee  $3
Regular or Decaf
Juice  $4
Orange or Cranberry
Espresso
Single $4  Double $6  Cappuccino $5
Hot Cocoa  $3
Assorted Teas  $3

Dessert  $7/each
All desserts are house-made

Chocolate Peanut Butter Pie
Dreo® crumb crust with a whipped peanut butter filling, covered in a chocolate ganache.