

APPETIZERS

BAKED BRIE 14⁹⁵ 🍷🍷

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

POUTINE 14⁹⁵ 🍷🍷

Fries, cheese curds, and gravy.

SOUP OF THE DAY

Cup 4⁹⁵ Bowl 6⁹⁵

FRENCH ONION SOUP 6⁹⁵ 🍷🍷

Available gluten free without croutons.

À LA CARTE SIDES:

KIMCHI 2⁹⁵ SMALL GREEN SALAD 4⁹⁵ LARGE SIDE FRIES 4⁹⁵ SWEET POTATO FRIES 7⁹⁵

ALL SANDWICHES ARE SERVED WITH CHOICE OF

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

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.

FALAFEL HUMMUS WRAP 14⁹⁵ 🍷🍷

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

SMOKED TURKEY BLT 14⁹⁵ 🍷

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

GRILLED CHICKEN MELT 14⁹⁵ 🍷

Grilled chicken breast, topped caramelized onions, peppers and provolone cheese; served on a grilled roll.

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 and house-made slaw; served with choice of ranch or honey mustard 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.

KIMCHI FRIES 14⁹⁵ 🍷🍷

Fries topped with house-smoked, hand-pulled pork, house-made kimchi; finished with our Korean BBQ sauce.

HOUSE SMOKED CHICKEN WINGS 14⁹⁵ 🍷🍷

10 jumbo wings, flash-fried; served with slaw and choice of white BBQ sauce or our Korean BBQ sauce.

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 or salt potatoes.

WINE BY THE GLASS

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

SWEET WALTER LOGANBERRY SANGRIA DRY  SWEET

A delicious blend of sweet grape wine with natural loganberry flavor.

\$6/\$20

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

SWEET WALTER APPLE CHERRY SANGRIA DRY  SWEET

A refreshing sweet blend of grape wine with natural apple and cherry flavors.

\$6/\$20

BRUT CHAMPAGNE DRY  SWEET

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

\$7/\$25

DRY RIESLING DRY  SWEET

Bright with notes of citrus, green apple, and melon. Subtle minerality and refreshing acidity.

\$7/\$20

CHARDONNAY RIESLING DRY  SWEET

Light and refreshing with enticing aromas and a crisp satisfying finish.

\$7/\$16

PINOT GRIGIO 2016 DRY  SWEET

A classic dry white, light bodied with aromas and flavors of pear and green apple.

\$7/\$17

SEYVAL BLANC DRY  SWEET

Bright and refreshing with subtle flavors of Granny smith apple and a hint melon.

\$6/\$15

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
Pitcher \$16

2XSTOUT

Southern Tier Brewing Co.

CORONA

\$5 Extra or Light

COORS LIGHT

\$5 bottle \$5

UTICA CLUB

Pilsner \$5

NON-ALCOHOLIC

PURE LEAF® ICED TEA

Unsweetened Black Tea \$3

TIMBUCHA KOMBUCHA Fairport Brewing Co.

Assorted flavors \$3⁷⁰

SODA

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

SPARKLING WATER

Saratoga \$3

COFFEE

Regular, Decaf, or Cold Brew \$3

ESPRESSO

Single \$4 Double \$6

HOT TEA

Assorted Teas available \$3

HOT COCOA

Swiss Miss \$3

JUICE

Orange \$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

SEASONAL CRUMBLE

Ask about today's preparation. \$7

COCKTAILS

MIMOSA

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

POMEGRANATE COCKTAIL

Champagne + Monin® Pomegranate Syrup \$7/glass

APPLE CHERRY SANGRIA SPRITZER

Our NEW Sweet Walter Apple Cherry Sangria + Ginger Ale.
\$7/glass

LOGANBERRY SANGRIA SPRITZER

Our NEW Sweet Walter Loganberry Sangria + Seltzer.
\$7/glass

WINE SLUSHIE

Ask about today's preparation.

\$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.