

ALL ORDERS MUST BE PLACED AT COUNTER!

Serving the FLX  
Since 1983

# BULLY HILL RESTAURANT

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@bullyhillvineyards

SERVING LUNCH

Thursday 11:30AM-3:00PM // Friday + Saturday 11:30AM-4:00PM // Sunday 10:30AM-3:00PM  
Closed: Monday - Wednesday

## MAINS

**FRENCH ONION SOUP** \$10  
*Available gluten-free w/o crouton*

**SOUP OF THE DAY** CUP \$6 BOWL \$8

**PRETZELS** \$14  
*With a Cayuga White cheese sauce.*

**FRIED GREEN TOMATOES** **V** \$16  
*Served with a house-made sauce.*

**SMOKED TURKEY SANDWICH** \$16  
*House-smoked with sliced apple, Muenster cheese, lettuce, and cranberry mayo on a roll. Served with choice slaw, sour cream & onion chips, salt potatoes, or green salad.*

**CLASSIC FRIED CHICKEN SANDWICH** \$16  
*Hand-breaded, fried chicken, with lettuce, tomato, and house sauce, on a roll. Served with choice slaw, sour cream & onion chips, or green salad.*

**PICKLE RANCH WRAP** \$16  
*Hand-breaded, fried chicken, with lettuce, tomato, and pickle ranch, in a flour tortilla. Served with choice slaw, sour cream & onion chips, or green salad.*

**CHICKEN TENDERS + FRIES** \$16  
*Hand-breaded, buttermilk marinated, fried chicken tenders with choice of 1 Sauce: ketchup, BBQ sauce, or ranch.*

**SMASH BURGER + FRIES** \$16  
*2 Local (raised on hay from our farm) Black Angus beef patties, with paper thin onions, cheese, pickles, lettuce and our house sauce on a roll.*

**PIEROGIES** \$16  
*House-made with a potato and cheese filling. Or choose from the following toppings.*  
• Caramelized Onions .....\$16  
• Sauerkraut + Kielbasa .....\$18

**FALAFEL SALAD** **V** \$18  
*Mixed greens, cucumbers, tomatoes, and feta cheese; finished with our Riesling vinaigrette, topped with fried falafel.*

**SEARED TUNA SALAD** \$18  
*Mixed greens, cucumbers, carrots, edamame, topped with a sesame crusted pan-seared fillet of tuna, finished with a sesame-ginger dressing and crispy chow mein noodles.*

## DESSERTS

All our desserts are made in house

\$9 each

**CHOCOLATE PEANUT BUTTER PIE**  
*Oreo® crumb crust, whipped peanut butter filling, topped with chocolate ganache.*

## FROM OUR SMOKER

*Our meats are rubbed with a savory blend of spices and smoked for up to 16 hours for optimal flavor. All our BBQ is smoked right here with locally sourced applewood.*

**SMOKED WINGS** \$10/\$16  
*5 or 10 jumbo wings, rubbed, smoked, and flash-fried, tossed with choice of Buffalo or sweet chili sauce. Also available plain, with Ranch or BBQ sauce. Add Blue Cheese +\$1.*

**PULLED PORK SANDWICH** \$16  
*Hand-pulled, and sauced with our Bully Hill BBQ sauce, on a roll. Served with choice slaw, sour cream & onion chips, salt potatoes, or green salad.*

**CORNED BEEF REUBEN** \$17  
*Sliced, piled high on rye bread with Thousand Island dressing, apple cider sauerkraut, and Swiss Served with choice slaw, sour cream & onion chips, salt potatoes, or green salad.*

## SIDES

**ONION RINGS** **V** \$8

**FRENCH FRIES** **V** \$5

**COLESLAW** **V** **GF** \$4  
*House-made, vinegar-based slaw.*

**SALT POTATOES** **V** **GF** \$4  
*Small white potatoes boiled in salt water; finished with melted clarified butter.*

**SALAD** **V** **GF** \$8  
*Mixed greens, tomatoes, cucumber, carrots, and red cabbage, finished with our Riesling vinaigrette.*

**SOUR CREAM & ONION CHIPS** **V** \$2

We cannot accommodate substitutions.

**GF**  
GLUTEN FREE

**V**  
VEGETARIAN

# WINE BY THE GLASS

\$GLASS/\$BOTTLE

## WHITES

<b>SEYVAL BLANC</b> DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Bright, dry and elegant with a tart green apple finish.	\$6/\$18
<b>CAYUGA WHITE</b> DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Off-dry, with aromas of apple and pear, with a light crisp finish.	\$6/\$18
<b>BASS RIESLING</b> DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Refreshing with subtle flavors of nectarine and green apple, with a crisp clean finish.	\$7/\$20
<b>TRAMINETTE 2021</b> DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Aromas of peach, apricot, and honey play against orange blossom and cinnamon.	\$7/\$20
<b>NIAGARA</b> DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Sweet, with intense wildflower aromas with white grape flavors.	\$6/\$18
<b>SWEET WALTER PEACH</b> DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	A sweet, juicy, and refreshing white wine with natural peach flavor.	\$6/\$18

## ROSÉS

<b>LOVE MY GOAT ROSÉ</b> DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	A delicious wine with bright fruit flavors and a refreshingly smooth finish.	\$6/\$18
<b>SWEET WALTER ROSÉ</b> DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Sweet and delightful with aromas and flavors of strawberry and cherry candy.	\$6/\$18

## REDS

<b>SAPERAVI 2023</b> DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Deep and dark in color, with notes of clove, vanilla, blueberry, and blackberry jam.	\$9/\$35
<b>ESTATE RED 2022</b> DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	A Bordeaux-style blend, consisting of Estate grown grapes.	\$6/\$18
<b>BACO NOIR</b> DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Light, with subtle flavors of cherry and raspberry with notes of cracked black pepper.	\$6/\$18
<b>LOVE MY GOAT</b> DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	A mellow, easy drinking red wine with subtle fruit and a smooth finish.	\$6/\$18
<b>SWEET WALTER BLACKBERRY</b> DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	A delicious sweet red blend with natural blackberry flavors.	\$6/\$18

## DESSERT WINE

<b>SWEET WALTER MIDNIGHT MISSION</b> DRY <input type="checkbox"/> SWEET <input type="checkbox"/>	Grapey, strong, sweet, and smooth. This port-style, red dessert wine is 18% ABV.	\$8/\$20
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## WINE COCKTAILS

<b>APPLE CIDER SANGRIA</b> \$8	<i>NY apple cider, Niagara wine and a splash of ginger ale, with a cinnamon-sugar rim, garnished with fruit.</i>
<b>SWEET WALTER FIZZ</b> \$8	<i>Champagne + Sweet Walter Wine. Choose from the following: Rosé, Peach, or Blackberry,</i>
<b>MIMOSA</b> \$8	<i>Orange Juice + Champagne</i>
<b>POINSETTIA</b> \$8	<i>Cranberry Juice + Champagne</i>

## BEER

<b>PINE GROVE PILSNER</b> \$8	<i>Steuben Brewing Co.</i>
<b>HAZY LITTLE THINGS IPA</b> \$6	<i>Sierra Nevada</i>
<b>MODELO ESPECIAL</b> \$6	
<b>YUENGLING LAGER</b> \$5	
<b>MILLER LITE</b> \$5	
<b>N/A FREEDOM PALE</b> GLUTEN FREE \$5	<i>Go Brewing</i>

## N/A BEVERAGES

<b>FRESH BREWED ICED TEA</b> \$4	<i>Unsweetened black tea</i>	<b>HOT TEA</b> \$3	<i>Assorted teas available</i>
<b>SODA</b> \$4	<i>Pepsi, Diet Pepsi, Ginger Ale, Root Beer, and Orange Crush</i>	<b>COFFEE</b> \$3	<i>Regular or Decaf</i>
<b>BUBLY</b> \$4	<i>Various flavors available</i>	<b>COLD BREW COFFEE</b> \$5	<i>Starbucks</i>
<b>SPARKLING WATER</b> \$4	<i>Saratoga</i>	<b>WHOLE MILK</b> \$3	
<b>GRAPE JUICE</b> \$6	<i>Bully Hill Grape Juice</i>	<b>ORANGE JUICE</b> \$4	

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. If you have a food allergy, please notify us.