



OLD BULL TAVERN

DATE : A SAMPLE OF WHAT WE OFFER

MENU #

000333

TODAY'S MENU

BAR SNACKS

ROSEMARY CASHEWS \$6 TAVERN CHEESE WITH TOASTS \$6 MIXED OLIVES \$4
 GREEN EGGS AND HAM - WASABI DEVILED EGGS AND PROSCUITTO \$5 PORK BELLY STEAMED BUNS \$6.50
 BLACK OLIVE TAPENADE WITH GOAT CHEESE \$7 BLACK-EYED PEA HUMMUS WITH GRILLED PITA \$6
 HOUSE SMOKED LOCAL MULLET SPREAD WITH RITZ CRACKERS \$6

SOUPS AND SALADS

★ STONE SOUP \$7 CREAMY TOMATO BASIL SOUP \$6
 GRILLED PORTOBELLA AND RADICCHIO WITH EVOO, BALSAMIC, AND PARMESAN CHEESE \$9
 WINEMAKER'S SALAD-MIXED GREENS WITH RED FLAME GRAPES, UBRIACO CHEESE,
 SALAMI, TOASTED WALNUTS, AND CITRUS VINAIGRETTE \$8

STARTERS

SHRIMP WITH GARLIC AND AMONTILLADO SHERRY \$9.75
 GRILLED CROSTINI WITH ESCARGOT AND GARLIC BUTTER \$8
 WHITE ANCHOVIES WITH MINT AND PISTACHIO PESTO \$8 CHICKEN LIVER PATE WITH CROSTINI \$8

MIDDLE PLATES

COTTAGE PIE - BRAISED BEEF AND PEAS TOPPED WITH MASHED POTATOES AND CHEDDAR \$13
 DUCK CONFIT WITH BUTTERNUT SQUASH PUREE AND APPLE JUS \$13.50
 PASTA SPOLETO WITH PANCETTA, ITALIAN SAUSAGE AND LEMON CREAM \$12.75
 HOUSE-MADE FETTUCINE WITH A BOLOGNESE MEAT SAUCE \$12.75
 HOUSE-MADE RICOTTA GNOCCHI WITH WILD CAUGHT SHRIMP, TOMATO SAUCE AND BASIL \$12.75

ENTREES

LAMB SHANK BRAISED IN RED WINE AND TOMATO SAUCE WITH ROSEMARY AND OLIVES \$19.50
 GRILLED PORK CHOP WITH POLENTA, COLLARDS AND APPPLE SHALLOT COMPOTE \$17
 LOWCOUNTRY CAPTAIN - BRAISED CHICKEN AND ANDOUILLE OVER RICE GARNISHED WITH ALMONDS \$14.50
 GRILLED BLACK ANGUS SHOULDER TENDERLOIN WITH GORGONZOLA BUTTER** \$18.50
 SEARED SALMON ON BLACK LENTILS WITH CELERY ROOT PUREE \$19
 BULL BURGER - FRESH CUSTOM GROUND HAMBURGER WITH GAUFRETTES** \$13
 DUCK BREAST WITH BUTTERNUT SQUASH PUREE AND APPLE JUS \$18

PIZZA

MARGHERITA - HOUSE-MADE MOZZARELLA, TOMATO SAUCE, BASIL \$10
 NEW HAVEN - CLAMS, GARLIC, OLIVE OIL, OREGANO, PECORINO CHEESE \$13
 ALSATIAN - APPLEWOOD SMOKED BACON, SWEET ONIONS, GRUYERE, CRÈME FRAICHE \$13
 SARDINIAN - HOT ITALIAN SAUSAGE, GOAT CHEESE, GRAPE TOMATOES, PEPPADEWS, TOMATO SAUCE \$13
 NAPOLITAN - FENNEL SALAMI, MOZZARELLA, FENNEL CONFIT, FENNEL POLLEN, TOMATO SAUCE \$12
 PIEDMONTESE - MUSHROOM MEDLEY, TRUFFLE CHEESE, TOASTED PISTACHIOS, CRÈME FRAICHE \$15
 MADRILEÑO - MANCHEGO, PORTABELLA MUSHROOMS, ASPARAGUS, IBERICO HAM, CRÈME FRAICHE \$13

AFTER

CHOCOLATE TERRINE WITH VANILLA SAUCE AND BERRIES \$8
 BUTTERSCOTCH PUDDING WITH CARAMEL SEA SALT \$7 TIRAMISU WITH HAZELNUT CHOCOLATE SAUCE \$7
 FLORENTINE CUP WITH PASTRY CREAM AND FRESH BERRIES \$7
 KING BEAN COFFEE \$2.50

205 WEST STREET, BEAUTIFUL DOWNTOWN BEAUFORT, SOUTH CAROLINA
 Telephone - (843) 379-2855 for reservations

TODAYS FEATURES

BOURBON FLIGHT- COLONEL E.H. TAYLOR SMALL BATCH, JEFFERSON'S PRICHARD HILL CABERNET CASK, MICHTER'S SMALL BATCH \$21.00

FROZEN CONCOCTION - BEAUFORT PAINKILLER - SPICED AND GOLD RUMS, CREAM OF COCONUT, PINEAPPLE AND ORANGE JUICES, TOPPED WITH FRESHLY GRATED NUTMEG \$9

COCKTAIL - SINGAPORE SPRING- GIN, APEROL, CRÈME DE VIOLETTES, LYCHEE, GRENADINE \$8

DRAFT BEER FLIGHT - CHOICE OF ANY THREE DRAFT BEERS \$8

CLASSIC COCKTAIL - SAZERAC-BULLEIT RYE, PERNOD RINSE, PEYCHAUD'S BITTERS \$8

OBT COCKTAILS

RED SANGRIA - TEMPRANILLO, BRANDY, FRESH CITRUS JUICES \$9

FRENCH CONNECTION - GREY GOOSE ORANGE, ABSENTE, ST.GERMAINE, COINTREAU, LEMON \$9.50

NEW FASHIONED - BOURBON, AVERNA, ORANGE BITTERS, SPLASH OF ORANGE JUICE AND HONEY \$8

SNOOP JUICE - GIN N' GRAPEFRUIT JUICE WITH RHUBARB BITTERS AND COCCHI AMERICANO ROSSO \$8

LBG - LEMON, BASIL, CANTON GINGER AND VODKA \$8

ORIENT EXPRESS - ABSOLUT CITRON, CANTON GINGER, LYCHEE, LIME \$8

PURGATORY - SILVER TEQUILA, FRESH GRAPEFRUIT JUICE, HONEY AND HABANERO \$8

CATHEAD COOLER - HONEYSUCKLE VODKA, ST GERMAINE, CUCUMBER, MINT, LEMON, GINGER BEER \$9

PARKER POSEY - CAVA, ST GERMAIN LIQUEUR, LEMON TWIST \$7

INSPECTOR CLOUSEAU - VODKA, GRAPEFRUIT, LILLET, TRIP SEC, BITTERS, LUXARDO CHERRY JUICE \$9.50

LONDON CALLING - GIN, CUCUMBER PUREE, TRIPLE SEC, LEMON, ORANGE JUICE, ORANGE BITTERS \$9

ON TAP

WHITE WINES

KATAS ALBARINHO \$8

DOMAINE DE LA TASTE COLOMBARD \$8

SABINE ROSE \$9

PACIFIC CHARDONNAY \$10

RICKSHAW CHARDONNAY \$11

GAZERRA PINOT GRIGIO \$8

RED WINES

TRUTH OR CONSEQUENCE RED BLEND \$9

PACIFIC STANDARD CABERNET \$9

DOMAINE BERTHETE COTES DU RHONE \$9

RIOJA TEMPRANILLO \$9

RANCHO RODEO "LODI" PINOT NOIR \$9

EL REDE MALBEC \$9

ASK ABOUT OUR RESERVE WINE LIST

DRAFT BEERS

GUINNESS STOUT-20oz/IMPERIAL PINT (IR) \$7.50

WESTBROOK WHITE THAI (SC) \$7.50

MUNKLE BRUGGE CITY BRUNE (SC) \$7.50

RIVER RAT BROAD RIVER RED ALE (SC) \$7.50

PERONI (IT) \$6

SOUTHBOUND MOUNTAIN JAM (GA) \$7.50

PALMETTO HUGER STREET IPA (SC) \$7.50

FATTY'S PHOTON BLONDE ALE (SC) \$ 7.50

IMPORT BOTTLES

LEFFE BLONDE (BG) \$5

MODELO (MX) \$4.50

NEWCASTLE BROWN ALE (UK) \$4.25

GAFFEL KOLSCH (GE) \$6.50

STELLA ARTOIS (BG) \$5

SAMUEL SMITH OATMEAL STOUT (UK) \$7.50

CORONA (MX) \$4.50

FRANZISKANER WEISSBIER (GE) \$4.5

LUCKY BUDDHA (AU) \$6

KALIBER (IR) \$4.50

DOMESTIC BOTTLES

ANCHOR STEAM (CA) \$6

DEVIL'S BACKBONE GOLDEN LAGER (VA) \$4.50

BELL'S TWO HEARTED ALE (MI) \$5.50

ALLAGASH WHITE ALE (ME) \$6.50

BROOKLYN LAGER (NY) \$4.50

VICTORY PRIMA PILS (PA) \$6

DOC'S HARD APPLE CIDER (NY) \$7

THOMAS CREEK RIVER FALLS RED ALE (SC) \$5

ELYSIAN SPACE DUST (WA) \$6

DOMESTIC BIG HOUSE BREWS \$ 3.25

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, MILLER LIGHT, COORS BANQUET, COORS LIGHT