



# OLD BULL TAVERN

DATE : A SAMPLE OF WHAT WE OFFER

MENU #

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## TODAY'S MENU

### BAR SNACKS

GREEN EGGS AND HAM - WASABI DEVEILED EGGS AND PROSCUITTO \$5.50 ROSEMARY CASHEWS \$6.50  
 TAVERN CHEESE WITH TOASTS \$6.50 BLACK OLIVE TAPENADE WITH GOAT CHEESE \$8  
 BLACK-EYED PEA HUMMUS WITH GRILLED PITA \$6.50 MIXED OLIVES \$4.50 PORK BELLY STEAMED BUNS \$7

### SOUPS AND SALADS

STONE SOUP \$8 CREAMY TOMATO BASIL SOUP \$7  
 WINEMAKER'S SALAD-MIXED GREENS WITH RED FLAME GRAPES, UBRIACO CHEESE,  
 SALAMI, TOASTED WALNUTS, AND CITRUS VINAIGRETTE \$8  
 LITTLE GEM LETTUCE, GORGONZOLA DRESSING, CANDIED WALNUTS, AND POACHED PEAR \$7

### STARTERS

SHRIMP WITH GARLIC AND AMONTILLADO SHERRY \$11  
 GRILLED CROSTINI WITH ESCARGOT AND GARLIC BUTTER \$9  
 CHICKEN LIVER PATE WITH CROSTINI \$9 WHITE ANCHOVIES WITH MINT AND PISTACHIO PESTO \$9

### MIDDLE PLATES

FARFALLE PASTA WITH HOUSE SMOKED SALMON, WILTED SPINACH AND TOASTED PINE NUTS \$14  
 DUCK CONFIT WITH BUTTERNUT SQUASH PUREE AND APPLE JUS \$15  
 HOUSE-MADE FETTUCINE SPOLETO WITH PANCETTA, ITALIAN SAUSAGE AND LEMON CREAM \$14  
 HOUSE-MADE TAGLIATELLE WITH BOLOGNESE MEAT SAUCE \$14  
 HOUSE-MADE RICOTTA GNOCCHI WITH WILD CAUGHT SHRIMP, TOMATO SAUCE AND BASIL \$14

### ENTREES

LAMB SHANK BRAISED IN RED WINE AND TOMATO SAUCE WITH ROSEMARY AND OLIVES \$21  
 GRILLED PORK CHOP WITH POLENTA, COLLARDS AND APPPLE SHALLOT COMPOTE \$19  
 CHICKEN BRAISED IN SHERRY WITH ONIONS AND THYME OVER ROASTED PORTABELLA MUSHROOM \$16  
 GRILLED BLACK ANGUS SHOULDER TENDERLOIN WITH GORGONZOLA BUTTER \$20\*\*  
 SEARED SALMON ON BLACK LENTILS WITH CELERY ROOT PUREE \$21  
 OBT BURGER - FRESH CUSTOM GROUND BURGER WITH GAUFRETTES \$14.50\*\*  
 DUCK BREAST WITH BUTTERNUT SQUASH PUREE AND APPLE JUS \$20

### CURATED PIZZA

MARGHERITA - HOUSE-MADE MOZZARELLA, TOMATO SAUCE, BASIL \$11  
 ALSATIAN - APPLEWOOD SMOKED BACON, SWEET ONIONS, GRUYERE, CRÈME FRAICHE \$14.50  
 SARDINIAN - HOT ITALIAN SAUSAGE, GOAT CHEESE, GRAPE TOMATOES, PEPPADEWS, TOMATO SAUCE \$14.50  
 MADRILEÑO - MANCHEGO, PORTABELLA MUSHROOMS, ASPARAGUS, IBERICO HAM, CRÈME FRAICHE \$14.50  
 NYC - MOZZARELLA, PEPPERONI, TOMATO SAUCE, BRANCH OREGANO, PARMESAN \$13  
 GORGONZOLA - ROASTED MUSHROOMS, GARLIC CONFIT, CRÈME FRAICHE, MOZZARELLA, GORGONZOLA \$14.50

### AFTER

BUTTERSCOTCH PUDDING WITH CARAMEL SEA SALT \$8 TIRAMISU WITH HAZELNUT CHOCOLATE SAUCE \$8  
 PANETTONE BREAD PUDDING GRAND MARNIER CRÈME ANGLAISE SAUCE \$8  
 KING BEAN COFFEE \$2.50

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 Telephone - (843) 379-2855 for reservations