



OLD BULL TAVERN

DATE : A SAMPLE OF WHAT WE OFFER

MENU #

000333

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

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

TODAY'S FEATURES

COCKTAIL - *DEMPSEY DWELLER* - STRAWBERRY-INFUSED RUM, CAMPARI, FRESH-SQUEEZED LIME JUICE AND SIMPLE SYRUP \$9

BOURBON FLIGHT- FOUR ROSES SMALL BATCH KENTUCKY STRAIGHT, BLANTONS SINGLE BARREL KENTUCKY STRAIGHT, GEORGE T. STAGG BARREL PROOF 124.9 KENTUCKY STRAIGHT \$50.00

FROZEN CONCOCTION - *BEAUFORT PAINKILLER* - SPICED AND GOLD RUMS, CREAM OF COCONUT, PINEAPPLE AND ORANGE JUICES, TOPPED WITH FRESHLY GRATED NUTMEG \$10

DRAFT BEER FLIGHT - CHOICE OF ANY THREE DRAFT BEERS \$9

CLASSIC COCKTAIL - *SAZERAC* - BULLEIT RYE, PERNOD RINSE, PEYCHAUD'S BITTERS \$9

OBT COCKTAILS

RED SANGRIA - TEMPRANILLO, BRANDY, FRESH FRUIT JUICES \$9.50

FRENCH CONNECTION - GREY GOOSE ORANGE, ABSENTE, ST.GERMAINE, COINTREAU, LEMON \$10

NEW FASHIONED - BOURBON, AVERNA, ORANGE BITTERS, SPLASH OF ORANGE JUICE AND HONEY \$9

SNOOP JUICE - GIN N' GRAPEFRUIT JUICE WITH RHUBARB BITTERS AND COCCHI AMERICANO ROSSO \$9

LBG - LEMON, BASIL, CANTON GINGER AND VODKA \$9

ORIENT EXPRESS - ABSOLUT CITRON, CANTON GINGER, LYCHEE, LIME \$9

PURGATORY - SILVER TEQUILA, FRESH GRAPEFRUIT JUICE, HONEY AND HABANERO \$9

CATHEAD COOLER - HONEYSUCKLE VODKA, ST GERMAINE, CUCUMBER, MINT, LEMON, GINGER BEER \$10

PARKER POSEY - CAVA, ST GERMAIN LIQUEUR, LEMON TWIST \$8

INSPECTOR CLOUSEAU - VODKA, GRAPEFRUIT, LILLET, TRIP SEC, BITTERS, LUXARDO CHERRY JUICE \$10

LONDON CALLING - GIN, CUCUMBER PUREE, TRIPLE SEC, LEMON, ORANGE JUICE, ORANGE BITTERS \$10

ON TAP

WHITE WINES

KATAS ALBARINO \$9

ELKI CHILEAN SAUVIGNON BLANC \$9

SABINE ROSE \$9

PACIFIC CHARDONNAY \$10

RICKSHAW CHARDONNAY \$11

GAZERRA PINOT GRIGIO \$9

RED WINES

TRUTH OR CONSEQUENCES \$11

GUENOC CABERNET \$10

DOMAINE BERTHETE COTES DU RHONE \$9

NERO D'AVOLA \$10

RICKSHAW PINOT NOIR \$10

EL REDE MALBEC \$9

ASK ABOUT OUR RESERVE WINE LIST

DRAFT BEERS

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

COAST 32°/50° ORGANIC KOLSCH (SC) \$7.50

MUNKLE BRUGGE CITY BRUNE (SC) \$7.50

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

PERONI (IT) \$6

COOPER RIVER ORANGE/BLONDE ALE (SC) \$7.50

PALMETTO HUGER STREET IPA (SC) \$7.50

SNAFU MARZEN ESTEVEZ (SC) \$7.50

IMPORT BOTTLES

LEFFE BLONDE (BG) \$5

MODELO (MX) \$4.50

NEWCASTLE BROWN ALE (NL) \$4.25

GAFFEL KOLSCH (GE) \$6.50

STELLA ARTOIS (BG) \$5

SAMUEL SMITH OATMEAL STOUT (UK) \$7.50

CORONA (MX) \$4.50

LUCKY BUDDHA (AU) \$6

KALIBER (IR) \$4.50

FRANZISKANER WEISSBIER (GE) \$4.75

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

LAZY MAGNOLIA SOUTHERN PECAN (MS) \$5.50

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

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

ELYSIAN SPACE DUST (WA) \$6

DOMESTIC BIG HOUSE BREWS \$ 3.75

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