



OLD BULL TAVERN

DATE :

MENU # SUBJECT TO CHANGE

TODAY'S MENU

BAR SNACKS

GREEN EGGS AND HAM - WASABI DEVILED EGGS AND PROSCUITTO \$5.50 ROSEMARY CASHEWS \$6.50
BLACK-EYED PEA HUMMUS WITH GRILLED PITA \$6.50 MIXED OLIVES \$4.50 PORK BELLY STEAMED BUNS \$7
HOUSE-SMOKED LOCAL MULLET SPREAD WITH RITZ CRACKERS \$6.50

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 PEACANS, AND POACHED PEAR \$8

STARTERS

STREET CORN AND LOCAL SHRIMP \$11 TAVERN CHEESE WITH TOASTS \$6.50
BLACK OLIVE TAPENADE WITH GOAT CHEESE \$8 GRILLED CROSTINI WITH ESCARGOT AND GARLIC BUTTER \$9
CHICKEN LIVER PATE WITH CROSTINI \$9 WHITE ANCHOVIES WITH MINT AND PISTACHIO PESTO \$9

MIDDLE PLATES

HOUSE-MADE RAVIOLO WITH RICOTTA, EGG YOLK AND BROWN SAGE BUTTER \$10.50
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
COTTAGE PIE - BRAISED BEEF AND PEAS TOPPED WITH MASHED POTATOES AND CHEDDAR \$14.50

ENTREES

LAMB SHANK BRAISED IN RED WINE AND TOMATO SAUCE WITH ROSEMARY AND OLIVES \$21
PORK SHOULDER BRAISED WITH ROSEMARY, GARLIC, AND MILK \$19
LOWCOUNTRY CAPTAIN - BRAISED CHICKEN AND ANDOUILLE OVER RICE GARNISHED WITH ALMONDS \$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, PORTABELLO 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 \$7 TIRAMISU WITH HAZELNUT CHOCOLATE SAUCE \$8
APPLE CINNAMON CAKE WITH SEMI FREDDO \$8
KING BEAN COFFEE \$2.50

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

**CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

TODAY'S FEATURES

COCKTAIL - *GLAD TIDINGS* - GIN, APEROL, ROSEMARY SYRUP AND FRESH ORANGE JUICE \$9

BOURBON FLIGHT- JEFFERSON'S OCEAN AGED AT SEA, JEFFERSON'S PRITCHARD HILL CABERNET CASK, JEFFERSON'S GRAND SELECTION SAUTERNE CASK \$38.00

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

J PINOT GRIGIO \$9

RED WINES

TRUTH OR CONSEQUENCES \$11

PEREGRINE RANCH CABERNET \$11

DOMAINE BERTHETE COTES DU RHONE \$9

NERO D'AVOLA \$10

ROYAL PRINCE PINOT NOIR \$10

EL REDE MALBEC \$9

ASK ABOUT OUR RESERVE WINE LIST

DRAFT BEERS

GUINNESS STOUT-20oz/IMPERIAL PINT (IR) \$8

EDMUND'S OAST SOMETHING COLD BLONDE ALE (SC) \$7.50

RIVER RAT BROAD RIVER RED ALE (SC) \$8

FREEHOUSE BATTERY BROWN ALE (SC) \$7.50

PERONI (IT) \$6

WESTBROOK WHITE THAI (SC) \$7.50

PALMETTO HUGER STREET IPA (SC) \$7.50

COAST KOLSCH (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

SCHOFFERHOFER HEFEWEIZEN GRAPEFRUIT (GE) \$5.50

KALIBER (IR) \$4.50

FRANZISKANER WEISSBIER (GE) \$4.75

LUCKY BUDDHA (AU) \$6

DOMESTIC BOTTLES

ANCHOR STEAM (CA) \$6

DEVIL'S BACKBONE GOLDEN LAGER (VA) \$5

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

ABITA AMBER LAGER (LA) \$6

DOMESTIC BIG HOUSE BREWS \$ 3.75

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