



OLD BULL TAVERN

DATE : A SAMPLE OF WHAT WE OFFER

MENU # 000333

TODAY'S MENU

BAR SNACKS

GREEN EGGS AND HAM - WASABI DEVILED EGGS AND PROSCUITTO \$6 ROSEMARY CASHEWS \$6.50
PORK BELLY STEAMED BUNS \$7 BLACK-EYED PEA HUMMUS WITH GRILLED PITA \$7
MIXED OLIVES \$5 HOUSE-SMOKED LOCAL MULLET SPREAD WITH RITZ CRACKERS \$7.50

SOUP AND SALAD

CREAMY TOMATO BASIL SOUP \$7 CELERY SOUP \$7
WINEMAKER'S SALAD-MIXED GREENS WITH RED FLAME GRAPES, GRUYERE CHEESE,
SALAMI, TOASTED WALNUTS, AND CITRUS VINAIGRETTE \$8.50

STARTERS

LOCAL SHRIMP WITH GARLIC AND AMONTILLADO SHERRY \$11 TAVERN CHEESE WITH TOASTS \$9
BLACK OLIVE TAPENADE WITH GOAT CHEESE \$10 ESCARGOT ON GRILLED CROSTINI WITH GARLIC BUTTER \$10
CHICKEN LIVER PATE WITH CROSTINI \$11 WHITE ANCHOVIES WITH MINT AND PISTACHIO PESTO \$10

MIDDLE PLATES

HOUSE-MADE TAGLIATELLE WITH BOLOGNESE MEAT SAUCE \$14.50
HOUSE MADE FETTUCINE SPOLETO WITH PANCETTA, ITALIAN SAUSAGE AND LEMON CREAM \$14.50
HOUSE-MADE RICOTTA GNOCCHI WITH WILD CAUGHT SHRIMP, TOMATO SAUCE AND BASIL \$14.50
COTTAGE PIE - BRAISED BEEF AND PEAS TOPPED WITH MASHED POTATOES AND CHEDDAR \$15.50
FARFALLE PASTA WITH SMOKED SALMON, WILTED SPINACH AND PINE NUTS \$14.50
DUCK CONFIT WITH BUTTERNUT SQUASH PUREE AND APPLE JUS \$16

CURATED PIZZAS

MARGHERITA - HOUSE-MADE MOZZARELLA, TOMATO SAUCE, BASIL \$11
ALSATIAN - APPLEWOOD SMOKED BACON, SWEET ONIONS, GRUYERE, CRÈME FRAICHE \$15
MADRILEÑO - MANCHEGO, PORTABELLO MUSHROOMS, ASPARAGUS, IBERICO HAM, CRÈME FRAICHE \$15
NYC - MOZZARELLA, PEPPERONI, TOMATO SAUCE, BRANCH OREGANO, PARMESAN \$13
GORGONZOLA - ROASTED MUSHROOMS, GARLIC CONFIT, CRÈME FRAICHE, MOZZARELLA, GORGONZOLA \$15
SARDINIAN - HOT ITALIAN SAUSAGE, GOAT CHEESE, GRAPE TOMATOES, PEPPADEWS, TOMATO SAUCE \$15

ENTREES

CIDER-BRINED, GRILLED PORK CHOP WITH COLLARD GREENS, POLENTA AND APPLE, SHALLOT COMPOTE \$20
LAMB SHANK BRAISED IN RED WINE AND TOMATO SAUCE WITH ROSEMARY AND OLIVES \$26
LOWCOUNTRY CAPTAIN - BRAISED CHICKEN AND ANDOUILLE OVER RICE GARNISHED WITH ALMONDS \$17
GRILLED BLACK ANGUS SHOULDER TENDERLOIN WITH GORGONZOLA BUTTER** \$22
SEARED SALMON ON BLACK LENTILS WITH CELERY ROOT PUREE \$22
OBT BURGER - FRESH CUSTOM GROUND BURGER WITH GAUFRETTES** \$14.50
DUCK BREAST WITH BUTTERNUT SQUASH PUREE AND APPLE JUS \$22

AFTER

APPLE CINNAMON CAKE WITH BUTTER ALMOND SEMI FREDDO \$8
BUTTERSCOTCH PUDDING WITH CARAMEL SEA SALT \$7 TIRAMISU WITH HAZELNUT CHOCOLATE SAUCE \$8
KING BEAN COFFEE \$3

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