



OLD BULL TAVERN

MENU # 000333

A SAMPLE OF WHAT WE OFFER

BAR SNACKS

GREEN EGGS AND HAM - WASABI DEVILED EGGS AND PROSCUITTO \$6.50 ROSEMARY CASHEWS \$7
PORK BELLY STEAMED BUNS \$7.50 BLACK-EYED PEA HUMMUS WITH GRILLED PITA \$7.50
HOUSE-SMOKED LOCAL MULLET SPREAD WITH RITZ CRACKERS \$8 MIXED OLIVES \$5.50

SOUP AND SALAD

CREAMY TOMATO BASIL SOUP \$7.50 CELERY SOUP \$7.50
WINEMAKER'S SALAD-MIXED GREENS WITH RED FLAME GRAPES, UBRIACO CHEESE,
SALAMI, TOASTED WALNUTS, AND CITRUS VINAIGRETTE \$9

STARTERS

LOCAL SHRIMP WITH GARLIC AND AMONTILLADO SHERRY \$12 TAVERN CHEESE WITH TOASTS \$9
BLACK OLIVE TAPENADE WITH GOAT CHEESE \$11 ESCARGOT ON GRILLED CROSTINI WITH GARLIC BUTTER \$11
CHICKEN LIVER PATE WITH CROSTINI \$12 WHITE ANCHOVIES WITH MINT AND PISTACHIO PESTO \$11

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
FARFALLE PASTA WITH SMOKED SALMON, WILTED SPINACH AND TOASTED PINE NUTS \$14.50

CURATED PIZZAS

MARGHERITA - HOUSE-MADE MOZZARELLA, TOMATO SAUCE, BASIL \$12
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, CRÈME FRAICHE, MOZZARELLA, GORGONZOLA \$15
SARDINIAN - HOT ITALIAN SAUSAGE, GOAT CHEESE, GRAPE TOMATOES, PEPPADEWS, TOMATO SAUCE \$15

ENTREES

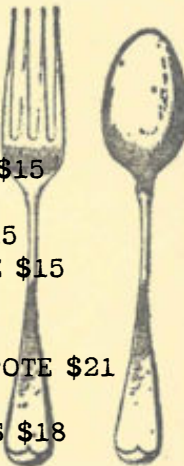
CIDER-BRINED, GRILLED PORK CHOP WITH COLLARD GREENS, POLENTA AND APPLE, SHALLOT COMPOTE \$21
LAMB SHANK BRAISED IN RED WINE AND TOMATO SAUCE WITH ROSEMARY AND OLIVES \$33
LOWCOUNTRY CAPTAIN - BRAISED CHICKEN AND ANDOUILLE OVER RICE GARNISHED WITH ALMONDS \$18
GRILLED BLACK ANGUS SHOULDER TENDERLOIN WITH GORGONZOLA BUTTER** \$23
SEARED SALMON ON BLACK LENTILS WITH CELERY ROOT PUREE \$23
OBT BURGER - FRESH CUSTOM GROUND BURGER WITH GAUFRETTES** \$14.50
DUCK BREAST WITH BUTTERNUT SQUASH PUREE AND APPLE JUS \$22
COTTAGE PIE - BRAISED BEEF AND PEAS TOPPED WITH MASHED POTATOES AND CHEDDAR \$16

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 \$3.50

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 - *TRADE WIND* - SPICED RUM, AMARETTO DISARONNO, PINEAPPLE AND LIME JUICES \$10

BOURBON FLIGHT - OLD RIP 10 YEAR, VAN WINKLE 12 YEAR SPECIAL, PAPPY VAN WINKLE 15 YEAR \$180.00

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 \$9.50

CLASSIC COCKTAIL - *CORPSE REVIVER 2* - GIN, LILLET, COINTREAU, PERONOD RINSE, LEMON \$10

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, AMARO, 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 \$9

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 \$10

ELKI CHILEAN SAUVIGNON BLANC \$10

SABINE ROSE \$9

PACIFIC CHARDONNAY \$10

HARKEN CHARDONNAY \$11

J PINOT GRIGIO \$10

RED WINES

TRUTH OR CONSEQUENCES \$11

PEREGRINE RANCH CABERNET \$11

DOMAINE BERTHETE COTES DU RHONE \$10

NERO D'AVOLA \$10

SAINTSBURY PINOT NOIR \$11

EL REDE MALBEC \$10

ASK ABOUT OUR RESERVE WINE LIST

DRAFT BEERS

GUINNESS STOUT-20oz/IMPERIAL PINT (IR) \$9

PALMETTO HUGER IPA (SC) \$8

MUNKLE PILSNER (SC) \$8

COAST KOLSCH (SC) \$8

PERONI (IT) \$6

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

WESTBROOK WHITE THAI (SC) \$8

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

IMPORT BOTTLES

FRANZISKANER WEISSBIER (GE) \$5.50

MODELO (MX) \$5

NEWCASTLE BROWN ALE (NL) \$4.75

GAFFEL KOLSCH (GE) \$8

STELLA ARTOIS (BG) \$5

SAMUEL SMITH OATMEAL STOUT (UK) \$7.50

CORONA (MX) \$4.50

LEFFE BLONDE (BG) \$6

SCHOFFERHOFER HEFEWEIZEN GRAPEFRUIT (GE) \$6

HEINEKEN 0.0 (NL) \$4.50

DOMESTIC BOTTLES

ANCHOR STEAM (CA) \$6.50

YUENGLING LAGER (PA) \$3.75

BELL'S TWO HEARTED ALE (MI) \$6.50

ALLAGASH WHITE ALE (ME) \$7

ELYSIAN SPACE DUST (WA) \$6.50

LAZY MAGNOLIA SOUTHERN PECAN (MS) \$5.50

STONE IPA (CA) \$7

HIGHLAND GAELIC ALE (NC) \$6

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

DOMESTIC BIG HOUSE BREWS \$ 3.75

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