



OLD BULL TAVERN

MENU: SUBJECT TO CHANGE

TODAY'S MENU

BAR SNACKS

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

SOUP AND SALAD

CREAMY TOMATO BASIL SOUP \$8 CELERY SOUP \$7.50
WINEMAKER'S SALAD-MIXED GREENS WITH RED FLAME GRAPES, UBRIACO CHEESE,
SALAMI, TOASTED WALNUTS, AND CITRUS VINAIGRETTE \$11
BURRATA WITH TOMATO SALAD, PESTO AND GRILLED BREAD \$13

STARTERS

LOCAL SHRIMP WITH GARLIC AND AMONTILLADO SHERRY \$12 TAVERN CHEESE WITH TOASTS \$9
BLACK OLIVE TAPENADE WITH GOAT CHEESE \$11 CHICKEN LIVER PATE WITH CROSTINI \$13
ESCARGOT ON GRILLED CROSTINI WITH GARLIC BUTTER \$12

MIDDLE PLATES

HOUSE-MADE TAGLIATELLE WITH BOLOGNESE MEAT SAUCE \$15
HOUSE MADE FETTUCINE SPOLETO WITH PANCETTA, ITALIAN SAUSAGE AND LEMON CREAM \$15
HOUSE-MADE RICOTTA GNOCCHI WITH WILD CAUGHT SHRIMP, TOMATO SAUCE AND BASIL \$15
DUCK CONFIT WITH BUTTERNUT SQUASH AND APPLE JUS \$19.50

CURATED PIZZAS

MARGHERITA - HOUSE-MADE MOZZARELLA, TOMATO SAUCE, BASIL \$13
ALSATIAN - APPLEWOOD SMOKED BACON, SWEET ONIONS, GRUYERE, CRÈME FRAICHE \$16
MADRILEÑO - MANCHEGO, PORTABELLO MUSHROOMS, ASPARAGUS, IBERICO HAM, CRÈME FRAICHE \$16
NYC - MOZZARELLA, PEPPERONI, TOMATO SAUCE, BRANCH OREGANO, PARMESAN \$14
GORGONZOLA - ROASTED MUSHROOMS, GARLIC, CRÈME FRAICHE, MOZZARELLA, GORGONZOLA \$16
SARDINIAN - HOT ITALIAN SAUSAGE, GOAT CHEESE, GRAPE TOMATOES, PEPPADEWS, TOMATO SAUCE \$16

ENTREES

LAMB SHANK BRAISED IN RED WINE AND TOMATO SAUCE WITH ROSEMARY AND OLIVES \$35
LOWCOUNTRY CAPTAIN - BRAISED CHICKEN AND ANDOUILLE OVER RICE GARNISHED WITH ALMONDS \$22
GRILLED BLACK ANGUS SHOULDER TENDERLOIN WITH GORGONZOLA BUTTER** \$25
SEARED SALMON ON BLACK LENTILS WITH CELERY ROOT PUREE \$25
OBT BURGER - FRESH CUSTOM GROUND BURGER WITH GAUFRETTES** \$14.50
DUCK BREAST WITH BUTTERNUT SQUASH PUREE AND APPLE JUS \$25
COTTAGE PIE - BRAISED BEEF AND PEAS TOPPED WITH MASHED POTATOES AND CHEDDAR \$19
PORK SHOULDER BRAISED WITH ROSEMARY, GARLIC, AND MILK \$22

AFTER

CHOCOLATE TERRINE WITH GRAND MARNIER CRÈME ANGLAISE \$8.50
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 - SMORTINI - GRAHAM CRACKER INFUSED BOURBON, CRÈME DE CACAO,
TOASTED MARSHMALLOW SIMPLE SYRUP AND CREAM \$11.00

BOURBON FLIGHT - THE KENTUCKY TRIFECTA - THE ELMER T. LEE, PAPPY VAN WINKLE 12 YEAR,
PAPPY VAN WINKLE 20 YEAR \$195.00

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 \$11

OBT COCKTAILS

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

FRENCH CONNECTION - GREY GOOSE ORANGE, ABSENTE, ST.GERMAINE, COINTREAU, LEMON \$11

NEW FASHIONED - BOURBON, AMARO, ORANGE BITTERS, SPLASH OF ORANGE JUICE AND HONEY \$11

SNOOP JUICE - GIN N' GRAPEFRUIT JUICE WITH RHUBARB BITTERS AND COCCHI AMERICANO ROSSO \$10

LBG - LEMON, BASIL, CANTON GINGER AND VODKA \$10

ORIENT EXPRESS - ABSOLUT CITRON, CANTON GINGER, LYCHEE, LIME \$11

PURGATORY - SILVER TEQUILA, FRESH GRAPEFRUIT JUICE, HONEY AND HABANERO \$10

CATHEAD COOLER - HONEYSUCKLE VODKA, ST GERMAINE, CUCUMBER, MINT, LEMON, GINGER BEER \$11

PARKER POSEY - CAVA, ST GERMAIN LIQUEUR, LEMON TWIST \$9

INSPECTOR CLOUSEAU - VODKA, GRAPEFRUIT, LILLET, TRIP SEC, BITTERS, LUXARDO CHERRY JUICE \$11

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 \$11

HARKEN CHARDONNAY \$12

J PINOT GRIGIO \$10

RED WINES

TRUTH OR CONSEQUENCES \$12

ROBERT HALL CABERNET \$12

DOMAINE BERTHETE COTES DU RHONE \$11

NERO D'AVOLA \$11

SAINTSBURY PINOT NOIR \$12

EL REDE MALBEC \$11

ASK ABOUT OUR RESERVE WINE LIST

DRAFT BEERS

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

COAST KOLSCH (SC) \$8

REVELRY LEFTY LOOSEY (SC) \$8

PAWLEYS ISLAND PALE ALE (SC) \$8

PERONI (IT) \$6

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

EDMUNDS OAST SOMETHING COLD (SC) \$8

SOUTHERN BARREL DAMN YANKEE IPA (SC) \$8

IMPORT BOTTLES

FRANZISKANER WEISSBIER (GE) \$5.50

MODELO (MX) \$5

GAFFEL KOLSCH (GE) \$8

STELLA ARTOIS (BG) \$5

CORONA (MX) \$4.50

LEFFE BLONDE (BG) \$6

SCHOPFERHOFER 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 \$ 3.7

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