OLD BULL TAVERN

MENU: SUBJECT TO CHANGE

TODAY'S MENU

BAR SNACKS
GREEN EGGS AND HAM – WASABI DEVILED EGGS AND PROSCUITTO $8
PORK BELLY STEAMED BUNS $10 BUTTER BEAN HUMMUS WITH GRILLED PITA $8
WHITE ANCHOVIES WITH MINT AND PISTACHIO PESTO $12 ROSEMARY CASHEWS $8
HOUSE-SMOKED LOCAL MULLET SPREAD WITH RITZ CRACKERS $8

SOUPS AND SALADS
CREAMY TOMATO BASIL SOUP $8 CELERY SOUP $8
WINEMAKER’S SALAD—MIXED GREENS WITH RED FLAME GRAPES, UBRACIO CHEESE, SALAMI, TOASTED WALNUTS, AND CITRUS VINAIGRETTE $13
WATERMELON AND ARUGULA SALAD WITH GREEK FETA CHEESE AND LEMON MOSTO OLIVE OIL $10

STARTERS
LOCAL SHRIMP WITH GARLIC AND AMONTILLADO SHERRY $12 TAVERN CHEESE WITH TOASTS $11
BLACK OLIVE TAPENADE WITH GOAT CHEESE $12 CHICKEN LIVER PATE WITH CROSTINI $14
ESCARGOT ON GRILLED CROSTINI WITH GARLIC BUTTER $15

MIDDLE PLATES
DUCK CONFIT WITH BUTTERNUT SQUASH PUREE AND APPLE JUS $19.50
HOUSE-MADE TAGLIATELLE WITH BOLOGNESE MEAT SAUCE $15
HOUSE MADE FETTUCCINE SPELETO WITH PANCETTA, ITALIAN SAUSAGE AND LEMON CREAM $15
HOUSE-MADE RICOTTA Gnocchi with Wild Caught Shrimp, Tomato Sauce and Basil $17
PARFALE PASTA WITH SMOKED SALMON, WILTED SPINACH AND TOASTED PINE NUTS $15

FROM THE WOOD—FIRED OVEN
ROASTED AND SEASONED, MIXED OLIVES $5.50
SARDINIAN PIZZA – HOT ITALIAN SAUSAGE, GOAT CHEESE, GRAPE TOMATOES, PEPPADEWS, TOMATO SAUCE $18
ALSATIAN PIZZA – APPLEWOOD SMOKED BACON, SWEET ONIONS, GRUYERE, CRÈME FRAICHE $18
MADRILEÑO PIZZA – MANCHEGO, PORTABELLO MUSHROOMS, ASPARAGUS, IBERICO HAM, CRÈME FRAICHE $18
NYC PIZZA – MOZZARELLA, PEPPERONI, TOMATO SAUCE, BRANCH OREGANO, PARMESAN $17

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 $25
CIDER-BRINED, 14oz DUROC PORK CHOP WITH COLLARD GREENS, POLENTA AND APPLE, SHALOTT COMPOTE $28
GRILLED BLACK’ANGUS SHOULDER TENDERLOIN WITH GORGONZOLA BUTTER** $26
SEARED SALMON ON BLACK LENTILS WITH CELERY ROOT PUREE $25
OBT BURGER – FRESH CUSTOM GROUND BURGER WITH GAUFRETTES** $16
DUCK BREAST WITH BUTTERNUT SQUASH PUREE AND APPLE JUS $25
COTTAGE PIE – BRAISED BEEF AND PEAS TOPPED WITH MASHED POTATOES AND CHEDDAR $20

AFTER
BUTTERSCOTCH PUDDING WITH CARAMEL SEA SALT $8 TIRAMISU WITH HAZELNUT CHOCOLATE SAUCE $9
PINEAPPLE UPSIDE-DOWN CAKE WITH COCONUT SEMI FREDDO $9
KING BEAN COFFEE $3.50

205 WEST STREET, BEAUTIFUL DOWNTOWN BEAUFORT, SC (843) 379-2855
Go to Resy via our website for reservations oldbulltavern.com

**CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
TODAY’S FEATURES

COCKTAIL – **FIELD TRIP** – GREY GOOSE ORANGE, LILLET, WATERMELON PUREE AND FRESH-SQUEEZED LIME JUICE $11

BOURBON FLIGHT – **THE BOOKERS: KENTUCKY STRAIGHTS** – PINKIE’S BATCH 6yr, RONNIE’S BATCH 6yr, AND THE LUMBERJACK BATCH 7yr $65

FROZEN CONCOCTION – **BEAUFORT PAINKILLER** – SPICED AND GOLD RUMS, CREAM OF COCONUT, PINEAPPLE AND ORANGE JUICES, TOPPED WITH FRESHLY GRATED NUTMEG $12

DRAFT BEER FLIGHT – CHOICE OF ANY THREE DRAFT BEERS $10

CLASSIC COCKTAIL – **CORPSE REVIVER 2** – GIN, LILLET, Cointreau, Pernod Rinse, Lemon $12

OBT COCKTAILS

WHITE SANGRIA – SAUVIGNON BLANC, BRANDY, FRESH FRUIT JUICES $11

FRENCH CONNECTION – GREY GOOSE ORANGE, ABSENTHE, ST.GERMAINE, Cointreau, Lemon $12

NEW FASHIONED – BOURBON, AMARO, ORANGE BITTERS, SPLASH OF ORANGE JUICE AND HONEY $12

SNOOP JUICE – GIN N’ GRAPEFRUIT JUICE WITH RHUBARB BITTERS AND COCCHI AMERICANO ROSSO $11

LBG – LEMON, BASIL, CANTON GINGER AND VODKA $11

ORIENT EXPRESS – ABSOLUT CITRON, CANTON GINGER, LYCHEE, LIME $12

PURGATORY – SILVER TEQUILA, FRESH GRAPEFRUIT JUICE, HONEY AND HABANERO $11

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

PARKER POSEY – CAVA, ST GERMAIN LIQUEUR, LEMON TWIST $10

INSPECTOR CLouseau – VODKA, GRAPEFRUIT, LILLET, TRIP SEC, BITTERS, LUXARDO CHERRY JUICE $12

LONDON CALLING – GIN, CUCUMBER PUREE, TRIPLE SEC, LEMON, ORANGE JUICE, ORANGE BITTERS $11

WHITE WINES

SABINE ROSE $12

PACIFIC CHARDONNAY $11

GAZZERA PINOT GRIGIO $11

KATAS ALBARINO $11

ELKI CHILEAN SAUVIGNON BLANC $11

HARKEN CHARDONNAY $12

RED WINES

TRUTH OR CONSEQUENCES $12

ROBERT HALL CABERNET $12

DOMAINE BERTHETE COTES DU RHONE $12

NERO D’AVOLA $11

LINE 39 PINOT NOIR $12

EL REDE MALBEC $11

ASK ABOUT OUR RESERVE WINE LIST

DRAFT BEER

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

RIVER RAT BROAD RIVER RED ALE (SC) $8

SOUTHERN BARREL DAMN YANKEE HAZY IPA (SC) $8

SHELLRING ARIA’S AMBER (SC) $8

PERONI (IT) $6

REVELRY MARSH HEN CREAM ALE (SC) $8

COAST HOP ART IPA (SC) $8

WESTBROOK WHITE THAI (SC) $8

DOMESTIC BOTTLES

ANCHOR STEAM (CA) $6.50

YUENGLING LAGER (PA) $3.75

BELL’S TWO HEARTED IPA (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

DOC’S HARD APPLE CIDER (NY) $7

DOMESTIC BIG HOUSE BREWS $ 3.75

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