



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, UBRIACO 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 FETTUCINE SPOLETO WITH PANCETTA, ITALIAN SAUSAGE AND LEMON CREAM \$15
HOUSE-MADE RICOTTA GNOCCHI WITH WILD CAUGHT SHRIMP, TOMATO SAUCE AND BASIL \$17
FARFALLE 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**

