OLD BULL TAVERN

MENU: SUBJECT TO CHANGE
TODAY'S MENU

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

SOUP AND SALAD
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
BURRATA WITH ROASTED HEIRLOOM GRAPE TOMATOES, BASIL OIL, BALSAMIC AND GRILLED BREAD $13

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

MIDDLE PLATES
HOUSE-MADE TAGLIATELLE WITH BOLOGNESE MEAT SAUCE $15
HOUSE MADE FETTUCINE SPELETO WITH PANCETTA, ITALIAN SAUSAGE AND LEMON CREAM $15
HOUSE-MADE RICOTTA GNOCCHI WITH WILD CAUGHT SHRIMP, TOMATO SAUCE AND BASIL $17
DUCK CONFIT WITH BUTTERNUT SQUASH AND APPLE JUS $19.50
FARFALLE PASTA WITH SMOKED SALMON, WILTED SPINACH AND TOASTED PINE NUTS $15

FROM THE WOOD-FIRED OVEN
ROASTED AND SEASONED, MIXED OLIVES $5.50
MAGGIONI HAND-PICKED LOCAL OYSTERS ROCKEFELLER STYLE $19.50
MAGGIONI HAND-PICKED LOCAL JESTERS WITH GARLIC HERB BUTTER AND PARMESAN CHEESE $19.50
ALSATIAN - APPLEWOOD SMOKED BACON, SWEET ONIONS, GRIYERE, CRÈME FRAICHE $19
MADRILEÑO - MANCHEGO, PORTABELLO MUSHROOMS, ASPARAGUS, IBERICO HAM, CRÈME FRAICHE $19
NYC - MOZZARELLA, PEPPERONI, TOMATO SAUCE, BRANCH OREGANO, PARMESAN $18
SARDINIAN - HOT ITALIAN SAUSAGE, GOAT CHEESE, GRAPE TOMATOES, PEPPADEWS, TOMATO SAUCE $19

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
GRILLED BLACK ANGUS SHOULDER TENDERLOIN WITH BOURSIN or GORGONZOLA BUTTER ** $27
SEARED SALMON ON BLACK LENTILS WITH CELERY ROOT PUREE $25
OBT BURGER - FRESH CUSTOM GROUND BURGER WITH GAUFRETES** $16
DUCK BREAST WITH BUTTERNUT SQUASH PUREE AND APPLE JUS $25
COTTAGE PIE - BRAISED BEEF AND PEAS TOPPED WITH MASHED POTATOES AND CHEDDAR $20
CIDER-BRINED 14oz DUROC PORK CHOP WITH COLLARD GREENS, POLENTA AND APPLE SHALLOT COMPOTE $28

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

205 WEST STREET, BEAUTIFUL DOWNTOWN BEAUFORT, SOUTH CAROLINA
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 - WIND CRIES MARY - GIN, APEROL, FRESH-SQUEEZED ORANGE JUICE AND ROSEMARY SIMPLE SYRUP $11

BOURBON FLIGHT - BLANTON'S, BURNING CHAIR AND ELMER T. LEE $50

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

THE BRAVEST BULL - BRAVEST BULL GINGER WHISKEY, KAHHLUA, LIQUOR 43, FRESH JUICES, CREAM SODA $12

OBT COCKTAILS

FERDINAND SWIZZLE - BRAVEST BULL GINGER WHISKEY, FALERNUM, GREEN CHARTREUSE, FRESH JUICES $12

FRENCH CONNECTION - GREY GOOSE ORANGE, ABSINTHE, ST. GERMAINE, CINNAMON, 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, LYNCH, LIME $12

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

CATHEAD COOLER - HONEY SUGAR VODKA, ST GERMAINE, CUCUMBER, MINT, LEMON, GINGER BEER $11

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

BEAUFORT BULL - BRAVEST BULL GINGER WHISKEY, BROWN SUGAR CAYENNE SYRUP, FRESH JUICES, TOPPED WITH GINGER BEER. SERVED IN OBT STEEL MUG $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 BERTHELE 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

SHELLRING ARIA'S AMBER (SC) $8

NEW REALM BAVARIAN PRINCE MARZEN (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

SCHOFFRHOFER HEFEWEIZEN GRAPEFRUIT (GE) $6

HEINEKEN 0.0 (NL) $5.50

SAMIUEL SMITH OATMEAL STOUT (UK) $10

PERONI (IT) $6

EDMUND'S OAST SOMETHING COLD (SC) $8

PALMETTO HUGER STREET IPA (SC) $8

WESTBROOK WHITE THAI (SC) $8

DOMESTIC BOTTLES/CAN*

STONE IPA (CA) $7

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

DOC'S HARD APPLE CIDER (NY) $7

*HIGHLANDS GAEIC ALE (NC) $6

LAGUNITAS IPA (CA) $6

ABITA AMBER (LA) $6

DEVIL'S BACKBONE VIENNA LAGER (VA) $6.50

DOMESTIC BIG HOUSE BREWS $ 3.75

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