



## **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 BUNS \$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 SPOLETO 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 ROCKEFELLA STYLE \$19.50  
MAGGIONI HAND-PICKED LOCAL OYSTERS WITH GARLIC HERB BUTTER AND PARMESAN CHEESE \$19.50  
ALSATIAN - APPLEWOOD SMOKED BACON, SWEET ONIONS, GRUYERE, 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 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  
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](http://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, KAHLUA, 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, ABSENTE, 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

**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 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

SHELLRING ARIA'S AMBER (SC) \$8

NEW REALM BAVARIAN PRINCE MARZEN (SC) \$8

PERONI (IT) \$6

EDMUND'S OAST SOMETHING COLD (SC) \$8

PALMETTO HUGER STREET IPA (SC) \$8

WESTBROOK WHITE THAI (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

SCHOFFERHOFER HEFEWEIZEN GRAPEFRUIT (GE) \$6

HEINEKEN 0.0 (NL) \$5.50

SAMUEL SMITH OATMEAL STOUT (UK) \$10

## 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 GAELIC 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