

BULL & FINCH

LUNCH

STARTERS

SHRIMP BRUSCHETTA Grilled baguette topped with avocado purée, diced shrimp, tomato, chive and arugula tossed in lemon and EVO \$14

SMOKED CHICKEN WINGS 8 wood smoked wings, crispy fried, tossed with chili infused sorghum syrup, drizzled with gorgonzola blue cheese dressing, served with celery \$14

FRIED BRUSSEL SPROUTS Bacon lardons, whole grain mustard, shallot vinaigrette \$11

PIMENTO CHEESE FRITTERS Housemade pimento cheese, deep fried, roasted red pepper purée \$12

TEMPURA CHICKEN Spicy fried chicken breast strips, honey Dijon, apple slaw \$12

DUCK FAT FRIES Crispy fries, duck fat drizzle, Parmigiano Reggiano, duck and bacon aioli \$11

GRILLED RUSTIC TOAST

“**THE FUNGHI**” Grilled rustic bread, SC gourmet mushrooms, goat cheese, caramelized onions, EVO, garlic aioli, Parmigiano Reggiano \$13

“**THE CAPRESE**” Grilled rustic bread, fresh tomato, mozzarella, basil, oregano, EVO, balsamic reduction \$12

SOUPS & SALADS

SC GOURMET MUSHROOM BISQUE Topped with sherry \$9

SC STRAWBERRY AND ARUGULA SALAD Roasted baby beets, fresh strawberries, roasted cashews, split creek farm goat cheese fritter, balsamic vinaigrette \$11 Small / \$16 Large

GRILLED CAESAR SALAD Romaine, housemade Caesar dressing, Parmigiano Reggiano, balsamic Foccacia croutons \$8 Small / \$13 Large

FIELD GREEN SALAD Mixed greens, dried cherries, toasted pecans, roasted asparagus, gorgonzola crumbles, merlot vinaigrette \$9 Small / \$14 Large

MEDITERRANEAN CHILLED FARRO SALAD Cucumber, sundried and fresh tomato, roasted red pepper, red onion, feta, herb vinaigrette \$10 Small / \$15 Large

Add to any salad : chicken \$6 , shrimp \$9 , *salmon \$10

KIDS MENU

12 and under only

CHEESEBURGER 5 oz. patty w/ choice of 1 side and a drink \$10

SHRIMP AND CHIPS Fried shrimp w/ choice 1 side and a drink \$10

CHICKEN FINGERS Tempura fried w/ choice of 1 side and a drink \$10

Add a scoop vanilla ice cream \$2

SANDWICHES

FRIED CHICKEN Buttermilk fried boneless chicken thigh, lettuce, cheddar, bacon, tomato, Cholula aioli, grilled brioche bun \$15

GRILLED CHICKEN Marinated breast, goat cheese, avocado, red onion, tomato, roasted garlic aioli, grilled brioche bun \$15

BIG BULL BURGER 1855 Certified Angus Beef patty (1/3 lb.), lettuce, tomato, onion, choice of cheese (American, cheddar, Provolone), grilled brioche bun

Single Patty \$13 / Double Patty \$18 / Triple Patty \$23, add bacon \$2

CHICKEN SALAD Roasted chicken, red grapes, celery, onion, mayo, lettuce, dijon, honey, croissant \$14

SHRIMP SALAD Poached shrimp, arugula, diced tomato, citrus, mayo, toasted brioche bun \$15

BEEF SHORT RIB Braised boneless short rib, caramelized onions, provolone cheese, horseradish cream sauce, braising jus \$19

FRIED COD Craft beer battered North Atlantic cod, lettuce, tomato, pickle aioli \$16

All sandwiches served with a choice of: dressed greens, roasted fingerling potatoes, mac & cheese, fries, apple slaw, mashed sweet potatoes
\$2 upgrade: asparagus, duck fat fries, fried brussels

ALL SANDWICHES AVAILABLE WITHOUT ROLL, SERVED OVER DRESSED GREENS \$2

MAINS

FISH & CHIPS Craft beer battered North Atlantic cod, fries, dill pickle aioli \$20

VEAL AND AMERICAN WAYGU BEEF MEATLOAF Smashed fingerling potatoes, haricot verts, gourmet mushroom gravy \$18 Regular / \$26 Large

BUTTERMILK FRIED CHICKEN Boneless chicken thighs, mashed sweet potatoes, peach chutney, haricot verts \$15 Regular / \$21 Large

SIDES

\$5 each: roasted fingerling potatoes, haricot vert, apple cabbage slaw, mac & cheese, reg fries, mashed sweet potatoes

\$7 each: duck fat fries, fried brussels sprouts, asparagus

DESSERTS

BREAD PUDDING Vanilla custard base, soaked brioche and croissants, warm bourbon hard sauce \$9 + scoop of vanilla cream \$12

DOUBLE CHOCOLATE BROWNIE Scoop of vanilla ice cream, salted caramel, chocolate sauce \$12

4 LAYER CARROT CAKE Spiced cake, layers of cream cheese buttercream, rum pineapple compote \$10