

# 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