

# BULL DURHAM BAR

## APPETIZERS

- ARTISAN CHEESE BOARD FIG JAM, MARCONA ALMONDS, APRICOTS, CROSTINI *VEGETARIAN* \$18
- CRISPY BRUSSELS BUTTERNUT, APPLE & RAISIN SAUTE, SABA, PUMPKIN SEEDS  
*DAIRY FREE, GLUTEN FREE, VEGETARIAN* \$16
- CALAMARI MALT VINEGAR AIOLI, FRESH HERBS, ALEPPO \$16
- PANCETTA POLPETTES SAUCE POMODORO, PARMIGIANO REGGIANO, WHIPPED RICOTTA \$15
- WARM SPINACH & BACON DIP PEPPADEWS, FLATBREAD CRACKERS \$12
- HOUSE POTATO CHIP CARAMELIZED ONION DIP *GLUTEN FREE, VEGETARIAN* \$8
- FOCACCIA FLATBREAD GARLIC CREAM, PESTO, ROASTED TOMATO, SPINACH *VEGETARIAN* \$15  
ADD CHICKEN \$4 / ADD BACON \$4
- SHRIMP COCKTAIL REMOULADE, COCKTAIL SAUCE, CHARRED LEMON *DAIRY FREE, GLUTEN FREE* \$19
- SZECHUAN WINGS \$17  
*BONE-IN GF -OR- BONELESS*

## SOUP & SALADS

- WADUKE CHOWDER SHRIMP, CORN & BACON \$10
- SPINACH SALAD GRILLED FENNEL, CANDIED BACON, FETA, MANDARINS,  
DIJON SHERRY VINAIGRETTE *GLUTEN FREE* \$16  
ADD GRILLED SALMON\* \$10
- ARTISAN SALAD SPICED SWEET POTATO, DRIED CHERRIES, RICOTTA SALATA,  
SUNFLOWER SEEDS, POMEGRANATE VINAIGRETTE *GLUTEN FREE, VEGETARIAN* \$16  
ADD GRILLED SHRIMP \$10
- BABY KALE SALAD RED CABBAGE, VERJUS GOLDEN RAISIN, CARROT, MARCONA ALMOND,  
GRAVENSTEIN APPLE VINAIGRETTE *DAIRY FREE, GLUTEN FREE, VEGAN* \$16
- CHOPPED SALAD CHICKEN, CHEDDAR, BLEU, EGG, AVOCADO, SCALLION,  
BACON, TOMATO, BALSAMIC VINAIGRETTE *GLUTEN FREE* \$19
- CLASSIC CAESAR PARMIGIANO REGGIANO, SPANISH ANCHOVY, FOCACCIA CROUTON \$15  
ADD GRILLED CHICKEN \$7

20% SERVICE CHARGE WILL APPLY TO PARTIES OF SIX OR MORE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

EXECUTIVE CHEF TROY STAUFFER

# SANDWICHES

CHOICE OF CHIPS, FRIES, SOUP, SALAD OR FRUIT

PASTRAMI MELT WHITE CHEDDAR, BRAISED RED CABBAGE, TOBACCO ONIONS,  
SMOKED CHILI AIOLI, PRETZEL ROLL \$17

*SUB CRISPY CAULIFLOWER TO MAKE THIS SANDWICH VEGETARIAN*

SHRIMP SALAD CROISSANT FRESH TOMATO, BUTTER LETTUCE, REMOULADE \$17

CHICKEN PHILLY CARAMELIZED ONIONS, PEPPERS, MUSHROOMS, PROVOLONE, DUKE'S MAYO, HOAGIE \$18

TURKEY & BRIE BACON, CHERRY MARMALADE, PETITE GREENS, SHAVED ONION, WHEATBERRY BREAD \$17

BEYOND PUB BURGER PRETZEL ROLL, SWEET ONIONS,  
MUSHROOMS, TOMATO JAM *DAIRY FREE, VEGAN* \$19

BULL DURHAM BURGER\* LETTUCE, TOMATO, ONION, HOUSE PICKLES, BRIOCHE BUN \$19  
*CARAMELIZED ONIONS \$2 / BACON \$2 / MUSHROOMS \$2 / CHEESE \$2*

# PLATES

CHESAPEAKE CRABCAKE BACON WILTED SPINACH, CELERIAC, PICKLED PEPPER,  
STONE GROUND MUSTARD BECHAMEL \$29

SHRIMP & GRITS PIMIENTO CHEESE COLDWATER CREEK GRITS,  
BRAISED COLLARD GREENS, TRINITY GRAVY *GLUTEN FREE* \$30

BRAISED BEEF SHORT RIBS ROSEMARY PARMESAN POLENTA, BUTTERNUT SQUASH AGRODOLCE,  
BABY CARROT, RED WINE REDUCTION *GLUTEN FREE* \$35

GRILLED SALMON\* TURNIP PUREE, BLACK GARBANZO, LEEK & CARROT SAUTE,  
APRICOT MOSTARDA *GLUTEN FREE* \$34

POTATO GNOCCHI ROASTED OYSTER MUSHROOMS, HAZELNUTS, BROCCOLINI,  
BUTTERNUT SQUASH, BROWN BUTTER, PARMIGIANO REGGIANO *VEGETARIAN* \$27

# NIGHTLY

SERVED 5:30PM – 9:30PM  
WITH ONE SIDE

8oz FILET MIGNON\* SAUCE BORDELAISE *GLUTEN FREE* \$48

12oz NEW YORK STRIP STEAK\* HORSERADISH SOUBISE *GLUTEN FREE* \$42

JOYCE FARMS CHICKEN BREAST BRANDIED CURRANT CHICKEN GLACE *GLUTEN FREE* \$26

## A LA CARTE SIDES \$8

SAUTEED ASPARAGUS *GLUTEN FREE, VEGETARIAN*

ROSEMARY PARMESAN POLENTA *GLUTEN FREE, VEGETARIAN*

SHOESTRING FRENCH FRIES *DAIRY FREE, GLUTEN FREE, VEGAN*

PIMIENTO COLD WATER CREEK GRITS *GLUTEN FREE, VEGETARIAN*

WHIPPED YUKON GOLD POTATOES *GLUTEN FREE, VEGETARIAN*