

Bullskin Tavern

LUNCH MENU 11:30AM - 1:30PM (THURSDAY - SUNDAY)



APPETIZERS

Fall salad <i>heirloom beets / goat cheese / pecan / pear / cider vinaigrette</i>	14
Butternut squash velouté <i>croutons / green herbs</i>	12
Foie gras Terrine <i>Figs / pecans / syrup</i>	24
Scallops <i>Sweet potatoes / white wine</i>	22

MAIN COURSE

Amish farm chicken <i>seasonal vegetable / fingerling potatoes / mushroom sauce</i>	27
Fish "Du jour" <i>seasonal vegetable / potato / white wine sauce</i>	32
Grilled NY strip <i>frites / lettuce / Bourguignon sauce*</i>	37
Bullskin burger <i>brioche / caramelized onion / cheddar / truffle dijonnaise / frites*</i>	19
Risotto (vegetarian) <i>local vegetables / parmesan / micro greens</i>	24

DESSERTS

Belgian dark chocolate mousse / berries*	11
Poached pear / vanilla Ice cream	11
Mango / passion Fruit	9
Cheese board / fruit / bread (2 pax) <i>selection of 3 cheeses</i>	25



HILLBROOK
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*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.