



THE MEAT CLEAVER

Artisanal Cured Meats - 15

THE BIG CHEESE

Local Artisanal Cheeses - 15

HALFSIES

Artisanal Cured Meats & Cheeses - 15

MIXED MEDITERRANEAN OLIVES -7

TRUFFLED EGGS

Truffle Filled Little Devils - 2 PER EGG

EDAMAME

Sea Salt, Lemon Juice & Japanese Spices - 9

OYSTERS ON THE HALF SHELL 2.75 EA

TUNA TARTARE

Ahi Tuna, Avacado,
Red Onion, Cilantro - 15

CUBAN EMPANADAS

Pulled Pork, Ham, Swiss Cheese & Pickles,
w/ a Honey Mustard Dipping Sauce - 8

HUDSON DUCK EMPANADAS

Hudson Valley Duck Confit, tomatoes, Chipotle,
Caramelized Onion, McGrath farm fresco cheese - 11

MATADOR

Beef Carpaccio, Arugula Dressed
w/ Lemon, Truffle Oil, Capers - 12

BULL BALL

Ricotta & Mozzarella stuffed Meatball,
Tomato Sauce & Pesto - 10

OLD BULLS HEAD

Whole Roasted Garlic, goat cheese,
Basil Pesto and Crostini - 12

MINI CROQUE MONSIEURS

Thinly Sliced Ham, Dijon Mornay Sauce,
Tomato, Gruyere on Baguette Toast - 8

MAC THE KNIFE

Mac and Cheese of the day- P/A

GOLDI LOX

Smoked Salmon, Red Onion,
Capers, Crostini - 15

ROCKIN RAMEN

Ramen Bowl of the day P/A - 17

BULL BOWL

Korean Rice bowl with
Bok Choy, Shitaki Mushrooms,
Bean Sprouts, Julienned Carrots
topped w/ Sunny Side Up Egg - 11

ADD:

Chicken - 4 Shrimp - 7 Steak - 8

GRAZING

MESCLUN GREENS

Red Quinoa, Tomato,
Grilled Asparagus,
Red onion, Cucumber, Carrot,
Red wine Vinaigrette - 9

CHOPPED SALAD

Grilled Chicken, Bacon,
Avocado, Tomato, Gorgonzola,
Hardboiled Egg, tomato,
Balsamic Dressing - 12

GRILLED ROMAINE

shaved Manchego Cheese,
Herbed Lemon & Extra Virgin
Olive Oil Dressing - 10

RUNNING WITH THE BULLS

NO BULL BURGER

Hudson Valley Cattle Company beef
w/ Frizzled Onions, Roasted Garlic Horseradish
Spread and Monterey Jack Cheese on Brioche bun
served w/ House cut French Fries - 13

TAKE THE BULL BY THE HORNS

Grilled Hangar Steak, Chimichurri sauce - 16

SURF AND TURF BURGER

Local Grass Feed burger topped with poached lobster,
Béarnaise sauce with lettuce and tomato,
on Brioche bun served w/ French Fries - 19

BULL MARKET

Black Angus Filet Mignon,
Melted Gorgonzola, Frizzled Onion - 29

GUYS AND DOLLS

Deconstructed Black Angus
PorterHouse for two, Béarnaise - 49

FOR THE BIRDS

BYE BYE BIRDIE

Buttermilk Fried Chicken Breast on
Brioche Bun with coleslaw and a
zesty sauce served w/ French Fries - 12

FRENCHED KISS

Frenched Herb Marinated
Grilled Chicken with tzatziki - 18

LIL' SUMPIN' ON THE SIDE

Spicy Wasabi Cauliflower Mash - 7

Asparagus with Pancetta &
Orange Dijon Dressing - 9

Truffled Skillet Smashed Potatoes - 7

House cut French Fries - 5

Lemon Rosemary Garlic &
Parmesan Fries - 6

Vegetable Du Jour - 7