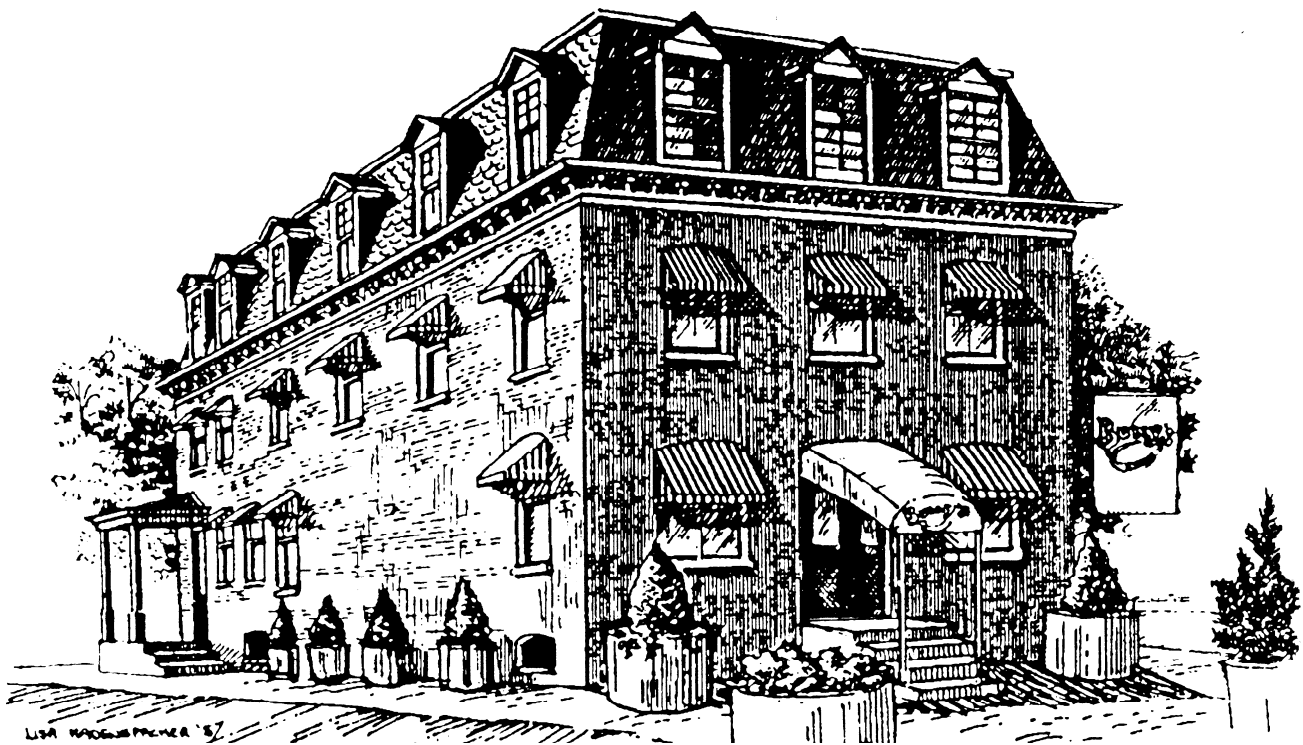


THE INN AT
Bully's
RESTAURANT PUB



647 Union Street • Columbia Pa 17512
717-684-2854
Open Daily 4:30 • Closed Sundays

www.bullys-restaurant.com

STARTERS

Crab Dip \$12

Special crab mixture topped with jack & cheddar cheeses, served with toasted bread.

Venison Bratwurst \$10

Local farm raised Venison sausage wrapped in puff pastry with wild mushrooms and a burgundy wine demi-glaze.

BBQ Ribs \$11

Half rack of ribs smothered in our smoky BBQ sauce.

Bacon Wrapped Scallops \$9

Scallops wrapped in smokehouse bacon, served with a honey citrus pepper sauce.

Pub Fries \$10

Hand cut fries topped with Applewood bacon, jack & cheddar cheeses & scallions.

Brie Puff Pastry & Fruit \$10

Mild baked brie cheese wrapped in a flaky puff pastry.

Lamb Sliders \$11

Sweet red wine reduced onions & provolone cheese on three Brioche buns.

Chicken Strips \$9

Breaded tenderloins fried and served with our smoky BBQ sauce.

Panko Mini Crab Cakes \$11

Citrus tartar sauce, salad of oranges, arugula, green beans & red onions, with orange Chili pepper vinaigrette.

Bruschetta & Baguettes \$8

Bruschetta served warm in a crock with toasted French bread baguettes.

Jumbo Wings \$9

Mild, Medium, Hot, Or BBQ
1 doz.
Celery & Bleu cheese \$1.50

FROM THE GARDEN

SIDE SALADS

House Salad \$4

Spring mix greens, plum tomatoes, julienne carrots, & croutons.

House Caesar \$5

Romaine tossed with Caesar dressing croutons, & grated Romano cheese.

Seasonal Salad \$7

Crumbled Goat Cheese, Bibb lettuce, oranges, green beans, dried cranberries with an orange vinaigrette.

DINNER SALADS

Caesar Salads

Romaine tossed with Caesar dressing croutons, & grated Romano cheese.

Tenderloin Medallions \$16

Grilled Chicken \$15

Salmon \$18

Shrimp \$17

Grilled Chicken or Steak Salad

Mixed greens, julienne carrots, plum tomatoes, croutons, and jack & cheddar cheeses. Hand cut fries or cole slaw.

Steak \$16 **Chicken** \$15

Buffalo Chicken Salad \$15

Breaded chicken tenders tossed in Buffalo sauce (Mild, Medium or Hot). Mixed greens, julienne carrots, plum tomatoes, croutons and shredded jack & cheddar cheeses. Hand cut fries or cole slaw.

HOT FROM THE KETTLE

Bully's Creamy Crab Soup

Bowl \$7 Cup \$5

Soup Du Jour

Bowl \$6 Cup \$4

Bully's Bison Chili \$8

Local farm raised American bison. Served in a crock with melted jack & cheddar cheeses and toasted bread.

LAND FEATURES

Entrées served with Chef's vegetables and choice of garlic mashed potatoes, hand cut fries, curried cauliflower or rice.

Filet Mignon \$27

Hand cut 8 oz. seasoned beef with a rich kona demi-glaze.
(We butterfly all medium-well and well filets)

Roosevelt Steak Imperial \$32

Twin petite filet mignon with our distinctive crab imperial, finished with a rich béarnaise sauce.

Steak Roquefort \$27

Seasoned 12 oz center cut NY strip with sautéed wild mushrooms and a bleu cheese butter sauce.

Pork Osso Bucco \$28

Oven roasted for hours, 22oz premium hand seasoned pork shank infused with pork demi-glaze.

Kona Tenderloin Steak \$22

Grilled petite beef tenderloin rubbed with fresh ground kona coffee, cocoa, & cinnamon. Carved and finished with a wonderful burgundy demi-glaze.

Tenderloin Tips \$20

Tender filet mignon tips with sautéed red onions and wild mushrooms in a rich semi-sweet red wine demi-glaze.

Pancetta Stuffed Chicken \$22

Boneless Chicken stuffed with pancetta, prosciutto, arugula, Romano & Asiago cheese, with a citrus butter sauce.

Grilled Lamb \$26

A "Must Try." Two grilled premium reserve lamb chops with a balsamic honey glaze with a touch of Grand Marnier liqueur.

Rough Rider Ribs

A customer favorite! Tender, falling off the bone rack of baby back ribs, smothered in our own smoky barbecue sauce.

Full Rack \$24

Ribs & Shrimp \$21

Ribs & Chicken \$20

Roasted Duck Confit \$24

Prepared in the time-honored French tradition, two seasoned roasted leg of duck that are as tender and juicy as one can hope with a mild teriyaki orange ginger sauce.

Theodore Chicken Imperial \$20

Grilled breast of chicken with our distinctive crab imperial, finished with a rich béarnaise sauce.

Stuffed Portabella Mushroom \$19

Marinated portabella mushroom with a crab imperial dill soufflé, served over a bed of rice with a lobster saffron sauce.

When possible we use fresh, local produce, meats, & fish.

The FDA advises consuming raw or undercooked meat, poultry, seafood or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.

Due to space restrictions, not all ingredients may be listed, so please tell your server of any food allergies you may have.

18% gratuity added to parties of 6 or more.

OCEAN FEATURES

Entrées served with Chef's vegetables and choice of garlic mashed potatoes, hand cut fries, curried cauliflower or rice.

Fresh Catch Market Price

Our selection changes often, your server will be glad to explain the catch of the day.

Broiled Crab Cakes \$24

House specialty crab cakes made with a special blend of crab meat and side of citrus aioli.

Chilean Sea Bass \$27

Pan seared then finished in the oven, with sautéed onions and wild mushrooms in a light Frangelico butter sauce.

Grilled Salmon \$22

Atlantic salmon grilled with choice of a lobster saffron sauce, garlic herb sauce or honey teriyaki glaze & mango peach salsa.

PASTA FEATURES

Pasta selections served with toasted garlic bread.

Shrimp & Scallop Fromage \$23

Bay scallops, jumbo shrimp, wild mushrooms and tri-colored penne pasta in a garlic herb cream sauce with fresh melted mozzarella cheese.

Chicken Tortellini \$21

Grilled chicken breast, roasted red peppers & wild mushrooms, in a roasted red pepper & sweet mustard pesto, served over tri-color cheese stuffed tortellini.

Stir Fry Bolognese \$22

Fresh pork & apple grilled sausage, wild mushrooms, roasted red bell peppers and red onions sautéed in a tangy Caribbean sweet & sour sauce with Gemelli pasta.

Vegetarian's Stack \$20

Jumbo handmade spinach stuffed Florentine raviolis and breaded egg plant cutlets all stacked on a bed of rice, with an organic dried tomato and garlic pesto.

LITE FARE

All sandwiches are served with hand cut fries or cole slaw and a pickle.
Choice of American, provolone, Swiss or cheddar cheese.

Fish 'n Chips \$16

Beer battered cod & jumbo seasoned potato chip wedges, malt vinegar, cole slaw and choice of tartar or cocktail sauce.

Crab Cake Sandwich \$13

Our special blend of crab meat served on a toasted ciabatta roll with lettuce, tomatoes and choice of tartar or cocktail sauce.

San Fran Chicken Cheese Steak \$13

Tender seasoned chicken, red onions, bell peppers and mushrooms sautéed in a southwest chipotle pesto, served on a crusty steak roll with choice of cheese.

Bangers & Mash \$16

Traditional old world dish of fresh pork & apple sausage, grilled and served over garlic mashed potatoes, topped with a caramelized onion gravy demi-glaze.

Beef Tip Broiler \$14

Filet tips, red onions, bell peppers and mushrooms sautéed in a rich demi-glaze, served on a crusty steak roll with choice of cheese.

Portabella Mushroom \$14

Hickory-smoked portabella mushroom topped with crab imperial, tomatoes and provolone cheese, served open-faced on toasted sourdough bread.

BURGERS

Handmade 1/2 lb. burgers on your choice of a toasted ciabatta roll or open-faced on toasted sourdough bread. Served with lettuce, tomatoes and red onions, hand cut fries or cole slaw and a pickle. Your choice of American, provolone, Swiss or cheddar cheese.

Salad Burger

For the customer who still craves a great tasting burger without the bun and fries, try any of our burgers served on a salad.

Beef-Garden \$10 **Beef-Caesar** \$11

Bison-Garden \$12 **Bison-Caesar** \$13

Add a side of fries for \$4

Bull Moose Bison Burger \$12

Fresh farm raised American bison with either Applewood bacon or sautéed mushrooms, with choice of cheese.

Teddy's Mushroom Burger \$10

Juicy burger smothered with sautéed mushrooms and choice of cheese.

Bully's Bacon Burger \$10

Juicy burger topped with crispy Applewood bacon and choice of cheese.

Texas Buffalo Burger \$12

Fresh farm raised American bison smothered with our famous BBQ sauce, red onions and melted cheddar cheese.

Spanish-American Spicy Burger

\$10

Juicy burger topped with Buffalo wing sauce, jalapeño peppers, red onions and melted provolone cheese.

***Bison from local farm**

Bully's History

The Inn at Bully's Restaurant & Pub was built in 1903 by A.G. Beattie as a Hotel-Tavern for the thriving mill and railroad town of Columbia. Originally named the "Union Hotel" it provided warm, clean rooms upstairs, and food and drink downstairs for the many travelers and railroad workers passing through this bustling town. The tavern became a popular spot to have a drink, get a bite to eat, or play a round of pool.

The beautifully carved walnut & chestnut bar was constructed by the William Wohlsen planing mill of Lancaster (first cousin of the Wohlsen who began the construction company), specifically for the Union Hotel. The bar still has the original grooves on its top surface, made back in the days when men sat at the bar for hours talking and drinking while using the bar-length spittoon at their feet, as they continued to absent-mindedly rub their nickels into the bar.

During prohibition, when Ernest Schlotthauer was the owner and the locals nicknamed the place "Piney's," patrons continued to frequent the tavern which was rumored to provide its customers with homemade moonshine!

By the late 1950's, Earnest's step-son, Raymond Kitch took control of the establishment, and once again, the name changed; this time to "Kitch's." Raymond and his family lived above the tavern, in an area separate from the hotel. His children share stories about how they would run around the upstairs hotel hallways, playing and carrying on, and even visiting with the men who rented the rooms here.

The tavern was renovated into a full service restaurant and pub in the late 1980's. It was renamed "Bully's" in deference to Theodore Roosevelt, President of the United States at the time the tavern was built. Roosevelt was known for his congenial expressions of "Have a bully day," or "Bully to you," and in admiration of that era, and that President, the name was adopted.

The current owners, Dave and Sherry, acquired the establishment in 2000, and changed the name to "Bully's Restaurant & Pub," (from Bully's on Union). They worked hard to improve the food, the atmosphere, the beer and wine lists, and the overall dining experience for their patrons. Their successful efforts were briefly interrupted by a fire, started by a wayward firework, which ravished the third floor of the hotel. This incident fueled inspiration to begin the nearly 3-year project to convert the upper two floors into a classy inn, from the former rental rooms. The "Inn at Bully's" became fully operational in the summer of 2010. Now patrons can enjoy fabulous food and beverages in the restaurant, and then retire to a well-appointed and relaxing room upstairs.

Across Union Street from Bully's, the former apartment house was fully renovated into a bright and spacious pastry shop, "The Flour Child," on the first floor, complete with a 21 foot-long, revamped antique oak counter. Alixe Ingoglia opened the pastry shop to much acclaim in mid-2009, and it has become Columbia's favorite patisserie!

The owners, along with their son, Executive Chef Adam, continue to work diligently to make Bully's a destination for people who enjoy quality food and drinks. They welcome all to relax in the historic and award-winning restaurant or enjoy a night in the new and fabulous inn.

From our entire staff, we hope that you have a bully time at our restaurant and inn!

Cheers!

Proprietors Chef David Zahm & Sherry Landis
Executive Chef Adam Zahm
Pastry Chef Alixe Ingoglia