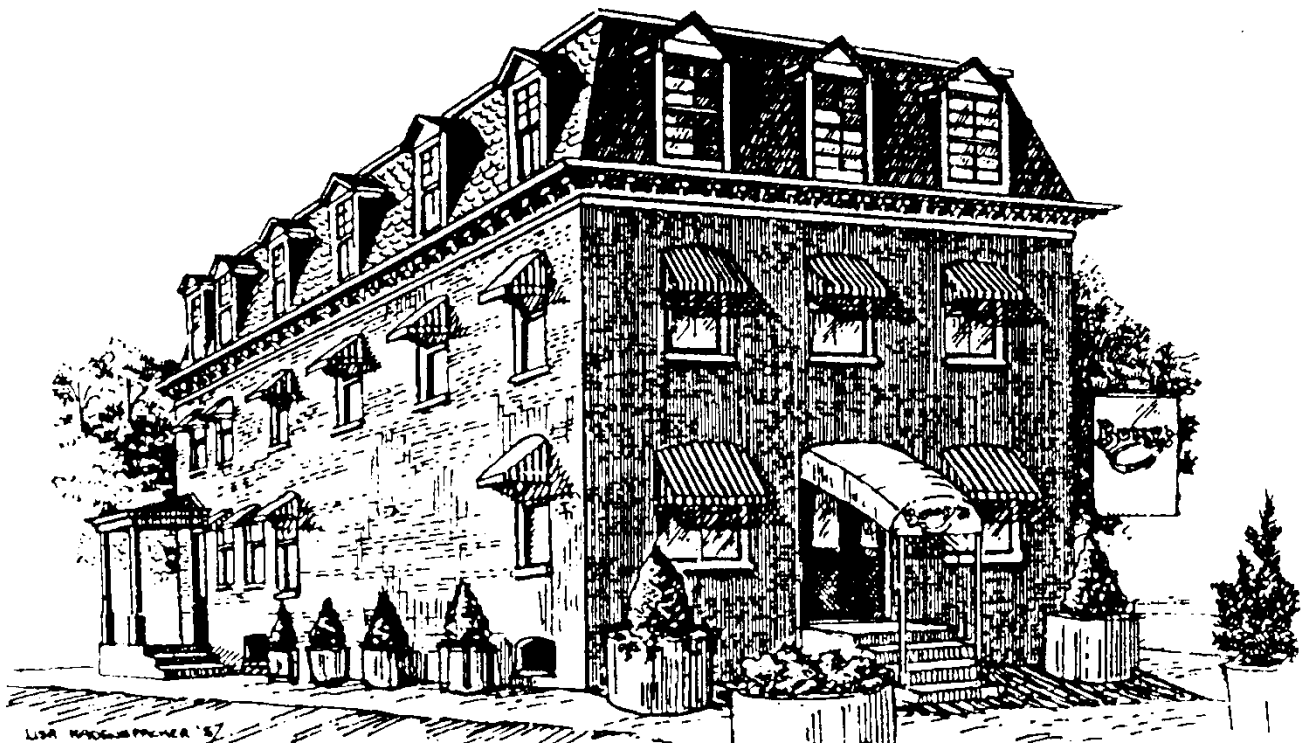


THE INN AT
Bully's
RESTAURANT PUB



647 Union Street • Columbia Pa 17512

717-684-2854

Open Daily 4:00 • Closed Sundays

**Private Events available for Lunch & Sundays
by reservation only. Please call for details.**

www.bullys-restaurant.com

**Prices and availability subject to change without notice.*

STARTERS

Crab Dip \$14

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

Seasonal Flatbread *Market Price*

Description available from your server.

BBQ Ribs \$13 **GF**

Half rack of ribs smothered in our smoky BBQ sauce.

Bacon Wrapped Scallops \$13 **GF**

Petite salad, feta, candied nuts, balsamic glaze, & honey citrus pepper sauce.

Pub Fries \$12

Hand cut fries topped with applewood smoked bacon, jack cheddar cheese and scallions.

Brie Puff Pastry, Fruit & Nuts \$13

Mild baked brie cheese wrapped in a flaky puff pastry.

Lamb Sliders \$12

Sweet & spicy roasted jalapeno relish, Smoked Gouda cheese with a mango habanero aioli on three Brioche buns.

Chicken Strips \$12

Breaded tenderloins with smoky BBQ sauce.

Steamed Mussels \$16 Doz **GF**

New Zealand Green Lip, white wine, garlic, herb butter, crushed red pepper, parmesan cheese & grilled focaccia.

GF w/o Focaccia

Jumbo Wings \$13

Mild, Medium, Hot, Or BBQ (1 doz)
Celery & Bleu cheese \$2

FROM THE GARDEN

GF Most salads without croutons.

SIDE SALADS

House Salad \$6

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

House Caesar \$7

Romaine, Caesar dressing, croutons & shaved parmesan cheese.

Seasonal Salad \$10

Description available from your server.

DINNER SALADS

Caesar Salad \$12

Romaine, Caesar dressing, croutons & shaved parmesan cheese.

Tenderloin Medallions \$18

Chicken \$16

Salmon \$23

Shrimp \$21

Garden Salad \$12

Mesclun, julienne carrots, grape tomatoes, croutons, & jack cheddar cheese.

Tenderloin Medallions \$18

Chicken \$16

Salmon \$23

Shrimp \$21

Buffalo Chicken \$16

Breaded tenders w/ Buffalo sauce.

(Mild, Medium or Hot)

Add a side of fries \$3

HOT FROM THE KETTLE

Bully's Creamy Crab Soup \$8

Soup Du Jour \$7

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, fingerling potatoes, hand cut fries, almond curried cauliflower or rice.

Farm to Fork All Natural Meats

Butcher Block Selection

Cut of the Day *Market Price* (GF)

Special cuts change often, your server will be glad to explain the cut of the day.

Sirloin Bistro Steak \$28 (GF)

Aged 10oz. center cut coulotte with a wild mushroom crumbled bleu cheese sauce.

Kona Tenderloin Steak \$24 (GF)

8oz. beef tenderloin rubbed with fresh ground Kona coffee, cocoa, & cinnamon, finished with a stout beer demi-glaze.

(GF) **Cut changes daily check with server.**

(GF) **Kona without sauce.**

Surf-N-Turf Add Crab Cake \$12

Chicken & Waffles \$26

Two confit leg of chicken, house made waffle, IPA hot sauce, honey, bleu cheese crumbles.

Pork Osso Bucco \$29

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

Grilled Lamb \$27 (GF)

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

Rough Rider Ribs (GF)

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

Full Rack \$27

Ribs & Shrimp \$26

Ribs & Chicken \$23

Roasted Duck Confit \$27

Time-honored French tradition, two tender seasoned roasted leg of duck with a mild teriyaki orange ginger sauce.

When possible we use local produce, meats, & seafood.

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, fingerling potatoes, hand cut fries, almond curried cauliflower or rice.

Fresh Catch *Market Price* (GF)

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

(GF) **Changes daily check with server.**

Broiled Crab Cake \$28

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

Stuffed Portabella Mushroom \$28

Crab imperial dill soufflé, served with a roasted corn & lobster cream sauce.

Chilean Sea Bass \$32 (GF)

Pan seared, finished in the oven. with Frangelico cream sauce.

(GF) **Sea Bass without Frangelico sauce.**

Grilled Salmon \$27 (GF)

Atlantic salmon, honey teriyaki glaze & mango peach salsa.

(GF) **Salmon without teriyaki glaze.**

PASTA FEATURES

Pasta selections served with toasted garlic bread.

Spicy Seafood Mac & Cheese Full \$28 Half \$22

Jumbo shrimp, pepper jack, asiago, shaved parmesan, scallions, trottolo pasta with toasted panko bread crumbs.

Vegetarian's Stack \$24

Jumbo handmade spinach stuffed Florentine raviolis and breaded eggplant cutlets stacked on a bed of rice, with a roasted plum tomato sauce.

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18% gratuity added to parties of 6 or more.

LITE FARE

All sandwiches are served with hand cut fries or cole slaw and a pickle.

Fish 'n Chips \$16

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

Crab Cake Sandwich \$17

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

Fried Chicken Sandwich \$15

Buttermilk chicken breast, slab applewood bacon, sriracha aioli on toasted brioche.

Bangers & Mash \$16 GF

Traditional old-world dish of pork & apple sausage, garlic mashed potatoes, and a caramelized onion gravy.

Tenderloin Tips & Toast \$19

Red onions, wild mushrooms, over wild rice in a stout beer sauce.

Portabella Melt Sandwich \$19

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

STEAK BURGERS

Custom blend 8 oz. burgers made from four super-lean cuts of meat.

Dry-Aged Chuck, Brisket, Short Rib, & Hanger Steak.

Toasted Brioche Bun or open-faced on toasted sourdough.

Served naked with hand cut fries or cole slaw and pickle.

We don't serve a salad on our steak burgers.

Texas Burger \$13

BBQ sauce, red onions with choice of cheese.

Teddy's Mushroom Burger \$13

Sautéed mushrooms with choice of cheese.

The Bay Burger \$18

Crab cake top, Old Bay aioli and Old Bay fries. Open-faced on toasted sourdough.

Beat Down Bacon Burger \$13

Bacon jam with choice of cheese.

Spanish-American Spicy Burger \$13

Buffalo jalapeño relish with choice of cheese.

Beyond Burger Veg/Vegan*

4oz Single \$12 **8oz Double** \$16

Served with onions, mushrooms or avocado and choice of cheese.

***Vegan Bun/Cheese**

Salad Burger's

Try any of our burgers served on a salad.

Beef-Garden \$13 **Beef-Caesar** \$15

Add a side of fries \$3

Try our house special "Bacon Jam" on any burger \$3

Additional toppings \$1 each

GF **All Burgers without bun or on a salad w/o croutons.**

Gluten Free Bun Available

American, Pepper Jack, Horseradish Cheddar, Smoked Gouda, Swiss.

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 ravaged 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 staff, 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 Robert Schoelkopf
Pastry Chef Alixe Ingoglia