

Lunch

Small Plates

Fried calamari \$9

Shaved fennel, fresh thyme, tea smoked lemon foam

House Baked Pretzel \$8

Sea salt, beer garlic cheese sauce

Chicken Wings \$9 (6 per order)

Choice of house buffalo sauce, sesame mango chili sauce, or smoky dry rub

Soup of the Moment \$6

Vegetarian Soup Offering \$5

Large Plates

Flatbread \$16

*Braised heritage pork, roasted squash, local goats cheese, caramelized onion,
sage crème fraiche*

Spinach & Kale Salad \$10

*Beet pickled egg, candied pecans, crispy pancetta, red onion, local blue cheese,
apple-celeriac vinaigrette, crostini*

Grilled Romaine Salad \$8

*Toasted focaccia, Parmesan peppercorn dressing
Salad additions: chicken-\$4 steak-\$8 salmon-\$6*

The “Mansion” Burger-\$16

*Local grass fed beef, braised heritage pork, Grafton 1yr cheddar, creamy slaw,
pancetta bacon, brioche, house cut French fries*

Grilled Cheese-\$9

*Local, soft ripened, bloomy rind cheese, pear, turmeric honey, sea salt, winter greens,
multi-grain bread, house cut French fries*

Quinoa & “Tongue of Fire” Bean Burger-\$12

Lettuce, tomato, fried onion strings, malted vinegar aioli, house cut sweet potato fries

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.

Executive Chef, Gary Ankin

www.bullmansion.com