

bull branch

appetizers & salads & tapas

curried lentil soup with a dollop of yogurt & papadam....\$5

arugula, pine nuts, crumbled spring mills farm feta & basil vinaigrette....\$7

four virginia ham-wrapped dates stuffed with feta & roasted drizzled with
naked creek farm honey & scott's mint....\$7

egyptian street platter of two house-made falafel, hummus & lebanese tabbouleh salad....\$10

baked goat cheese in tomato basil sauce....for two....\$6 for four....\$9

four seared sea scallops with sweet & spicy chipotle, lime & cilantro over grilled pineapple....\$9

one-half pound wagyu "kobe" burger & handcut fries with choice cheese....\$11 add bacon...\$12®
add homemade pimento cheese...\$13 black & bleu....\$13

cuban -- pressed ciabatta, ham, roasted pork, swiss, yellow mustard & dill pickle slices with fries or salad....
\$10

island creek farms spicy asian greens with a sesame vinaigrette...\$5

house made hummus with toasted pita chips & olive oil....\$6

mussels

moules frites....add a side order of our handcut french fries to make your mussels an entree....plus \$4
mussels steamed with coconut milk, jalapenos & cilantro....\$10 with red thai curry sauce...\$10
with white wine & garlic....\$10

entrees

10 oz. new york strip & handcut fries....\$22with black pepper rub....\$23

spicy thai green curry with shrimp & scallops, bok choy, red peppers & rice....\$17 with tofu...\$13

carolina style pulled pork with sweet & spicy maple black eyed peas, cilantro slaw & grilled bread....\$15

spring risotto of creamy leeks & roasted mushrooms....\$14

cumin rubbed fish tacos with salsa verde, lime crema, black beans & corn & rice....\$14

spicy thai red curry with beef, eggplant, bamboo shoots, red peppers & rice....\$15 with tofu...\$11

opie & andy rainbow trout pan-fried with pecan butter sauce, roasted potatoes & buttery haricot vert....
\$16