



**The Secret Burger \$15**  
 Can't tell you about it. The first rule is there is no secret burger. Adventurous eaters only please. No modifications.

• **PRE~BURGER** •

- Award Winning All Beef Chili \$5.75**  
 Texas style (no beans) in a bowl as a starter with pimento cheese and croutons, Winner of the Bull City Chili Challenge Restaurant Division
- Vegetarian White Chipotle Chili ✓ \$5**  
 Vegetable broth, beans, and lots of veggies in a bowl, garnished with house made tortilla strips, diced red onion, cilantro and poblano peppers (Vegan)
- Half Pint Buttermilk Onion Loaf ✓ \$5**  
 A small crispy loaf of onion strings for 1 or 2 people
- Warm House Made Pimento Cheese & Kale Dip ✓ \$6**  
 Served with wood fired flat bread wedges
- Legendary Deep Fried Pickle Chips with a Pretzel Crust ✓ \$5**  
 Best pickle chips on Parrish Street guaranteed (the only pickle chips on Parrish Street too!)
- Bull Nuts \$5**  
 NC crunchy peanuts with our house made bacon, caramelized sugar and salt
- Cece's Bowl of Pickled Stuff ✓ \$5**  
 Served with BCBB's signature sauce - a tarragon mayonnaise
- House Made Spent Brewer's Grain Soft Rye Pretzels ✓ \$5**  
 When the red light is on we have fresh pretzels out of the oven, two per order and served with our creamy horseradish beer sauce

• **KIDS** •

- (for 10 and under, no exceptions please)
- Boo Burger, Puppy-Dog, MooMelt Grilled Cheese or Mini-Me Veggie Burger \$6**  
 Small Dirty Fries w/ lots of ketchup ("ketchup is a vegetable") & Kids Cup Drink or Juice Box. Add plain or chocolate milk \$1

• **DESSERT** •

- House Made Thick Cut, Warm Griddled Lemony Pound Cake ✓ \$6**  
 With house made ice cream and optional spicy chocolate sauce. Choose your ice cream from today's flavors
- House Made Ice Cream \$5 in a bowl**  
 See today's flavors on the white board

• **POTATOES** •

- Dirty Fries ✓ \$2.25 • \$6/Qt.**  
 Skin on Russet potatoes fried in peanut oil
- Duck Frites \$3.25**  
 Very skinny, French cut Russet potato shoe strings finished in duck fat with fresh rosemary and Fleur de Sel
- Sweet Potato Fries ✓ \$2.75**  
 NC grown with salt, sugar and a kiss of cinnamon
- Baked Sweet Potato ✓ \$3.25**  
 Served with butter and brown sugar. Add extra toppings like goat cheese or bacon jam, prices below

• **BUILD YOUR OWN BURGERS\* & DOGS** •

THICK BURGERS & HOTDOGS COOKED TO ORDER

Freshly ground 100% pasture-raised NC beef, antibiotic free with no added hormones, served on a house baked bun

- HAMBURGERS\* \$8**
- HOT DOGS \$7**
- VEGGIE BURGERS ✓ \$8**

CUSTOMIZE ANY BURGER OR HOT DOG WITH OUR ADD~ONS LISTED BELOW

• **\$1 (each) Add-ons** •

- Select your Cheese:  
**Blue • Cheddar • Gruyere**
- Award Winning All Beef Chili**
- Select Your Veggie Toppings:  
**Today's Pickled Veggies • Green Chiles • Triple Fermented Sauerkraut • Roasted Garlic • Vinaigrette Slaw • Mushrooms • Caramelized Onions**

• **ADD~ONS** •

- **\$2 (each) Add-ons** •
- Double Smoked Bacon • Bacon Marmalade • Pimento Cheese • Goat Cheese • Local NC Farm Fried Egg\***
- Imagine That Gluten Free Bun \$2.50**

• **Free Add-ons** •

- Select Your Veggie Toppings:  
**Lettuce • Onions • Pickles • Fresh Sliced Jalapeños**
- Select Your House Made Condiments:  
**Aioli • Mayo • Relish • Sriracha • Spicy Beer Mustard • BCBB Sauce • Ghost of Rogers Alley Hot Sauce • Beer and Bacon BBQ Sauce • Worcestershire Sauce • Chimichurri Sauce**

• **SPECIALTY BURGERS\*, DOGS & VEGGIE BURGERS** •

**BURGERS**

- Pimento Burger \$10.50**  
 Our Pimento Cheese, Today's Pickled Veggies
- Green Monster \$9.50**  
 Gruyere, Raw Onion, Roasted Poblano Peppers
- Today's BCBB Burger**  
 (see the specials menu)
- Over Easy \$11.50**  
 Bacon & Local NC Farm Fried Egg\*
- Bacon & Blue \$10.50**
- Shadoe Burger \$10.50**  
 Our Pimento Cheese, Vinaigrette Slaw, Chimichurri Sauce

**DOGS**

- Pimento Dog \$8.50**  
 Our pimento cheese and pickles
- Slaw Chili Dog \$8.50**

**MORE**

- Joan Jett Veggie Burger ✓ \$9.50**  
 Non-meat, three bean burger topped with goat cheese and served with garlic aioli and lettuce
- Vegetarian Farmers Market Burger ✓**  
 (see the specials menu)

- Pimento Cheese Sammy ✓ \$6**  
 Our Pimento Cheese on a bun

• **BEVERAGES** •

No corn syrup, no artificial colors or artificial flavors  
**\$1.95** (free refills)

- Charleston Tea Plantation Fresh Brewed Iced Tea**
- Puck's Fountain Sodas**
- Kids 100% Juice Box or Fountain Drink \$1**

**TAKE HOME A LITTLE BCBB FLAVOR!**

- Our sauces are now available in 12 oz. jars.
- Kick of the Bull Spicy Beer Mustard \$5.99**
- Beer & Bacon BBQ Sauce \$5.99**
- Ghost of Rogers Alley Hot Sauce \$6.99**
- Jar of Bull Nuts \$9.99**

• **ALCOHOLIC BEVERAGES** •

- Our Fresh Beer on Tap**
- Estate Bottled Wines**  
 A red and white available by the glass or self serve from the Enomatic. All wines available by the bottle for here or to take home
- Full Bar**

**Kitchen closes at 10 PM Sunday through Thursday, 11 PM Friday & Saturday**

A 3% fee will be added to all credit and debit card charges in order to share the credit card company's processing costs. This fee is not applied to tax or gratuity and only covers a portion of our credit card costs. We receive \$0 of this fee. The savings for our business will be used to increase wages and benefits for our employees.



UNLESS OTHERWISE NOTED, EVERYTHING IS MADE IN-HOUSE FROM SCRATCH  
**NO OUTSIDE FOOD OR DRINK PLEASE**

**GROWLERS & CANS ARE NOT FOR CONSUMPTION INSIDE THE RESTAURANT OR ON THE PATIO**

**WE USE PEANUTS AND PEANUT OIL**  
\*CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

107 EAST PARRISH ST. • DURHAM, NC • 919.680.2333  
 BULLCITYBURGERANDBREWERY.COM



## TEN THINGS YOU NEED TO KNOW ABOUT BULL CITY BURGER AND BREWERY

---

**1. We make pretty much everything in house.** Yes, we make the sauerkraut. Yes, we pickle the pickles, whisk the mayonnaise, make the mustard, bake the buns and yes, we make our all beef hot dogs and cure our bacon. In fact it's easier to tell you the things we don't make. The ketchup is a special Heinz version without the corn syrup, as well as the soda from Puck's hand compounded sodas. That's it.

**2. The beef we use is all NC sourced and pasture-raised.** Pasture-raised means no added hormones and no antibiotics are in our beef. Our cows are raised in North Carolina pastures on grass. We work closely with Firsthand Foods of Durham to bring farmers into our beef source network. The farmers sign a code of ethics to make certain the beef you eat meets our quality standards. Pasture-raised beef costs more than conventional corn-fed, hormone added beef, but we are committed to flavor and to your health. Pasture-raised beef is higher in omega 3 and omega 6 fatty acids, lower in bad cholesterol and much higher in cancer fighting Linoleic acid with more minerals, more vitamins and less saturated fat. It's practically diet food.

**3. We use recycled materials in our construction.** For example, the long table you may be sitting at is a recycled NC barn. The smaller tables are recycled high school shop class work benches, and the bar is recycled paper and real bamboo. Our patio tables are made from recycled plastic and tires.

**4. We have no high fructose corn syrup nor hydrogenated fat in our restaurant.**

**5. We grind our beef fresh daily** and prepare it rare, pink or well done. You choose your cooking temperature. We recommend pink for maximum flavor.

**6. We make all of our beer in the tanks you see behind the glass wall.** It will be the freshest beer you can drink traveling 60 feet from the brewery to your glass, not hundreds or thousands of miles in non-refrigerated trucks.

**7. Our Veggie Burger rocks.** It's called the Joan Jett because she's a rocker and we wanted a kick butt veggie burger. Oh, and she's also a lifelong vegetarian and advocate for vegetarian diets.

**8. People say we have nice buns.** That's because we bake them in-house everyday.

**9. We're into GREEN technology and the environment.** We use as much LED lighting as feasible. We recover our hot water from brewing beer to make the next batch. Our kitchen has a state of the art hood which senses heat and smoke to power up and down accordingly throughout the day. Our hot water heater is 95% efficient. And, we recycle as much as possible. Even our leftover brewing grain goes to farmers. Our cooking oils are recycled into bio-diesel. And we compost over a ton of paper products per month to be returned to the soil for farmers. We are the first B-Lab certified restaurant in North Carolina and the first B-Lab certified brewpub in the world.

**10. We have year-round outdoor seating.** We have a warm and sunny patio out back for whenever it's warm and sunny, but it's also heated for cold weather months with a roof if it's raining. Just head through the back hallway past the bathrooms, up the stairs, and out the back door.

**11. We work with local farmers to supply as much produce as close to home as we can.** We keep our carbon footprint lower by sourcing produce locally whenever possible. That means we keep our toppings seasonal and rotate veggies with the growing cycles. That means we don't have fresh tomatoes in the winter. We even have raised bed gardens to grow some of our food out back.

**12. Our self serve Enomatic wine machine serves farmer-made and estate bottled wines from around the world.** Purchase a card at any register to begin sampling wines. You can also purchase a bottle to drink here or take a bottle home at regular retail prices.

---

***“Eat Pasture-Raised Beef, Drink Fresh Beer”***  
~ BULL CITY BURGER AND BREWERY