

## BRUNCH COCKTAILS

MIMOSA Domaine Ste. Michelle Brut, orange juice 7

BELLINI Peach schnapps, simple syrup, prosecco 9

BLOODY MARY: Absolut 9.5 | Ketel 9.5 | Grey Goose 10.5

SPARKLING BLACKBERRY MARTINI

Stoli Vodka, Chambord, fresh-squeezed lemon juice, Prosecco float 10

PACIFIC PUNCH

Cruzan Guava & Mango Rums, Malibu Rum, pineapple, fresh-squeezed lemonade, Deep Eddy Sweet Tea float 10

MOSCOW MULE

Tito's Handmade Vodka, Fever-Tree premium ginger beer, fresh-squeezed lime juice served over crushed ice 10

## CAPPUCCINO & COFFEE

All coffee drinks are made with Bristol's private blend of Roasterie Coffee  
ESPRESSO 3 | CAPPUCCINO 4 | LATTE 4

JAMESON OR BUSHMILLS IRISH COFFEE 8

BUTTERNUT Frangelico, butterscotch, brandy 8.5

ORANGE GLAZE Kahlua, Grand Marnier 8.5

SWEET TOOTH Amaretto, raspberry 8.5

TWIST Tuaca, dark crème de cacao 8 .5

## TEA FORTE 4 & 3.75

TEA-OVER-ICE

- RASPBERRY NECTAR (herbal tea)  
Fruit-forward with berries, hibiscus, rose hips
- WHITE GINGER PEAR (white tea, herbal blend)  
Sweet pear, lemon balm, ginger
- BLOOD ORANGE (black tea)  
Sweet Moro blood orange

HOT

- EARL GREY (organic black tea)  
Organic black tea leaves blended with Italian bergamot
- CHAMOMILE CITRON (organic herbal tea)  
Chamomile flower with citrus infusion
- MOROCCAN MINT (green tea)  
Chinese gunpowder green tea fragrant mint
- WHITE AMBROSIA (white tea)  
Tropical fruit, safflower, coconut

## THANKS TO OUR WATERMEN, FISHMONGERS, RANCHERS & OTHER ARTISAN PURVEYORS

We offer the freshest seafood in the market, often purchasing same-day or 'top of the catch' fish. We aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do. Our partners include:

Joyce Farms – Piedmont, NC

Roasterie – Kansas City, MO

Foley Fish – Boston, MA

Hawaiian Fresh Seafood - Honolulu, HI

Breadsmith – St. Louis, MO

Artisan Specialty Foods - Lyons, IL

Tea Forte - Concord, MA

Burgers' Smokehouse - California, MO

The St. Louis Brewery (Schlafly) – St. Louis, MO

Boulevard Brewing Company – Kansas City, MO

## BRUNCH BUFFET

Adults \$29

Children 12 and under \$15

4 & under Complimentary

## FEATURING

OMELETTE STATION

Eggs and omelets prepared to order. Assorted condiments to include cheddar & pepper jack, mushrooms, red onions, green & red peppers, spinach, tomato, Applewood smoked bacon.

CARVING STATION

Sirloin Roast with horseradish cream  
Burgers' Smokehouse Ham

COLD SEAFOOD DISPLAY

Applewood Smoked Trout, Peppered Mackerel, Smoked Mussels, Oysters on the half shell, peel & eat shrimp with traditional garnishes, spiced crawfish

SUSHI & SASHIMI

Shrimp Sushi rolls, Vietnamese Vegetarian Spring Rolls, Char Crust Tuna served with soy sauce, wasabi paste, pickled ginger, sweet & sour sauce, cocktail sauce, dill spread, red onion, capers, Dijon mustard, creamy horseradish, pickled onion, lemon wedges

BELGIAN WAFFLES

Made to order petite waffles with choice of topping:

- Chocolate chips
- Strawberry topping
- Whipped Cream
- Pecans
- Traditional-maple syrup

## ON THE COLD SIDE

Assorted Artisan Cheeses and Fresh Fruits

Baby Greens Salad

Orzo Salad

Assorted Pastries, Bagels, Breakfast Breads

## ENTRÉES

Biscuits & Sausage Gravy

Country Style Hash Browns

Scrambled Eggs

Chicken Pasta

Sausage Links

Applewood Smoked Bacon

Chicken Picatta

Geechie Boy Grits

Seafood Cioppino

Seasonal Vegetables

Atlantic Salmon

Thai Chicken Wings

Whipped Yukon Gold Potatoes

Lobster Mac-n-Cheese

## DESSERTS

Bread Pudding

Carrot Cake

Pecan Pie

Crème Brulee

Key lime Shots

Heaps of Cookies

Coffee cake

Assorted pastries