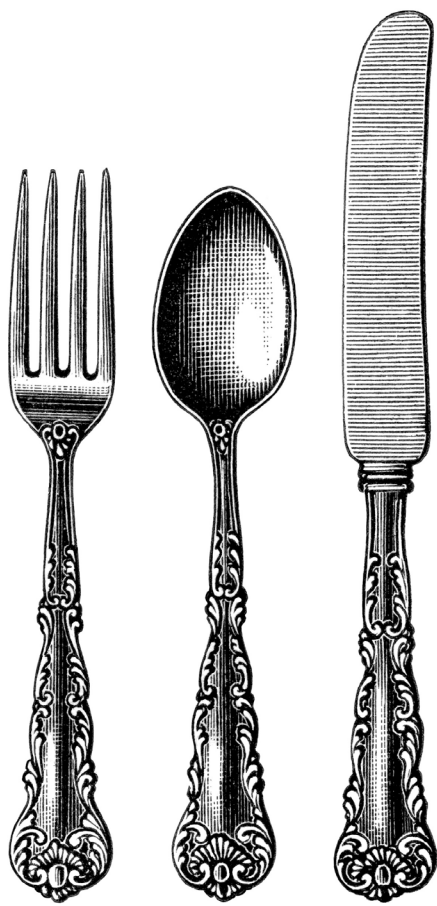


BRUNCH BUFFET SELECTIONS

ADULTS \$29 | CHILDREN 12 AND UNDER \$15
4 & under complimentary
One complimentary non-alcoholic beverage included



OMELETTE STATION

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

CARVING STATION

Roasted Sirloin Tip served with Au Jus

COLD SEAFOOD DISPLAY

Assorted smoked fish, oysters on the half shell, peel & eat shrimp with traditional garnishes

SUSHI & SASHIMI

Shrimp Rolls, Vegetable Rolls, Vietnamese Vegetarian Spring Rolls, Char Crust Tuna

BELGIAN WAFFLES

Made to order petite waffles with choice of topping:
Strawberry topping
Blueberry topping
Traditional-maple syrup

ON THE COLD SIDE

Assorted Artisan Cheeses and Fresh Fruits
Greek Pasta Salad
Tomato and Mozzarella Salad
Caesar Salad
Assorted Pastries, Bagels, Breakfast Breads

ENTRÉES

Biscuits & Sausage Gravy
Country Style Hash Browns
Scrambled Eggs
Sausage Links
Applewood Smoked Bacon
Chicken Picatta
Fried Popcorn Shrimp
Seasonal Vegetables
Thai Chicken Wings
Mashed Yukon Potatoes
Lobster Mac-n-Cheese
Mesquite Grilled Atlantic Salmon
Almond Crusted Tilapia

DESSERTS

Bread Pudding with Rum Anglaise
Carrot Cake
Pecan Pie
Crème Brulee
Heaps of Cookies
Chocolate and Strawberries for Dipping
Key Lime Pie Shooter

CAPPUCCINO & COFFEE

All coffee drinks are made with Bristol's private blend of Roasterie Coffee

ESPRESSO 3 | CAPPUCCINO 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 3.5 & 4

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

SERVED 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

SUNDAY WINE SPECIAL

HALF PRICE BOTTLES OF WINE UP TO \$100, 25% OFF ALL BOTTLES OF WINE \$100 AND OVER.

SAVE WATER. DRINK WINE.



BRISTOL
SEAFOOD GRILL

FEATURED COCKTAILS

CAFFEINATED MANHATTAN

Knob Creek Rye, dry vermouth, cold brew reduction, coffee bitters 11

BRUNCH COCKTAILS

MIMOSA

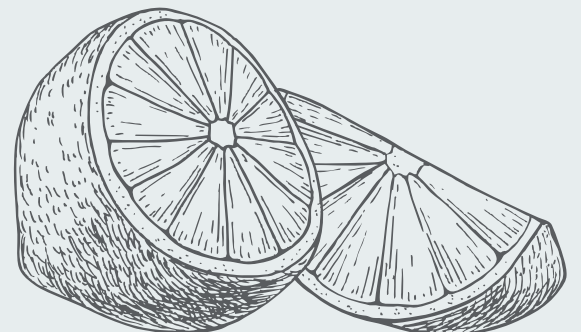
Domaine Ste. Michelle Brut, orange juice 7

BELLINI

Peach schnapps, simple syrup, prosecco 9

BLOODY MARY

Vodka, Zing Zang, Old Bay rim 7



GENERAL MANAGER »»» RICHARD HEISLER

EXECUTIVE CHEF »»» MATT OWENS

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

WE RECEIVE MULTIPLE DELIVERIES OF FISH THAT ARE FRESH CAUGHT DAILY AND HAVE NEVER BEEN FROZEN. OUR CHEF PARTNERS WITH SMALL, QUALITY FISHERIES AND EXCLUSIVE FISHMONGER NETWORKS TO PROCURE THE FINEST SELECTIONS, AND OUR MENU CHANGES DAILY BASED ON WHAT'S 'TOP OF THE CATCH.'