

BRUNCH BUFFET SELECTIONS

ADULTS \$30 | CHILDREN 12 AND UNDER \$15
4 & under complimentary

OMELETTES TO ORDER

Assorted condiments to include Italian cheese blend, mushrooms, red onions, green & red peppers, spinach, tomato, andouille sausage, bacon and ham.

COLD SEAFOOD DISPLAY

Charred Calamari

*Fresh shucked oysters

Peel & eat shrimp with traditional garnishes

Scallop Ceviche

*Char Crust Tuna

Smoked Salmon

Smoked Mussels

CARVING STATION

*Prime rib with horseradish cream

Smoked Ham

BELGIAN WAFFLES

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

ON THE COLD SIDE

Assorted Artisan Cheeses

Fresh Fruit

Tomato Mozzarella Salad

Pickled Cucumber Salad

Asparagus Salad

Farm to market breads

ENTRÉES

Fresh Scrambled Eggs

Sausage Links

Applewood Smoked Bacon

Shrimp Enchiladas

Roasted Yukon Gold Potatoes

Thai Chicken Wings

Sautéed Haricot Verts

Biscuits and Gravy

Blackened Redfish

Geechie Boy Mill grits

Lobster Mac N' Cheese

DESSERTS

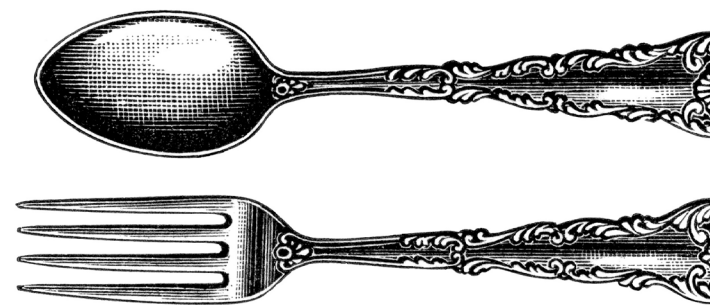
Pineapple Croustade Shooter

Key Lime Shooter

Assorted Cookies

Carrot Cake

Crème Brûlée



SUNDAY WINE SPECIAL

Half price bottles of wine under \$100 or 25% off bottles of wine \$100 and over.

Not valid on holidays.

BRUNCH COCKTAILS

BRISTOL BLOODY MARY 4.5

Try our new flavors:

Effen Cucumber | Bakon | Absolut Peppar 6.5

MIMOSA

Domaine Ste. Michelle Brut, orange juice 6

BELLINI

Peach schnapps, simple syrup, procecco 5.5

CAPPUCCINO & COFFEE

All coffee drinks are made with Bristol's private blend of Roasterie Coffee or La Colombe Torrefaction

ESPRESSO 3

CAPPUCCINO 4

JAMESON OR BUSHMILLS IRISH COFFEE 9.5

BUTTERNUT

Frangelico, butterscotch, brandy 9.5

ORANGE GLAZE

Kahlua, Grand Marnier 9.5

SWEET TOOTH

Amaretto, raspberry 9.5

TWIST

dark crème de cacao 9.5

TEA FORTE

TEA OVER ICE 4

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

CEYLON GOLD (black tea) Clean and bright

SERVED HOT 3.5

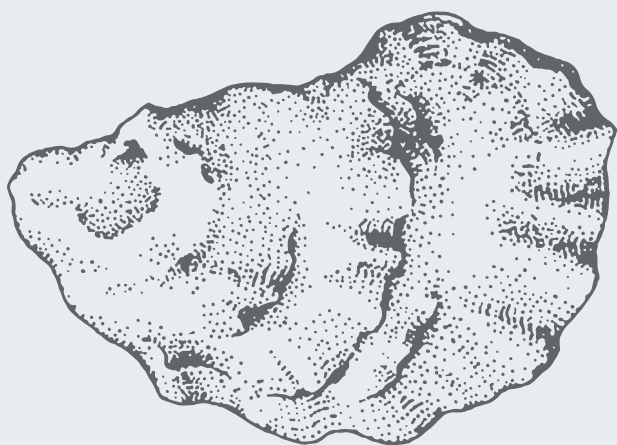
EARL GREY (organic black tea) Organic black tea leaves blended with Italian bergamot

MOROCCAN MINT (green tea) Chinese gunpowder green tea with fragrant mint

WHITE AMBROSIA (white tea) Tropical fruit, safflower, coconut

CHAMOMILE CITRON (organic herbal tea) Chamomile flower, rosehips, lemon verbena

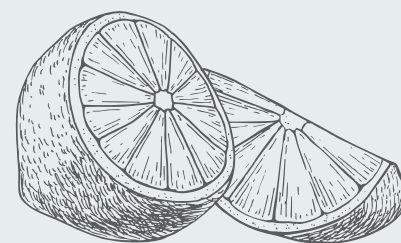
BRISTOL
SEAFOOD GRILL



FEATURED COCKTAIL

BARREL-AGED WHITE MANHATTAN

KC's very own Union Horse Distilling Co. Long Shot White Whiskey, Bianco Vermouth, orange bitters aged in oak barrels 6 weeks in-house, topped with brandy-soaked cherries 12



\$1 ONE BUCK SHUCK

JOIN US FOR HAPPY HOUR, FEATURING OUR CHEF'S DAILY OYSTER ON THE HALF SHELL FOR JUST \$1 EACH.

SUNDAY – FRIDAY 4 – 6:30PM

MANAGING PARTNER »»» BRIAN BARNES

EXECUTIVE CHEF »»» TRAVIS NAPIER

*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.'