

BRUNCH BUFFET



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.'

FEATURING



OMELETTES TO ORDER assorted condiments to include white cheddar cheese, mushrooms, red onions, green & red peppers, spinach, tomato, Andouille sausage and ham.

CARVING STATION* prime rib with horseradish cream

COLD SEAFOOD DISPLAY*

Smoked Salmon
Fresh shucked oysters*
Charred Calamari
Smoked Maine Mussels
Bay Scallop Ceviche
Char Crust Tuna*
Peel & eat shrimp with traditional garnishes

BELGIAN WAFFLES

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

ON THE COLD SIDE

Assorted Artisan Cheeses and Fresh Fruits
Root Farm Beet Salad
Asparagus Salad
Farm to Market Breads

ENTRÉES

Fresh Scrambled Eggs
Sausage Links
Applewood Smoked Bacon
Shrimp Enchiladas
Roasted Yukon Gold Potatoes
Geechie Boy Mill Grits
Chicken Pasta
Thai Chicken Wings
Sautéed Haricot Verts
Blackened Redfish
Biscuits and Gravy
Lobster Mac-N-Cheese

DESSERTS

Crème Brulee
Key Lime Tart Shooter
Assorted Cookies
Carrot Cake
Chocolate Donuts

*

SUNDAY WINE SPECIAL



HALF PRICE BOTTLES OF WINE UNDER \$100 OR 25% OFF BOTTLES OF WINE \$100 AND OVER.

WE'RE HAPPY TO PREPARE YOUR DISH ANY WAY YOU'D LIKE AND WILL DO OUR BEST TO CREATE SOMETHING SPECIAL TO FIT YOUR NEEDS. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET YOUR SERVER KNOW.

*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.

- WHAT PEOPLE RAVE ABOUT

DEVON

SEAFOOD + STEAK

MANAGING PARTNER BRIAN BARNES
EXECUTIVE CHEF TRAVIS NAPIER

FEATURED COCKTAILS



CIDER & CHILL Cocktails crafted with local spirits – your choice of Tom's Town Distillery Pendergast's Royal Gold Bourbon or Tom's Town Distillery Eli Strongarm Vodka, Cointreau and housemade apple spice simple syrup

11

BRUNCH COCKTAILS



BRISTOL BLOODY MARY

Try our new flavors: Effen Cucumber | Bakon | Absolut Peppar

4.5

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

8

BUTTERNUT Frangelico, butterscotch, brandy

8

ORANGE GLAZE Kahlua, Grand Marnier

8

SWEET TOOTH Amaretto, raspberry

8

TWIST dark crème de cacao

8

TEA FORTE

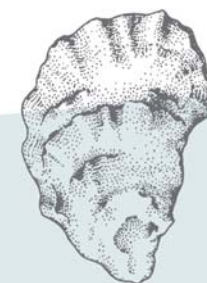


TEA OVER ICE 4

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



JOIN US FOR HAPPY HOUR, FEATURING OUR CHEF'S DAILY SELECTION OF OYSTERS ON THE HALF SHELL FOR JUST \$1 EACH. SUNDAY - FRIDAY 4 - 6:30PM

