

BRUNCH BUFFET SELECTIONS

ADULTS \$32 | CHILDREN 12 AND UNDER \$16
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

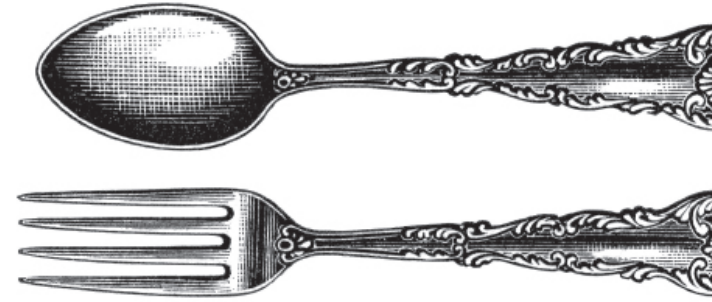
Assorted Artisan Cheeses
Fresh Fruit
Greek Pasta Salad
Asparagus Salad
Farm to market breads

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

Apple Pie Shooter
Key Lime Shooter
Assorted Cookies
Carrot Cake
Crème Brûlée



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

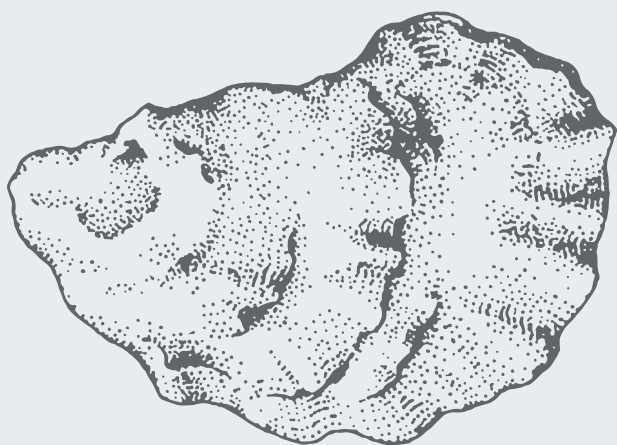
EARL GREY (organic black tea) Organic black tea leaves blended with Italian bergamot

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

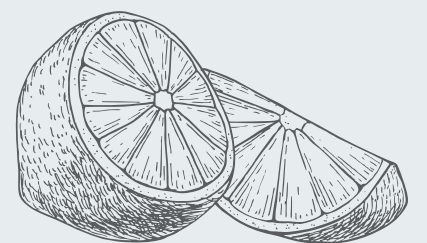
BRISTOL
SEAFOOD GRILL



FEATURED COCKTAILS

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.

MONDAY – 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.'