

DINNER

spiced olives 4

scotch olives, pork sausage, lemon 5

monkey bread pull apart, dill butter, sea salt 4

flatbread, bacon, melted sweet onion 8

duck fat fries, house ketchup, garlic aioli 6

market greens, tarragon-buttermilk dressing 7

apple salad, marinated manchego, hazelnut 9

roast bone marrow, shallot jam, toast 12

* cornish hen galantine, porcini conserva, salsa verde 13

* breakfast radish, whipped butter, sea salt 7

* charred summer squash, almonds, mint 9

* linnzie's marinated beets, pistachio, sage 9

* vitello tonnato, arugula, pecorino 12

raviolo, ricotta, egg yolk, brown butter 11

* chitarra, guanciale, asparagus, pecorino 15

* english pea ravioli, lemon confit, snap peas 15

half chicken, mustard spatzle, crunchy salad 18

* crispy pig tail, collards, pickled eggplant, hushpuppies 23

* beef sausage, green lentils, marinated kale, onion pickle 17

* rushing waters trout, green beans, almond butter 18

* head on prawns a la plancha, anchovy butter, tarragon 21

* veal meatballs, creamy white polenta, pomodoro, basil 18

* grilled wahoo, radicchio, gooseberries, balsamic 21

* cheese board: sweet cherries, marcona almonds 16

st rocco - cow, benton harbor, michigan

marike gouda - raw cow, thorp, wisconsin

point reyes - raw cow, point reyes, california

chocolate sabayon, nutter butters 6 ①

pot au crème, red currants 6 ②

blueberry trifle, fromage blanc cake 6 ③

*menu selections marked with a ' * ' refer to our daily specials.*

the Bristol menu changes every day, and the menu above is an example.

we suggest you place your entire order to ensure a prompt dining experience, as each item is hand made

suggested drink pairings for dessert on reverse side - just follow the number

The Cook County Department of Health would like to inform you that consuming raw or uncooked foods may, in fact, end your life

7.10.10

THE  Bristol

HAND-CRAFTED COCKTAILS

all cocktails 10

A FEW MINUTES

moscow mule

prairie vodka / fresh lime juice
house made ginger beer

dark & stormy

goslings rum / fresh lime juice
black strap molasses / fresh ginger

hand shaken daiquiri

bacardi superior rum / fresh lime
juice / simple syrup / lime

violette fizz

oxley gin / crème de violette
fresh sour / soda

SEVERAL MINUTES

smoked sicilian manhattan

smoked maker's mark / averna
amaro / blood orange bitters

são paulo

veev acai / fresh lemon & lime sour
topped with tempranillo

cable car

sailor jerry / citronage / lemon
cinnamon-sugar rim

front porch punch

death's door white whiskey
st. germain / white grape juice
fresh sour / soda / fruit

TEN MINUTES +

sazerac

maker's mark bourbon, pernod
absinthe / sugar cube, bitters

pisco sour

pisco, fresh lemon sour
egg white, bitters

AFTER DINNER DRINKS

COFFEE

intelligentsia - "bristol house blend"
direct trade tanzania organic 3.5

LAVAZZA

espresso 3
double espresso 4
cappuccino 4
double cappuccino 5
latte 4
hot chocolate 3

BEER

iqhilika "african bird's eye chili" honey mead 7 (85 btl) ❶ *spice*

WINE

alcyone tannat nv 12 (99 btl) ❶ *sugar*
alvear "asuncion" oloroso sherry nv 9 (75 btl)
alpha domus 2007 leonarda late harvest semillon 9 (39 btl) ❸
kopke ruby port nv 10 (125 btl)
kopke tawny port 10 (125 btl)
kopke late bottled vintage 2000 12 (149 btl)
zind humbrecht 2004 riesling
"clos windsbuhl" vendange tardive 17 (69 btl) ❷