

FOOD

BAR SNACKS

- Spiced Olives 4
- Scotch Olives, Pork Sausage, Lemon 4
- Monkey Bread Pull Apart, Dill Butter, Sea Salt 4
- Grilled Flatbread, Bacon, Melted Sweet Onion 6
- Half Acre Beer Cheese, Slaw, Saltines 6
- Stuffed Chicken Wings, Chorizo, Blue Cheese 8

SALADS / SIDES

- Market Greens, Tarragon-Buttermilk Dressing 7
- Grilled Mackerel Caesar, Romaine, Croutons 8
- Duck Fat Fries, House Ketchup, Garlic Aioli 5
- Lazy Pierogi, Stewed Onion 5
- *Heirloom Apple Salad 9
- *Kabocha Squash Sformatto, Cranberries, Hazelnuts 5

MEDIUM DISHES

- Raviolo, Ricotta, Egg Yolk, Brown Butter 11
- Grilled Head-On Prawns, Anchovy Butter 16
- Roast Bone Marrow, Red Wine Shallot Jam 10
- *Braised Goat Ragu, Nicoise Olives, Pappardelle 11
- *Tuna Conserva, Blood Orange, Chic Peas 10
- *Charcuterie Platter - small/large 12/18

LARGE DISHES

- Egg Sandwich, Grilled Bacon, Toast 10
- Bristol Burger, Cheddar, Pickles 10
- Steamed Mussels, Hard Cider, Crème Fraiche, Tarragon 15
- Ballotine of Young Chicken, Chestnut Spatzle, Crunchy Salad 16
- Pan Roasted Skate Wing, Sauce Saor, Root Vegetables 17
- Grilled Skirt Steak, Blue Cheese Ravioli 18
- *Steamer Clams, Spicy Kale, Fingerling Potatoes 16
- *Boudin Blanc, Braised Cabbage, Parisian Gnocchi, Quince 17

* Denotes daily seasonal specials in limited quantity – posted on our Chalkboard.

*The Bristol proudly cooks all foods to order;
using local and sustainable products when and wherever possible*