

# 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 7

Half Acre Beer Cheese, Slaw, Saltines 6

Duck Fat Fries, House Ketchup, Garlic Aioli 5

\* Breakfast Radish, Butter, Sea Salt 7

## SALADS / BOARDS

Market Greens, Tarragon-Buttermilk Dressing 7

Apple Salad, Marinated Manchego, Hazelnuts 9

\* Cheese Board- Citrus Marmalade, House Crackers 16

*Emmentaler*- Cow, Park Cheese Co., Fondulac, WI

*Billy Blue*- Goat, Carr Valley, La Valle, WI

*Hooligan*- Raw Cow, Cato Corner Farm, Colchester, CT

\* Charcuterie Board - House Pickles, Horseradish Mustard 15

*Chicken Liver Mousse*

*Black Pudding*

*Smoked Brisket*

## MEDIUM DISHES

Raviolo, Ricotta, Egg Yolk, Brown Butter 11

Bristol Burger, Cheddar, Pickles 10

\* Roasted Bone Marrow, Ramp Pickle, Parsley, Shallot Jam 11

\* Goat Liver Sausage, Rhubarb Mustard, Zucchini, Almond 12

\* Pan Roasted Halibut, Parisian Gnocchi, Snap Peas, Cracklin' 18

\* Grilled Sardines, Black Pepper Stewed Tomato, Artichoke 12

## LARGER DISHES

Roast Half Chicken, Mustard Spatzle, Crunchy Salad 17

\* Goat Merguez, Spicy Rapini, Romesco 17

\* Pappardelle, Bacon, Chicken Liver, Porcini Butter 15

\* *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*

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