

LUNCH MENU

APPETIZERS

Bristol Green Chili Wontons (V)

8 for four 10.50 for six 12 for eight

A Louisville favorite! Fried wontons filled with Monterey Jack cheese and green chilies. Served with Bristol's house-made guacamole sauce.

Artichoke Fritters (V) 8

Artichoke hearts, battered and fried until golden brown. Served with remoulade.

Crab Cakes 9

Select crab meat, pan-fried. Served with chipotle mayo.

Buffalo Cauliflower (V, GF) 8

Fried cauliflower tossed in buffalo sauce, served with Harry's house dressing.

Greek Poutine (V) 6.50

Fries, tomato, kalamata olives, feta, pepperoncini, onions, Mornay sauce.

White Chili (GF)

Bowl 6 Cup 4.75

White beans and chicken, topped with Monterey Jack cheese and sour cream.

Black Bean Soup (GF)

Bowl 6 Cup 4.75

Assorted sausages, black beans and spices topped with red onions and sour cream.

Soup of the Day

Bowl 5 Cup 4

Fish Tacos 10

Your choice of grilled or fried Basa on three soft tortillas, topped with Southwestern slaw, black bean salsa, pickled onion and chipotle mayo.

Grilled Salmon Teriyaki 12

Fresh fillet of Atlantic salmon, basted with teriyaki sauce, grilled to perfection and served with fresh vegetables.

Shrimp and Grits (GF) 12

Large shrimp with red eye gravy, Louismill smoked grits and green onions.

Pork Dijonnaise (GF) 10

Grilled pork loin with Dijon mustard sauce. Served with skillet fried potatoes.

Hot Brown 10

French bread topped with roasted turkey breast, bacon, cheddar cheese and tomato, then baked with Mornay sauce.

Chicken Schnitzel 9

Giovanni sauce (Italian sausage, fresh herbs and marinara sauce), buttered noodles.

Steak Sandwich* 15.50

Grilled New York strip, open-faced on French bread with Henry Bain sauce. Served with skillet fried potatoes.

Thai Stir Fry (V, GF) 9

Stir-fried peppers, onions, mushrooms, snow peas and spicy Thai chili sauce served over basmati rice.

Add shrimp 4

Add chicken 3

SALADS

Grilled Chicken and Spinach 11

Spinach tossed with roasted garlic, red onion, sun-dried tomatoes, bacon, croutons, goat cheese and balsamic vinaigrette. Topped with a grilled chicken breast.

Garden Salad (V) 5

Fresh greens with cucumbers, tomatoes, red onion, carrots and cabbage. Topped with croutons and Monterey Jack cheese.

Bristol House Salad (V, GF) 4

Fresh mixed greens with carrots, red cabbage and cucumbers.

West Coast Salad 14

Mixed greens topped with avocado, Kalamata olives, red peppers, diced tomatoes, red onion, bacon, egg, blackened grilled shrimp and a crab cake with avocado ranch dressing.

Fried Chicken Cobb 11

Romaine lettuce, fried chicken, bacon, tomato, avocado, hard-boiled egg and blue cheese crumbles.

Classic Caesar (V)

Small 6 Regular 9

Crisp romaine lettuce, tossed with our classic Caesar dressing, Parmesan cheese and croutons.

Add blackened chicken 3

Add grilled salmon 5

With entree 2

Small Spinach Salad 6

Spinach tossed with roasted garlic, red onion, sun-dried tomatoes, bacon, croutons, goat cheese and balsamic vinaigrette.

Dressings:

Harry's, George's, Danish Blue Cheese, Balsamic Vinaigrette, Honey Dijon, 1000 Island, Avocado Ranch
ALL GF

SANDWICHES

Annie May's Sweet Cafe Gluten free bun - 2.50



Bristol Burger* 10

Fresh KY Proud Rittenberry Farms ground beef served on a toasted English muffin with lettuce, tomato, pickle and onion. Your choice of Swiss, blue, cheddar or hot pepper cheese. Served with kettle chips.

Add bacon 1

Add skillet fries 2.75

Bristol Club 10

Smoked turkey breast with bacon, avocado, lettuce, tomato, mayonnaise and Dijon mustard on whole wheat toast. Served with kettle chips.

Grilled Chicken 9

Grilled chicken breast, Peperonata, Swiss cheese, brioche, mixed greens salad, balsamic vinaigrette.

Vegetarian Burger (V) 9

Brioche bun with lettuce, tomato, onion, pickle and red pepper aioli. Served with fresh fruit.

Bristol Fish 10

Grilled or lightly fried Basa on rye bread with lettuce, tomato, pickle, and tartar sauce. Served with blue cheese bacon slaw.

Quesadilla (V) 8

Flour tortillas filled with Monterey Jack and Cheddar cheeses, bell peppers, onion and green chilies. Served with black beans, Pico de Gallo, sour cream and guacamole.

Add chicken 3

Crab Cake 9

Pan-fried select crab meat on a Brioche bun with chipotle mayo and blue cheese bacon slaw.

PASTA

Theresa's Sweet Chili

Linguine 11

Pasta tossed in a Thai chili cream sauce, topped with grilled blackened chicken and parmesan cheese.

Linguine Giovanni 10

Pasta tossed with Italian sausage, fresh herbs and marinara sauce. Topped with parmesan cheese.

Linguine Pietro 10

Pasta tossed with mushrooms, sun-dried tomatoes, garlic and capers in olive oil and white wine. Topped with parmesan cheese.

From lamb to chicken, grits to greens, Kentucky and Indiana farmers produce some of the freshest and tastiest ingredients. As a local institution that helped build the Louisville restaurant scene, Bristol Bar & Grille supports these local farmers and producers by being one of the largest purchasers of local foods in the region. To us, the men and women who grow, raise, and cultivate the ingredients served on your plate are more than just suppliers. They are our featured farmers. They are our friends. We believe it is important for you to get to know who they are, what they do and why it's so important.

V - Vegetarian

GF - These items are made with gluten-free ingredients. However, these items are prepared in our kitchen with the risk of gluten exposure. Guests with celiac disease and gluten sensitivities should exercise personal judgement when ordering these items. Additional items may be prepared vegetarian and or gluten free.

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.