

BRISTOL BAR & GRILLE.

EASTER 2021

Appetizer

GREEN CHILI WONTONS

House-made guacamole sauce

8.00 for four, 10.50 for six, 12.00 for eight

Brunch Entrees

Add Bristol house salad to entrée 2

GRILLED SALMON 15

Smashed spring peas, asparagus, tarragon butter

CHICKEN AND BISCUITS 14

Fried chicken breast, two biscuits, sunny side up egg, sun dried tomato hollandaise, blue cheese bacon coleslaw

CORNED BEEF HASH 15

Open face sourdough sandwich, sunny side up egg, 1000 island aioli

ASPARAGUS AND MUSHROOM FRITTATA 14

Roasted tomato sauce, fried leek

LAMB BOLOGNESE 16

Linguine, herbs, parmesan

GRILLED NY STRIP CAESAR 20

Romaine, crouton, parmesan, Caesar dressing

HOT BROWN 15

French bread topped with roasted turkey breast, bacon, cheddar, and tomato, baked with Mornay

SOURDOUGH WAFFLES 10

Two waffles, caramelized bananas, cinnamon scented syrup, whipped cream

KIDS MENU

(Includes beverages)

One sourdough waffle, syrup, whipped cream 6

Peanut butter and honey sandwich, on wheat, fresh fruit 6

Freddy's noodles. Cream and parmesan sauce or marinara 6



Dessert

LEMON CAKE WITH RASPBERRY SAUCE 5

Lemon scented yellow cake with lemon cream icing.

BERNOULLI SMALL BATCH ICE CREAM 5

Local made Pistachio Almond Fudge or Tahitian Vanilla. 2 scoops.

®DERBY PIE 5.5/6.5

The Kentucky Classic with whipped cream or a la mode with Bernoulli Tahitian vanilla ice cream. Made by Kern's Kitchen.

S'MORES CAKE 6.5

Hot chocolate cake, marshmallow, graham cracker crust, chocolate sauce

BOURBON PECAN TORTE 5.5

A dense flourless chocolate torte with pecans and a touch of Kentucky bourbon, caramel sauce

CRANBERRY BREAD PUDDING 5

Rum butter sauce