

APPETIZERS

Bristol Green Chili Wontons V

8 for four | 10.50 for six | 12 for eight
A Louisville favorite!

Monterey Jack cheese, green chili,
Bristol's house-made guacamole sauce

Greek Poutine 6.50 V

Fries, tomato, kalamata olives, feta,
pepperoncini, onion, Mornay

Arançini 8

Sicilian rice balls, country ham, spring pea,
brown butter, fresh mozzarella, charred tomato

Artichoke Fritters V 8

Artichoke hearts, cajun remoulade

Black Bean Soup

Bowl 6 | Cup 4.75

Assorted sausages, black beans, red onion,
sour cream

White Chili GF

Bowl 6 Cup 4.75

White beans, chicken, Monterey Jack cheese,
sour cream

Soup of the Day

Bowl 6 Cup 4.75

SALAD

Bristol House Salad GF V 4.50

(3.00 With Entree)

Greens, carrots, red cabbage, cucumbers

Classic Caesar

Small 6 | Regular 9

Ciabatta crostini, parmesan crisp

Add blackened chicken 3

Add grilled salmon 5

Seasonal Salad 10.50 GF

Lettuce, grilled chicken,
toasted pecans, macerated
cranberry, shaved onion, roasted squash,
country ham vinaigrette

Grilled Chicken and Spinach 11

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

Small Spinach Salad 6

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

Dressings: All GF Harry's, George's, Danish Blue Cheese,
Balsamic Vinaigrette, Thousand Island, Honey Dijon,

SIDES All 3.00

Stew of black eyed peas

Lemon olive couscous

Louismill smoked grits

Vegetable of the day

Buttered noodles

Green beans, garlic, black salt coconut oil

Blue cheese, bacon slaw

Skillet fries

DINNER

CHEF SPECIALTIES

Add House Salad 3

Roasted Cauliflower Steak 14 V GF

Black garlic yogurt, cilantro pesto, puffed rice, sumac, stew
of black eyed peas

Pan Seared Tuna Bowl 17

Couscous, cucumber, avocado, green onion, fermented
green beans, sriracha mayo, nori

Grilled Chicken Thighs 14 GF

Charred red pepper sauce, baby bell peppers, with green
beans, garlic, black salt, coconut oil

Grilled Atlantic Salmon 17

Middle Eastern spiced honey glaze,
lemon olive couscous

Pan Seared Cod 18

Preserved lemon cream sauce, Louismill smoked grits,
spinach, cherry tomato, fennel

Grilled Coulotte Steak* 26

Certified Black Angus Coulotte,
horseradish cream, charred red pepper sauce,
skillet fries

BRISTOL CLASSICS

Add House Salad 3

Pork Dijonnaise GF 14

Grilled pork loin, Dijon mustard sauce, skillet fried potatoes

Hot Brown 15

French bread, roasted turkey breast, bacon, cheddar
cheese, tomato, Mornay sauce

Steak Sandwich* 18.50

Grilled Certified Black Angus New York strip, French bread,
Henry Bain sauce, skillet fried potatoes

Filet Mandarin* 25

Grilled filet marinated in soy sauce, honey, garlic, ginger and
Mandarin liqueur, skillet fries

PASTA

Add House Salad 3

Theresa's Sweet Chili Linguine 14

Thai chili cream sauce, grilled blackened chicken,
parmesan cheese

Linguine Giovanni 14

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

Smoked Shrimp Linguine 14

Cherrywood smoked shrimp, spinach,
mascarpone, garlic, capers, cream lemon

Chicken Schnitzel 11

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

SANDWICHES

Add House Salad 3

Annie May's Sweet Café Gluten free bun-2.50

Bristol Burger* 10

Fresh Ky Proud Rittenberry Farms ground beef, toasted
English muffin, lettuce, tomato, pickle and onion,
kettle chips

(Your choice of Swiss, blue, cheddar or hot pepper cheese)

Add bacon 1.00 Add skillet fries. 3.00

Bristol Fish 10

Grilled or fried Basa, rye bread, lettuce, tomato, pickle,
tartar sauce, blue cheese bacon slaw

Fish Tacos 10

Grilled or fried Basa, three soft tortillas,
Southwestern slaw, black bean salsa, pickled onion,
chipotle mayo

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.