

LUMAC

ROOFTOP BAR

SNACKS

BACON + BACON	\$12
<i>braised pork belly, bacon, fig jam, horseradish aioli, micro bulls blood</i>	
ROASTED OYSTERS*	\$13
<i>seasonal oysters, garlic and herb butter, grilled lemon, fried parsley</i>	
CHIPSTERS	\$9
<i>goat cheese fondue, lardons, shishito peppers, sriracha</i>	
SMOKED TROUT DIP	\$11
<i>cream cheese with fresh herbs, roasted golden beets, crispy toasted baguette</i>	
PORTOBELLO FRIES	\$11
<i>tempura battered mushroom strips, truffle aioli, fried baby arugula</i>	
LAMB MEATBALLS*	\$13
<i>ricotta meatballs, feta cheese fondue, roasted corn caponata</i>	
SWEET POTATO FRIES	\$8
<i>tossed with herb seasoning and served with chipotle ranch</i>	
BAKED BRIE	\$12
<i>honey roasted almonds, fresh nectarine, baked baguette</i>	
ANDOUILLE AND MACARONI CROQUETTE	\$9
<i>fried macaroni and cheese with salsa verde</i>	
FROM THE FARM	M/P
<i>chef's selection of locally sourced meats, cheeses and vegetables with chutney</i>	
TEMPURA SPICY TUNA ROLL	\$13
<i>ahi tuna, avocado, sriracha, napa cabbage salad</i>	

SANDWICHES

THE BRISTOL BURGER*	\$13
<i>specialty ground beef blend of brisket, chuck and short rib, bacon and vidalia onion jam, fried green tomato, pimento blue cheese dressing</i>	
STRAIGHT UP BURGER*	\$11
<i>specialty blend burger patty, lettuce, tomato, onion, choice of cheese</i>	
BARNYARD BIRD	\$11
<i>boneless marinated fried chicken thigh, napa slaw, white cheddar, sliced pickle, barbecue ranch</i>	

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