

## BREAKFAST

### FAVORITES

|   |             |
|---|-------------|
| <b>BRISTOL STARTER</b>  | <b>\$9</b>  |
| <i>two eggs any style, choice of meat, potatoes and toast</i>                                 |             |
| <b>BUTTERMILK PANCAKES</b>  | <b>\$8</b>  |
| <i>fresh berries and maple syrup</i>  |             |
| <b>THREE EGG OMELET</b>   | <b>\$11</b> |
| <i>with choice of three additions, potatoes and toast</i>                                     |             |
| <i>additions: bacon, sausage, ham, tomato, bell pepper, onion, mushroom, spinach, cheese</i>  |             |
| <b>STEEL CUT OATMEAL</b>  | <b>\$6</b>  |
| <i>Brown Sugar, and Raisins</i>   |             |
| <b>YOGURT PARFAIT</b>   | <b>\$6</b>  |
| <i>plain or strawberry yogurt, granola, sliced banana (egg whites available upon request)</i> |             |

### BRISTOL SIGNATURES

|  |             |
|--|-------------|
| <b>EGG WHITE FRITATTA</b>  | <b>\$12</b> |
| <i>spinach, portobello mushroom, tomato, goat cheese, croutons</i>             |             |
| <b>MEMPHIS FRENCH TOAST</b>  | <b>\$13</b> |
| <i>peanut butter cream cheese, whipped cream, warm bananas</i>                 |             |
| <b>BISCUITS AND GRAVY</b>  | <b>\$11</b> |
| <i>buttermilk biscuits, cheddar scrambled eggs, sausage gravy</i>              |             |
| <b>HUEVOS RANCHEROS</b>  | <b>\$12</b> |
| <i>grilled tortilla, hash browns, two eggs, cheddar cheese, salsa, sausage</i> |             |
| <b>BRISTOL BENEDICT</b>  | <b>\$13</b> |
| <i>poached eggs, grilled english muffin, canadian bacon, hollandaise sauce</i> |             |
| <b>BRISKET HASH</b>  | <b>\$13</b> |
| <i>smoked beef, potatoes, onion, pepper, two eggs any style, toast</i>         |             |

### A LA CART

|   |            |
|---|------------|
| <b>BACON, SAUSAGE, HAM</b>                  | <b>\$5</b> |
| <b>HOME FRIES, HASH BROWNS, GRITS</b>       | <b>\$4</b> |
| <b>COLD CEREAL WITH MILK</b>                | <b>\$3</b> |
| <i>add fresh strawberries or banana \$2</i> |            |

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**TABLE**

|  |            |
|--|------------|
| SEASONAL FRESH FRUIT                             | <b>\$4</b> |
| SELECTION OF BERRIES                             | <b>\$5</b> |
| HOUSE MADE MUFFINS, CROISSANT OR BLUEBERRY SCONE | <b>\$5</b> |
| TOASTED BAGEL WITH CREAM CHEESE                  | <b>\$4</b> |
| BUTTERMILK BISCUIT OF TOAST                      | <b>\$3</b> |

## BEVERAGES

|  |            |
|--|------------|
| FRESH SQUEEZED ORANGE JUICE, RUBBY RED GRAPEFRUIT,<br>APPLE, V-8, CRANBERRY, TOMATO OR GRAPE JUICE | <b>\$4</b> |
| PJ'S COFFEE MEDIUM ROAST OR DECAFFIENATED  | <b>\$3</b> |
| REVOLUTION HOT TEA OR HOT CHOCOLATE  | <b>\$3</b> |
| BOTTLED WATER OR COCA COLA PRODUCTS  | <b>\$3</b> |

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



## LUNCH

### SNACKS

|  |             |
|--|-------------|
| <b>BACON + BACON</b><br><i>braised pork belly, bacon, fig jam, horseradish aioli, micro bulls blood</i>        | <b>\$12</b> |
| <b>ROASTED OYSTERS*</b><br><i>seasonal oysters, garlic and herb butter, grilled lemon, fried parsley</i>       | <b>\$13</b> |
| <b>CHIPSTERS</b><br><i>goat cheese fondue, lardons, shishito peppers, sriracha</i>                             | <b>\$9</b>  |
| <b>PORTOBELLO FRIES</b><br><i>tempura battered mushroom slices, truffle aioli, parmesan cheese</i>             | <b>\$11</b> |
| <b>SWEET POTATO FRIES</b><br><i>tossed with season salt, sriracha mayonnaise</i>                               | <b>\$8</b>  |
| <b>SMOKED TROUT DIP</b><br><i>cream cheese with fresh herbs, roasted golden beets, crispy toasted baguette</i> | <b>\$11</b> |
| <b>FROM THE FARM</b><br><i>chef's selection of locally sourced meats, cheeses and vegetables with chutney</i>  | <b>M/P</b>  |
| <b>CHEF'S SELECTION OF SOUP</b>  | <b>\$8</b>  |

### SALADS

*add chicken breast, seared tuna\*, shrimp or brisket to any salad \$5*

|   |             |
|---|-------------|
| <b>BRISTOL HOUSE SALAD</b><br><i>baby field greens, golden tomato, english cucumber, peanuts, dried cranberries</i>                                 | <b>\$8</b>  |
| <b>CAESAR SALAD</b><br><i>shaved romaine heart, roasted roma tomato, herb croutons, garlic parmesan dressing</i>                                    | <b>\$9</b>  |
| <b>KALE SALAD</b><br><i>watermelon radish, strawberry, toasted pepitas, feta cheese, pomegranate vinaigrette</i>                                    | <b>\$9</b>  |
| <b>CAROLINA COBB</b><br><i>smoked chicken breast, romaine heart, fried green tomato, diced bacon, hard cooked egg, pimento blue cheese dressing</i> | <b>\$13</b> |
| <b>FRIED GREEN TOMATO CAPRESE</b><br><i>fresh mozzarella, chopped salad, basil, balsamico</i>   | <b>\$12</b> |
| <b>ROASTED GOLDEN BEETS</b><br><i>candied walnuts, baby arugula, crumbled goat cheese, balsamico</i>  | <b>\$12</b> |

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**TABLE**

## SANDWICHES

*all sandwiches served with fresh cut chips or french fries, onion rings, sweet potato fries or a side salad may be substituted \$2*

### THE BRISTOL BURGER\*

**\$13**

*specialty ground beef blend of brisket, chuck and short rib, bacon and vidalia onion jam, fried green tomato, pimento blue cheese dressing*

### TURKEY BURGER

**\$12**

*cajun spiced, smoked gouda cheese, roasted tomato, baby arugula, chipotle dressing*

### STRAIGHT UP BURGER\*

**\$11**

*specialty blend burger patty, lettuce, tomato, onion, choice of cheese*

### VEGETARIAN BURGER

**\$11**

*house made "burger", sharp cheddar cheese, barbecue ranch, lettuce, tomato*

### BARNYARD BIRD

**\$11**

*marinated fried chicken thigh, napa slaw, white cheddar, sliced pickle, barbecue ranch*

### TUNA BLT

**\$14**

*seared ahi tuna, applewood smoked bacon, sriracha aioli, avocado, lettuce, tomato*

### FRIED BOLOGNA SANDWICH

**\$11**

*thick sliced italian bologna, peppernota, american cheese, fried sunny side up egg\*, peach Dijon*

### SMOKED TURKEY REUBEN

**\$12**

*thinly sliced turkey breast, swiss cheese, sauerkraut, thousand island dressing, marble rye*

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*Vivian's*  
**TABLE**

## DINNER

### APPETIZERS

|  |             |
|--|-------------|
| <b>CORNMEAL FRIED CALAMARI *</b><br><i>zucchini, lemon, pepper aioli, sweet chili</i>  | <b>\$13</b> |
| <b>TUNA CRUDO, AHI TUNA *</b><br><i>fresh nectarine, herb oil, truffle salt, red pepper</i>  | <b>\$14</b> |
| <b>GRILLED OYSTERS*</b><br><i>seasonal oysters, garlic butter, smoked paprika, fried parsley</i>   | <b>\$13</b> |
| <b>CHEF'S SELECTION OF LOCAL MEATS, CHEESES AND VEGETABLES</b><br><i>tasso ham, pimento cheese, wild boar and blueberry sausage, goat cheese, pickled okra</i> | <b>\$15</b> |
| <b>PEI MUSSELS</b><br><i>chorizo sausage, smoked tomato chips, garlic, white wine, fresh herbs</i>   | <b>\$11</b> |
| <b>LAMB AND RICOTTA MEATBALLS</b><br><i>feta cheese fondue, corn and black bean caponata, herb oil</i>   | <b>\$13</b> |
| <b>PORCINI MUSHROOM POLENTA</b><br><i>creamy cornmeal, porcini mushroom, broccolini, dried fig, toasted garlic</i>   | <b>\$12</b> |
| <b>ROASTED CAULIFLOWER POLONAISE</b><br><i>florets, capers, dried cherries, brown butter, parmesan bread crumbs</i>  | <b>\$10</b> |
| <b>PASTA AND BEAN SOUP</b><br><i>rich tomato broth, pancetta, cannellini beans, warm focaccia</i>  | <b>\$8</b>  |
| <b>LOBSTER BUSQUE</b><br><i>rich lobster stock, heavy cream, sherry wine, lobster toast</i>  | <b>\$8</b>  |

### SALAD

|   |             |
|---|-------------|
| <b>FRIED GREEN TOMATO CAPRESE</b><br><i>fresh mozzarella, chopped salad, basil, balsamico</i>               | <b>\$12</b> |
| <b>CAESAR SALAD</b><br><i>grilled romaine heart, roma tomato, crostini, garlic parmesan dressing</i>        | <b>\$11</b> |
| <b>ROASTED GOLDEN BEETS</b><br><i>candied walnuts, baby arugula, crumbled goat cheese, balsamico</i>        | <b>\$12</b> |
| <b>GRILLED ASPARAGUS</b><br><i>prosciutto di parma, sofrito, roasted garlic, toasted panko and parmesan</i> | <b>\$13</b> |
| <b>BURRATA CHEESE</b><br><i>focaccia, roasted peppers, garlic oil, avocado sofrito</i>                      | <b>\$13</b> |

## PASTA & ENTREES

|   |             |
|---|-------------|
| <b>PARPADELLE BOLOGNAISE*</b><br><i>smoked brisket, tomato, cream, brussel sprout petals</i>                            | <b>\$24</b> |
| <b>SPAGHETTI CARBONARA*</b><br><i>bacon lardons, egg, butter, parmesan cheese, spring peas, fried egg</i>               | <b>\$23</b> |
| <b>BUTTERNUT SQUASH RAVIOLI</b><br><i>filled pasta purses, goat cheese, brown butter, sage, walnuts, fig</i>            | <b>\$25</b> |
| <b>GRILLED TENDERLOIN OF BEEF*</b><br><i>filet mignon, roasted cippolini, asparagus, mashed potatoes, port wine jus</i> | <b>\$38</b> |
| <b>ESPRESSO AND BLACK PEPPER CRUSTED RIB EYE*</b><br><i>roasted potatoes with horseradish</i>                           | <b>\$32</b> |
| <b>SHRIMP AND GRITS*</b><br><i>garlic and parmesan grits, caper, dried cranberry, bourbon</i>                           | <b>\$24</b> |
| <b>SPICY RED SNAPPER*</b><br><i>garlic, calabrian peppers, bread crumbs, braised kale</i>                               | <b>\$27</b> |
| <b>FRIED CHICKEN*</b><br><i>panko crusted chicken medallion, garlic lemon butter, arugula and tomato salad</i>          | <b>\$24</b> |
| <b>STUFFED TROUT*</b><br><i>vidalia onion, fennel, basil, brown butter, bread salad</i>                                 | <b>\$26</b> |
| <b>DUCK STEW*</b><br><i>duck confit, sausage, braised vegetable, tomatoes, port wine</i>                                | <b>\$29</b> |
| <b>BASIL CRUSTED SALMON*</b><br><i>olive oil poached filet, vegetable risotto, lemon preserves</i>                      | <b>\$28</b> |
| <b>DOUBLE CUT LAMB CHOPS</b><br><i>Potato Gratin, Roasted Beets and Vine Tomatoes, Fennel Demi-Glace, Mint Oil</i>      | <b>\$40</b> |

## SIDES

|   |            |
|---|------------|
| ROASTED POTATOES / SHAVED BRUSSEL SPROUTS / GARLIC BRAISED KALE   | <b>\$6</b> |
| MASHED POTATOES / TRUFFLE RISOTTO / BROCCOLINI / CREAMED COLLARDS |            |

## DESSERT

|   |            |
|---|------------|
| TIRAMISU, ESPRESSO SOAKED WAFER COOKIES, MARSCAPONE CHEESE, COCOA | <b>\$8</b> |
| AMARETTO SCENTED CANNOLI CAKE                                     | <b>\$8</b> |
| PORT WINE AND BERRY CHEESECAKE                                    | <b>\$8</b> |
| BANANA BREAD PUDDING WITH CARAMEL AND CREAM ANGLAISE              | <b>\$8</b> |
| FLOURLESS CHOCOLATE CAKE WITH STRAWBERRY SAUCE                    | <b>\$8</b> |

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