

BRUNCH

SERVED ALONG WITH ALL LUNCH OPTIONS SATURDAYS & SUNDAYS FROM 8 AM - 3:30 PM

FARM FRESH EGGS

CREATE YOUR OWN OMELET *GF option*

served with home fries and toast

choose two:

goat cheese | cheddar | swiss | feta | pepper jack | tomato | spinach | onion | mushrooms | peppers | ham
12 | +2 each additional item

EGGS YOUR WAY *GF option*

served with home fries, toast, and choice of bacon or sausage 10

CORNED BEEF HASH *GF*

fried eggs, caramelized onions and peppers 13

HARBOUR SKILLET

house-made biscuits, country gravy, scrambled eggs, home fries, cheddar 14

HUEVOS RANCHEROS *GF*

over easy eggs, black beans, pico de gallo, cotija cheese, cilantro, corn tortilla 13

EGGS BENEDICT

poached eggs, hollandaise, bolton farms watercress, pecanwood smoked coppa bacon, toasted english muffin 14

MORNING FAVORITES

BRISTOL BREAKFAST SANDWICH *GF option*

fried egg, basil aioli, bacon jam, cheddar cheese, pickled red onions, bagel 10

YOGURT PARFAIT WITH HOUSE-MADE GRANOLA

fresh berries, grapefruit supreme, honey 10

LEMON RICOTTA PANCAKES

whipped ricotta, lemon, blueberry compote 12

STUFFED STRAWBERRY FRENCH TOAST

house-made cheese cake spread, fresh strawberries, strawberry compote, almonds, whipped cream, egg battered house-made brioche 12

SIDES *4 each*

french fries | turkey sausage | smoked pork shoulder (coppa) bacon | toast
home fries | sweet potato fries | grapefruit brûlée with caramelized sugar & mint

We're proud to feature fresh, natural and sustainable ingredients from local providers whenever possible, including:

Wegmans Organic Farm | Heron Hill Winery | Finger Lakes Coffee Roasters | Bolton Hydroponic Farm

Please make your server aware of food allergies or restrictions

To better serve you, we are happy to split checks evenly, up to four ways

We are a cashless venue - Visa, MasterCard, Discover & American Express are accepted

If you wish to leave a tip, it must be paid by credit or debit card

**BRISTOL
HARBOUR**

LUNCH

SOUP

FRENCH ONION SOUP *GF option*
crostini, caramelized onions, melted swiss cheese
crock 12

SOUP DU JOUR
cup or bowl; ask your server for today's selection

FROM THE FIELD

HARBOUR SALAD *GF*
mixed greens, english cucumber, grape tomatoes, shaved red onion, carrot, buttermilk blue cheese crumbles, honey white balsamic vinaigrette
7 side · 10 full

BIBB & BERRIES *GF*
bibb lettuce, fresh strawberries, blueberries, blackberries, buttermilk blue cheese, honey roasted sunflower seeds, pickled red onion,
strawberry balsamic vinaigrette 12

CAESAR SALAD *GF option*
chopped romaine hearts, shaved parmesan cheese, asiago tuile, house-made croutons 11

BEET SALAD *GF*
roasted red and golden beets, mixed greens, sherry vinaigrette, heirloom tomatoes, goat cheese, watermelon radish, roasted pistachios 12

CHARLOTTE COOK SIGNATURE SALAD *GF*
butter lettuce, candied walnuts, gorgonzola, lemon vinaigrette 12

ENHANCE YOUR SALAD
6 oz. grilled chicken breast 7 | 6 oz. grilled salmon 11 | 4 oz. grilled filet 12

SHARE PLATES

CHICKEN DRUMETTES *GF*
chicken wings tossed with your choice of sweet and spicy, carolina cajun, or garlic parmesan 15

FRENCH ONION & ARTICHOKE DIP *GF option*
parmesan cheese, toasted naan dippers 13

SHRIMP COCKTAIL *GF*
salsa rossa and celery salad 15

FISH TACOS *GF option*
mahi mahi, pico de gallo, jalapeño crema, cabbage slaw, cilantro 15

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LARGE PLATES

all sandwiches come with choice of french fries or sweet potato fries

CYNDEE & MARILYN'S FAVORITE REUBEN *GF option*
corned beef, swiss, sauerkraut, thousand island dressing, toasted rye bread 13

QUESADILLA OF THE DAY *GF option*
ask your server for today's selection 15

BRISTOL BURGER *GF option*
8 oz. angus reserve ground beef, bibb lettuce, tomato, onion, choice of cheese, house-made bun 14

CHICKEN CAESAR WRAP *GF option*
grilled chicken, house caesar dressing, romaine, red onion, applewood bacon, garlic-herb wrap 12

PESTO CHICKEN MELT *GF option*
grilled chicken, marinated baby portabella mushrooms, roasted red peppers, charred red onion, spinach, prosciutto, sun-dried tomato pesto, mozzarella, toasted sourdough 14

VEGGIE MELT *GF option*
roasted red peppers, artichokes, grilled red onion, baby kale, balsamic mayo, swiss, country white bread 11

CALIFORNIA TURKEY WRAP *GF option*
turkey, bacon, heirloom tomatoes, red onion, black olives, corn, pepper jack, jalapeños, green goddess dressing 16

HOUSE-MADE QUICHE OF THE DAY
ask your server for today's selection; served with a Harbour salad 15

BOURBON STEAK SANDWICH *GF option*
bourbon marinated flat iron steak, roasted red peppers, caramelized onions, buttermilk blue cheese, jalapeño aioli, house-made ciabatta bread 17

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