

D I N N E R

SMALL PLATES

STRAWBERRY GAZPACHO GF
basil, prosciutto, black pepper, herb oil, aged balsamic
12

SHRIMP AND CRAB GF
poached shrimp, crab salad, chives, tarragon, celery,
salsa rossa 17

FLASH FRIED CALAMARI GF
citrus aioli, sweet peppers, fresh herbs 15

SWEET CORN TORTELLONI
boursin cheese, heirloom tomatoes, basil cream,
pickled baby corn, house-made tortelloni 12

FRENCH ONION & ARTICHOKE DIP GF option
parmesan cheeses, toasted naan bread 13

CHEF-SELECTED CHARCUTERIE BOARD GF option
fig marsala jam, grain mustard, chef's selection of
artisan cheeses and cured meats, toasted crostinis 18

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

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

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

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

LARGE PLATES

FRENCH CUT CHICKEN GF
texas barbecue sauce (tomato-molasses reduction), smashed red bliss potatoes, corn succotash 28

SCALLOPS GF
quinoa, english peas, wild mushrooms, asparagus variations, basil 32

10 oz. BRISTOL BURGER GF option | Vegetarian option
signature beef, caper mayo, tomato jam, bibb lettuce, red onion, bacon, aged cheddar, house-made bun
(house-made veggie burger also available) 19

SALMON GF option
pineapple chili chutney, roasted tomato-poblano broth, sugar snap peas, fregola sarda, hoja santa 26

STOCKYARD STEAK GF
angus reserve stockyard steak, grilled asparagus, 'choron' butter, roasted marble potatoes dressed with mustard and
applewood bacon vinaigrette 26

SHRIMP TAGLIATELLE
house-made tagliatelle pasta, sun-dried tomato roasted red pepper pesto, gold bar squash, zucchini,
roasted red onions and heirloom tomatoes, feta cheese 27

SWEET CORN RISOTTO GF
herbs de provence, sweet corn, parmesan cheese, mascarpone, chili oil, cherry tomatoes 22

FILET GF
angus reserve beef, herb roasted fingerling potatoes, veal jus, king oyster mushrooms, young carrots, watercress 36

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

Please note: there is a split plate fee of \$10

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**