

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

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

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 | Vegetarian option*
8 oz. angus reserve ground beef, bibb lettuce, tomato, onion, choice of cheese, house-made bun
(house-made veggie burger also available) 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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HARBOUR**