## BRUNCH BUFFET SELECTIONS

**ENTRÉES**
- Biscuits & Sausage Gravy
- Country Style Hash Browns
- Scrambled Eggs
- Sausage Links
- Applewood Smoked Bacon
- Chicken Picatta
- Fried Popcorn Shrimp
- Seasonal Vegetables
- Thai Chicken Wings
- Mashed Yukon Potatoes
- Lobster Mac-n-Cheese
- Mesquite Grilled Atlantic Salmon
- Almond Crusted Tilapia

**DESSERTS**
- Bread Pudding with Rum Anglaise
- Carrot Cake
- Pecan Pie
- Crème Brûlée
- Heaps of Cookies
- Chocolate and Strawberries for Dipping
- Key Lime Pie Shooter

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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## CAPPUCCINO & COFFEE

All coffee drinks are made with Bristol’s private blend of Roasterie Coffee

- **ESPRESSO 3** | **CAPPUCCINO 4**
- **IRISH COFFEE** (Jameson or Bushmills) 9.5
- **BUTTERNUT** (Frangelico, Butterscotch & Brandy) 9.5
- **ORANGE GLAZE** (Kahlua & Grand Marnier) 9.5
- **SWEET TOOTH** (Amaretto & Raspberry) 9.5
- **TWIST** (Tuaca & Dark Creme de Cacao) 9.5

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## SUNDAY WINE SPECIAL

**HALF PRICE BOTTLES OF WINE UP TO $100, 25% OFF ALL BOTTLES OF WINE $100 AND OVER.**

*SAVE WATER. DRINK WINE.*

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## FEATURED COCKTAILS

**BOBA BUBBLY** Prosecco, flavor-of-the-moment popping boba pearls, chambord 11

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## BRUNCH COCKTAILS

- **MIMOSA** Domaine Ste. Michelle Brut, orange juice 7
- **BELLINI** Peach schnapps, simple syrup, prosecco 9
- **BLOODY MARY** Vodka, Zing Zang, Old Bay rim 7.75

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We receive multiple deliveries of fish that are fresh caught daily and have never been frozen. Our chef partners with small, quality fisheries and exclusive fishmonger networks to procure the finest selections, and our menu changes daily based on what’s ‘top of the catch.’

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## BRISELO S PEAFOOD G RIL L

**GENERAL MANAGER** — RICHARD HEISLER
**EXECUTIVE CHEF** — MATT OWENS