



LUNCH

Salads

Grilled Portobello Salad \$16.50

Marinated Grilled Portobello, Fire Roasted Bell Pepper, Red Onion, Arugula, Goat Cheese, Pickled Asparagus, Red Wine Vinaigrette, Toasted Almonds

Salmon Salad \$22

Wild Salmon Filet, Spinach, Creamy Cilantro Dressing, Grape Tomatoes, Red Onion, Cucumber, Avocado, Pepitas, Cotija

Pear Gorgonzola Salad \$15

Chopped Romaine, Pears, Gorgonzola, Craisins, Candied Pecans, Avocado, Pear-Gorgonzola Dressing

House Salad - Half \$7/Full \$12

Appetizers

Chicken Wings \$15

Seven Sweet Tea Brined Chicken Wings.
-*Thai Chili, BBQ or Garlic-Parmesan*
Served with Ranch or Gorgonzola Dressing

Spinach Artichoke Dip \$12

Creamy Spinach and Artichoke Dip served with Blue Corn Tortilla Chips

Shrimp Cocktail \$12

5 Large Poached Shrimp, Cocktail Sauce, Lemon Wedges

Pulled Pork Nachos \$17

Blue Corn Tortilla Chips, Pulled Pork, Black Beans & Corn, Shredded Cheese, Hatch Chile Queso, Tomatoes, Green Onions, Fresh Jalapenos, BBQ Sauce

Entrees

Pub Style Fish & Chips \$22

Luminous Half-Speed Battered Cod Loin, Potato Wedges, Tangy Remoulade, Coleslaw

Risotto Special \$17.50

Special of the Day

Fish Special Market Price

Chicken Curry \$18

Cilantro-Lime Rice, Grilled Chicken Breast, Yellow Curry, Fresh Cilantro

Sandwiches

Fried Green Tomato B.L.T. \$14

Fried Green Tomato, Romaine Leaf, Thick-Sliced Bacon, Tangy Remoulade, Choice of Bread

Helen Burger \$16

Truly Beef, Romaine, Heirloom Tomato, Shaved Red Onion, Cheddar Cheese, Garlic Aioli, Brioche Bun

Bradford Brinton Burger \$17

Truly Beef, Thick Sliced Bacon, Arugula, Heirloom Tomato, Shaved Red Onion, Provolone Cheese, Dijon, Brioche Bun

Southern Fried Chicken \$16

Hand-Breaded Fried Chicken, Pickles, Honey-Mustard Sauce

Brinton Philly \$16

Sliced Roast Beef, Peppers & Onions, Horseradish Crema, Provolone, Au Jus

Cubano \$16

Pressed Hoagie, Thin Sliced Ham, Pulled Pork, House Pickles, Dijon Mustard, Swiss Cheese

*Brinton Bistro Proudly Carries GLUTEN FREE Bread for a \$2 upcharge

Soup Du Jour

Made in House
Ask your server for today's flavor
Cup \$7 Bowl \$11

Desserts

Parfait Cup \$8 Bowl \$14

Vanilla-Honey Greek Yogurt, Fresh Berries, Berry Coulis, Gluten-Free Granola

Weekly Dessert Specials

Made In House, Ask Your Server



LUNCH

A La Carte

- Bacon \$5
- Chicken or Shrimp \$9
- Salmon \$17
- Potato Wedges \$5
- French Fries **Side** \$4.50 / **Whole** \$7
- Sweet Fries Side \$6.50
- Fruit \$7.50
- House Salad **Side** \$7 **Full** \$12

Drinks

- Coffee (Bison Union) \$5
- Iced Tea \$4
- Soda \$3.50
- Juice \$4
- (Apple, Cranberry, Orange)

Domestic Beer \$6

- Budweiser
- Bud Light
- Coors
- Coors Light

Local Craft Beer \$7

- Blacktooth *Hot Streak IPA*
- Blacktooth *Saddle Bronc Brown*
- Blacktooth *Bomber Mountain*

Draft \$7.50

- Luminous Seasonal
- Ask your server for details

Full Bar Available

Ask your Server for Our Wine List