

# PRINT-WORKS

## BISTRO

### SMOOTHIES

Made with fresh fruits,  
Homeland Creamery milk,  
housemade sorbets & yogurt

SEASONAL SPECIAL  
(please ask your server)

PINEAPPLE-STRAWBERRY

BANANA-MANGO

7

### JUICE & COFFEE

#### SELECTION OF JUICES 2.50

orange, apple, cranberry,  
grapefruit, V-8

#### COFFEE or TEA 2.50

#### HOT CHOCOLATE 4.00

ridiculously rich & thick

#### CAPPUCCINO or LATTE 3.75

double 4.75

#### ESPRESSO 2.75

double 3.75

#### HOMELAND CREAMERY MILK 2.50

whole, 2% or non fat

### à la carte

TWO EGGS, any style 3

☼ STEEL CUT OATS 5  
with brown sugar

SELECTION OF CEREALS 4  
with milk

PLAIN YOGURT with 6  
local honey

BAGEL 3

TOAST, wheat, white, rye 2

ENGLISH MUFFIN with 3  
preserves and butter

BOWL OF FRESH FRUIT 4

BERRIES & CREAM 6

GRAPEFRUIT HALF 2

ALL-NATURAL BACON 4

SAUSAGE LINKS 4

BISTRO POTATOES 4

### BREAKFAST PLATES

CONFIT DUCK HASH with bistro potatoes, mushrooms, 13  
and caramelized onions, topped with poached eggs  
and hollandaise

SUNNY-SIDE UP NAPOLEON, free range eggs 12  
sunny-side up on crispy sourdough with vintage  
cheddar sauce and bistro potatoes

FRENCH TOAST, thick slices of vanilla custard 10  
challah with warm maple syrup and all-natural bacon

EGGS NORWEGIAN, two poached eggs over smoked 12  
salmon and toasted challah with hollandaise and fruit

☼ BISTRO BREAKFAST, scrambled eggs, all-natural 10  
bacon, bistro potatoes and wheat toast

EGG WHITE OMELET with grilled chicken, green 11  
onions & peppers, Farmer's cheese and bistro potatoes

PWB BENEDICT, poached eggs over shaved ham on a 12  
toasted English muffin with hollandaise, served with  
bistro potatoes

BROCCOLI & ONION OMELET topped with vintage 11  
cheddar Mornay sauce, served with bistro potatoes

☼ CONTINENTAL BREAKFAST fresh baked croissant 9  
with butter and preserves, fresh fruit and local honey yogurt

QUICHE LORRAINE, apple-wood smoked bacon and 10  
Emmentaler, served with mixed greens

STEAK & EGGS, seared Certified Angus Beef™ hanger 14  
steak with two poached eggs, hollandaise and bistro potatoes

### Wednesday Night Special

#### OUR CHEF'S MUSSELS

More for less with house-cut fries,  
six wines at \$10—\$15 a bottle and live music  
from 7—10 PM

#### EMF jazz & blues

Third Friday of each month, live music while you dine  
and drink late night, 9—11:30PM  
No cover charge.

#### COOKING CLASSES 2012

Join Chef Leigh Hesling for our 2012 series of six  
cooking classes. Contact Lee Healy at 336-478-9126  
or lhealy@qwrh.com

### BREAKFAST SWEETS

CHOCOLATE-HAZELNUT CREPES with 9  
with caramelized banana

WARM POACHED FRUIT, dried cherries, apricots, 9  
raisins, prunes and cranberries in a cinnamon  
spiced broth with Greek yogurt and fresh mint

CRÈME FILLED WARM BEIGNETS with powdered 7  
sugar and local honey or hot chocolate sauce

PAIN AU CHOCOLATE, housemade chocolate 8  
croissant with ridiculously rich & thick hot chocolate

☼ Fast Preparation

MARTIN HUNT, GENERAL MANAGER | LEIGH HESLING, EXECUTIVE CHEF

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