

# PRINT-WORKS

## BISTRO

### Flatbreads

- ◊ *Smoked Apple, Sausage, Cherry & Prima Donna Cheese*
  - Bacon, Onion & Emmentaler Cheese*
  - Duck Confit, Shallots & Farmer's Cheese*
- 10

### APPETIZERS

- CRÈME FILLED WARM BEIGNETS** with powdered sugar and local honey or hot chocolate sauce 7
- ◊ **CHOCOLATE-HAZELNUT CREPES** with caramelized banana 9
- ◊ **TOULOUSE SAUSAGE & AGED CHEDDAR DIP** with herb butter crostini 11
- WARM POACHED FRUIT**, dried cherries, apricots, raisins, prunes and cranberries in a cinnamon spiced broth with Greek yogurt and mint 9
- CRISPY FRIED CALAMARI** with lemon aioli and cocktail sauce 11
- TRUFFLE FRIES** with herbs de Provence and saffron rouille 6
- LOBSTER FRICASSEE DIP** with crispy toasts 13
- ONION SOUP** topped with melted cheese 6
- ◊ **BEEF, BARLEY & MUSHROOM SOUP** with truffled tarragon crouton 6

### STARTER SALADS

- ◊ **WINTER SALAD** with tangerines, pomegranate, fennel, grilled endive, arugula, walnuts, barley, goat cheese and white balsamic-orange vinaigrette 9
- ROASTED BEET SALAD** with mixed greens, Roquefort croutons and vinaigrette 8
- SALAD FRISÉE** with bacon, poached egg, croutons and vinaigrette 9
- MIXED GREEN SALAD** with seasonal fresh vegetables and creamy herb dressing 5

### à la carte

- Two Eggs, any style* .....3
- Fresh Fruit* .....4
- Selection of Cereal with milk* .....4
- Steel Cut Oats with brown sugar* .....5
- Plain Yogurt with local honey* .....6
- All-Natural Bacon* .....4
- Sausage Links* .....4
- Bistro Potatoes* .....4
- Bagel with cream cheese* .....3
- English Muffin, toasted with butter & preserves* .....3
- Toast, whole wheat, white or rye with butter & preserves* .....2

### BRUNCH ENTRÉES

- ◊ **BROCCOLI & ONION OMELET** topped with vintage cheddar Mornay sauce, served with bistro potatoes 11
- CROQUE MADAME**, Westphalian ham, Emmentaler, béchamel sauce and two poached eggs over toasted sourdough, served with bistro potatoes 14
- PWB BENEDICT**, two poached eggs over shaved Westphalian ham on a toasted English muffin with hollandaise, served with bistro potatoes 12

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

- FRENCH TOAST**, thick slices of vanilla custard challah with warm maple syrup and all-natural bacon 10
- ◊ **SCRAMBLE IN A NEST**, scrambled eggs, Westphalian ham, Farmer's Cheese and shallot confit, served with bistro potatoes 12
- DUCK CONFIT HASH** with bistro potatoes, mushrooms and caramelized onions, topped with poached eggs and hollandaise 13
- BISTRO BREAKFAST**, scrambled eggs, all-natural bacon, bistro potatoes and toast 10
- EGGS NORWEGIAN**, two poached eggs over smoked salmon and toasted challah with hollandaise, served with seasonal fruit 12

### LUNCH PLATES & ENTRÉES

- QUICHE LORRAINE**, apple-wood smoked bacon and Emmentaler, served with mixed greens and house vinaigrette 10
- GRILLED SALMON QUINOA SALAD** with roasted sweet potatoes, arugula, honey-tarragon vinaigrette and shaved Prima Donna cheese 13
- ◊ **GRILLED CHICKEN SALAD** with tangerines, pomegranate, fennel, grilled endive, arugula, walnuts, barley, goat cheese and white balsamic-orange vinaigrette 12
- CHEESEBURGER**, served with hand-cut fries, available with cheddar, Roquefort or Emmentaler 11
- CHARCUTERIE SANDWICH** with cured and prepared meats, Emmentaler, shaved red onion, Dijon mustard and red wine vinaigrette on a French baguette, served with hand-cut fries 12
- CHICKEN PRIMA DONNA SANDWICH**, breaded and seared chicken breast on sourdough with Prima Donna cheese, honey-tarragon vinaigrette, fresh arugula and garlic mayonnaise, served with hand-cut fries 11
- ◊ **WILD MUSHROOM, LEEK & BARLEY STUFFED CABBAGE** with tomato-Pernod cream sauce 13
- FRESH FISH DU JOUR** (Please ask your server) Mkt
- BLACK PEPPER GRILLED SALMON** with honey-lime butter sauce, crème fraîche mashed potatoes and French green beans 14
- ◊ **PAN SEARED SEA SCALLOPS** with tangerine beurre blanc over mushroom barley with bacon vinaigrette and French green beans 16
- NC MOUNTAIN TROUT** with lemon caper beurre blanc, herb bread crumbs, potatoes au gratin and French green beans 15
- LEMON CHICKEN PAILLARD** with shallots, preserved lemon, crème fraîche mashed potatoes and Brussels sprouts 12
- STEAK FRITES**, seared Certified Angus Beef™ hanger steak with Maitre d' butter and hand-cut fries 14

◊ Chef's features December 7 — January 24