

PRINT-WORKS

BISTRO

Flatbreads

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

Wednesday Night Special

OUR CHEF'S MUSSELS
More for less with house-cut fries, six wines at \$10-\$15 a bottle & live music

15

SMALL PLATES

- PRINCE EDWARD ISLAND MUSSELS** 12
rope grown, steamed in Riesling with fresh herbs, served with hand-cut fries
- ◊ **LOCAL LAMB SLIDERS** 13
with Emmentaler, tomato jam, crispy bacon and hand-cut fries
- CONFIT DUCK SLIDERS** 10
with roasted shallot rouille
- CHEESEBURGER** 11
served with hand-cut fries, available with cheddar, Roquefort or Emmentaler

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

Sides

- Potatoes au Gratin4
- Truffle Fries.....6
- French Green Beans5
- Carrot & Parsnip Puree4
- Hand-Cut Fries4
- Mushroom Barley with Bacon Vinaigrette4
- Brussels Sprouts4
- Vegetable Du Jour4
- Crème Fraîche Mashed Potatoes4

APPETIZERS

- ESCARGOT BOURGUIGNONNE,** 12
sautéed snails in white wine garlic butter
- ◊ **TOULOUSE SAUSAGE & AGED CHEDDAR DIP** with herb butter crostini 11
- CHEESE BOARD,** artisan selection Mkt
- TRUFFLE FRIES** with herbs de Provence and saffron rouille 6
- CRISPY FRIED CALAMARI** with lemon aioli and cocktail sauce 11
- ◊ **ONION & EMMENTALER TART** with arugula and walnut salad 10
- CHEF'S CHARCUTERIE BOARD,** cured and prepared meats with mustard and cornichons 12
- LOBSTER FRICASSEE DIP** with crispy toasts 13
- WARM CHEESE PUFFS "GOUGERE"** 8
- ONION SOUP** topped with melted cheese 6
- ◊ **BEEF, BARLEY & MUSHROOM SOUP** with truffled tarragon crouton 6

ENTRÉES

- ◊ **PAN SEARED SEA SCALLOPS** with tangerine beurre blanc over mushroom barley with bacon vinaigrette and French green beans 28
- BLACK PEPPER GRILLED SALMON** with honey-lime butter sauce, crème fraiche mashed potatoes and French green beans 24
- NC MOUNTAIN TROUT** with lemon caper beurre blanc, herb bread crumbs, potatoes au gratin and French green beans 23
- FRESH FISH DU JOUR** (Please ask your server) Mkt
- ◊ **PORT WINE & THYME BRAISED BEEF SHORT RIBS,** Certified Angus Beef™ with crème fraiche mashed potatoes and French green beans 29
- PRINCE EDWARD ISLAND MUSSELS,** rope grown, steamed in Riesling with fresh herbs, served with hand-cut fries 19
- LEMON-GARLIC SHRIMP RISOTTO,** sautéed shrimp over a fennel and green pea risotto with crumbled goat cheese and fresh mint 19
- PORK MILANESE,** thinly pounded, lightly breaded bone-in chop with our winter salad and white balsamic-orange vinaigrette 24
- LEMON CHICKEN PAILLARD** with shallots, preserved lemon, crème fraiche mashed potatoes and Brussels sprouts 18
- ◊ **WILD MUSHROOM, LEEK & BARLEY STUFFED CABBAGE** with tomato-Pernod cream sauce 18
- OVERNIGHT DUCK CONFIT** with potatoes au gratin, Brussels sprouts and tarragon-mustard sauce 25
- ◊ **GRILLED VEAL CHOP** with truffle Madeira & caramelized pearl onion demi-glace, mushroom barley with bacon vinaigrette and sautéed seasonal greens 34
- FILET MIGNON,** Certified Angus Beef™ with Diane sauce, crème fraiche mashed potatoes and Brussels sprouts 32
- STEAK FRITES,** seared Certified Angus Beef™ hanger steak with Maitre d' butter and hand-cut fries 23

Daily Plates

- **MONDAY** -
Chicken Cordon Bleu
 20
- **TUESDAY** -
Chef's Locavore Plate
 Mkt
- **WEDNESDAY** -
Our Chef's Mussels
 15
- **THURSDAY** -
Cassoulet
 23
- **FRIDAY** -
Fish & Chips
 25
- **SATURDAY** -
Beef Stroganoff
 28
- **SUNDAY** -
Guinea Hen
 28

◊ Chef's features December 7 — January 24