

PRINT-WORKS

• B I S T R O •

THE ORIGINAL HENDRICK'S GIN, VYA DRY VERMOUTH, CUCUMBER

BISTRO MANHATTAN BULLEIT BOURBON, VYA SWEET VERMOUTH, ANGOSTURA BITTERS, STIRRED

PERSEPHONE POMEGRANATE, RAIN ORGANIC VODKA, ORGANIC POMEGRANATE, LICOR 43, COINTREAU, SUGARED RIM

ST GERMAIN ELDERFLOWER LIQUEUR, WHITE BORDEAUX, CHAMPAGNE

Mix "43" GREY GOOSE POIRE, LICOR 43, WHITE GRAPE JUICE, LEMON

GRA MA'S CAR GRAND MARNIER, COINTREAU, SOUR MIX, ORANGE TWIST

D I N N E R

A P P E T I Z E R S

H O T

- ESCARGOT BOURGUIGNONNE**, SAUTÉED SNAILS IN WHITE WINE GARLIC BUTTER 12
- LOBSTER FRICASSEE DIP** WITH CRISPY TOASTS 12
- CRISPY FRIED CALAMARI** WITH LEMON AÏOLI AND COCKTAIL SAUCE 10
- ***ALMOND CRUSTED BRIE** WITH BLACKBERRY COMPOTE AND BLACK PEPPER CROSTINI 12
- MUSSELS** STEAMED IN RIESLING WITH FRESH HERBS AND TOASTS 11
- CONFIT DUCK SLIDERS** WITH ROASTED SHALLOT ROUILLE 10
- WARM CHEESE PUFFS "GOUGÈRE"** 6
- ONION SOUP** TOPPED WITH MELTED CHEESE 5
- SOUP DU JOUR** 5

F L A T B R E A D S

- ***SAUCISSON, SWEET CORN & GOAT CHEVRE** 10
- BACON, ONION & EMMENTALER CHEESE** 10
- DUCK CONFIT, FARMER'S CHEESE & SHALLOTS** 10

C O L D

- ***LOCAL TOMATO PLATE** WITH EXTRA VIRGIN OLIVE OIL, FARMER'S CHEESE AND FRESH BASIL CHIFFONADE 12
- CHEF'S CHARCUTERIE BOARD** CURED AND PREPARED MEATS WITH DIJON MUSTARD AND CORNICHONS 12
- ***CARROT AND ROASTED CORN SALAD** WITH MIXED GREENS, COTTAGE CHEESE AND HONEY LEMON-CUMIN VINAIGRETTE 8
- MIXED GREEN SALAD** WITH SEASONAL FRESH VEGETABLES AND CREAMY HERB DRESSING 5
- ROASTED BEET SALAD** WITH MIXED GREENS, ROQUEFORT CROUTONS AND VINAIGRETTE 8
- SALAD ROQUEFORT** WITH MIXED GREENS AND WALNUT VINAIGRETTE 8
- SALAD FRISÉE** WITH BACON, POACHED EGG, CROUTONS AND VINAIGRETTE 9
- CHEESE BOARD** SELECTION OF ARTISAN CHEESES MKT

E N T R É E S

- ***SEARED SCALLOPS** WITH CITRUS AND HEIRLOOM TOMATO CRÈME FRAICHE, SAVORY TOMATO BREAD PUDDING AND FRENCH GREEN BEANS 27
- BLACK PEPPER GRILLED SALMON** WITH HONEY-LIME BUTTER SAUCE, CRÈME FRAÎCHE MASHED POTATOES AND FRENCH GREEN BEANS 23
- NC MOUNTAIN TROUT** WITH LEMON CAPER BEURRE BLANC, HERB BREAD CRUMBS, FRENCH GREEN BEANS AND SAVORY TOMATO BREAD PUDDING 22
- ***SMOKED TOMATO BRAISED HALIBUT** WITH HOUSEMADE HERB-BOURSIN CHEESE, LYONNAISE NEW POTATOES AND FRENCH GREEN BEANS 30
- FRESH FISH DU JOUR** MKT
- PRINCE EDWARD ISLAND ROPE GROWN MUSSELS** STEAMED IN RIESLING WITH FRESH HERBS AND FRIES 19
- HEIRLOOM TOMATO TART** WITH CRUMBLER FARMER'S CHEESE, CRISPY ZUCCHINI CHIPS AND WILTED SPINACH 17
- LEMON CHICKEN PAILLARD** WITH SHALLOTS, PRESERVED LEMON, CRÈME FRAÎCHE MASHED POTATOES AND BRUSSELS SPROUTS 18
- TRUFFLED BOUDIN BLANC**, PAN SEARED DELICATE WHITE PORK SAUSAGE, WITH CARAMELIZED ONIONS, WILTED SPINACH AND CRÈME FRAÎCHE MASHED POTATOES 23
- ***GNOCCHI PROVENCAL** WITH WILD CAUGHT SHRIMP, BACON, CAPERS, OLIVES, ARUGULA AND HEIRLOOM TOMATO IN A LIGHT CREAM SAUCE 19
- OVERNIGHT DUCK CONFIT** WITH SAVORY TOMATO BREAD PUDDING, BRUSSELS SPROUTS AND TARRAGON-MUSTARD SAUCE 23
- CHEESEBURGER** SERVED WITH FRIES, AVAILABLE WITH CHEDDAR, ROQUEFORT OR EMMENTALER 11
- ***HERB CRUSTED LAMB MEDALLIONS** WITH RATATOUILLE, LYONNAISE NEW POTATOES AND PARRANO-HERB GRILLED BAGUETTE 30
- SAUTEED PORK MILANESE**, THINLY POUNDED, LIGHTLY BREADED BONE-IN CHOP WITH TOMATOES, SHAVED PARMESAN AND MIXED GREENS WITH HEIRLOOM TOMATO VINAIGRETTE 22
- FILET MIGNON** WITH CRÈME FRAÎCHE MASHED POTATOES, BRUSSELS SPROUTS AND DIANE SAUCE 32
- ***GRILLED NY STRIP STEAK** WITH SWEET CORN & BACON-BASIL RAGOÛT, LYONNAISE NEW POTATOES AND BRUSSELS SPROUTS 30
- STEAK FRITES**, SEARED HANGER STEAK WITH MAÎTRE D' BUTTER AND FRIES 22

S I D E S

- LYONNAISE NEW POTATOES** 4
- RATATOUILLE** 4
- SAVORY TOMATO BREAD PUDDING** 4
- BRUSSELS SPROUTS** 4
- FRENCH GREEN BEANS** 4
- CRÈME FRAICHE MASHED POTATOES** 4
- HAND CUT FRIES** 4

D A I L Y

M O N D A Y

CHICKEN CORDON BLEU
20

T U E S D A Y

CHEF'S LOCAVORE PLATE
MKT

W E D N E S D A Y

POUSSIN
WITH CORN & TOMATO BREAD STUFFING
26

T H U R S D A Y

CHEF'S WHOLE FISH
MKT

F R I D A Y

TRADITIONAL FISH & CHIPS
25

S A T U R D A Y

BEEF STROGANOFF
28

S U N D A Y

COQ AU VIN
18

*ITEMS DESIGNATED WITH AN ASTERISK ARE PART OF OUR SUMMER FEATURES

LEIGH HESLING, EXECUTIVE CHEF

MARTIN HUNT, GENERAL MANAGER