

PRINT-WORKS

BISTRO

Flatbreads

◊ *Smoked Apple, Sausage, Cherry & Prima Donna Cheese*

Bacon, Onion & Emmentaler Cheese

Duck Confit, Shallots & Farmer's Cheese

10

APPETIZERS

- TRUFFLE FRIES *with herbs de Provence and saffron rouille* 6
- ◊ TOULOUSE SAUSAGE & AGED CHEDDAR DIP *with herb butter crostini* 11
- CRISPY FRIED CALAMARI *with lemon aioli and cocktail sauce* 11
- 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

SMALL PLATES

- PRINCE EDWARD ISLAND MUSSELS *rope grown, steamed in Riesling with fresh herbs, served with hand-cut fries* 12
- ◊ ONION & EMMENTALER TART *with arugula and walnut salad* 10
- CONFIT DUCK SLIDERS *with roasted shallot rouille* 10
- CHEF'S CHARCUTERIE BOARD, *cured and prepared meats with mustard and cornichons* 12

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
- MIXED GREEN SALAD *with seasonal fresh vegetables and creamy herb dressing* 5

Sides

- Potatoes au Gratin4
- Truffle Fries6
- French Green Beans5
- Carrot & Parsnip Puree4
- Hand-Cut Fries4
- Mushroom Barley with Bacon Vinaigrette4
- Brussels Sprouts4
- Vegetable Du Jour4
- Crème Fraiche Mashed Potatoes4

SALADS & SANDWICHES

- HERB SEARED CERTIFIED ANGUS BEEF™ TENDERLOIN SALAD *with walnuts Roquefort croutons, mixed greens and walnut vinaigrette* 14
- DUCK CONFIT SALAD *with spinach, Farmer's cheese, dried cherries, almonds and cranberry-orange vinaigrette* 13
- SALAD FRISÉE *with bacon lardons, two poached eggs, croutons and house vinaigrette* 11
- GRILLED SALMON QUINOA SALAD *with roasted sweet potatoes, arugula, honey-tarragon vinaigrette and shaved Prima Donna cheese* 13

◊ STEAK & EGG SANDWICH 14
Certified Angus Beef™ served open-faced on truffled sourdough with horseradish rouille, caramelized onions, fried eggs and hand-cut fries

- ◊ 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
- ◊ LOCAL LAMB SLIDERS *with Emmentaler, tomato jam and crispy bacon, served with hand-cut fries* 13
- CROQUE MONSIEUR, *shaved Westphalian ham, Emmentaler and béchamel sauce on sourdough, grilled until crispy and served with hand-cut fries* 13
- 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

LUNCH ENTRÉES

- FRESH FISH DU JOUR (*Please ask your server*) Mkt
- BLACK PEPPER GRILLED SALMON *with honey-lime butter sauce, crème fraiche 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-GARLIC SHRIMP RISOTTO, *sautéed shrimp over a fennel and green pea risotto with crumbled goat cheese and fresh mint* 13
- QUICHE LORRAINE, *apple-wood smoked bacon and Emmentaler, served with mixed greens and house vinaigrette* 10
- ◊ WILD MUSHROOM, LEEK & BARLEY STUFFED CABBAGE *with tomato-Pernod cream sauce* 13
- LEMON CHICKEN PAILLARD *with shallots, preserved lemon, crème fraiche mashed potatoes and Brussels sprouts* 12
- PORK MILANESE, *thinly pounded, lightly breaded pork loin with our winter salad and white balsamic-orange vinaigrette* 13
- STEAK FRITES, *seared Certified Angus Beef™ hanger steak with Maitre d' butter and hand-cut fries* 14

◊ Chef's features December 7 — January 24

MARTIN HUNT, GENERAL MANAGER | LEIGH HESLING, EXECUTIVE CHEF