

PRINT-WORKS

• BISTRO •

SMOOTHIES

Made with fresh fruits,
Homeland Creamery milk,
housemade ice creams & 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

GREEK YOGURT 6
with honey

BAGEL 3

TOAST, wheat, white, rye 2

ENGLISH MUFFIN with 3
preserves and butter

BOWL OF SLICED FRUIT 4

STRAWBERRIES & CREME 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

SPRING ONION, ASPARAGUS & FRENCH FETA 11
OMELET, served with bistro potatoes

BISTRO SANDWICH, scrambled eggs, shaved ham, 12
bacon, Prima Donna cheese and mustard aioli on a
toasted English muffin, served with 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

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

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

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

Wednesday Night Special

OUR CHEF'S MUSSELS

More for less with hand-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 10
with caramelized strawberries

MUFFIN BASKET, assorted fresh baked muffins 7
served warm with butter

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

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

☼ Fast Preparation

MARTIN HUNT, GENERAL MANAGER | LEIGH HESLING, EXECUTIVE CHEF

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