

# PRINT-WORKS

## BISTRO

### Flatbreads

- ◊ *Asparagus, Spring Onion & Truffled Goat Cheese*
  - Bacon, Onion & Emmentaler Cheese*
  - Duck Confit, Shallots & Farmer's Cheese*
- 10

### APPETIZERS

- CRÈME FILLED WARM BEIGNETS** 7  
*with powdered sugar and honey or hot chocolate sauce*
- ◊ **CHOCOLATE-HAZELNUT CREPES** 10  
*with caramelized strawberries*
- ◊ **FRESH LOCAL STRAWBERRIES** with 8  
*Greek yogurt and a sprinkle of brown sugar*
- CRISPY FRIED CALAMARI** with 11  
*lemon aioli and cocktail sauce*
- TRUFFLE FRIES** with herbs de 6  
*Provence and saffron rouille*
- LOBSTER FRICASSEE DIP** 13  
*with crispy toasts*
- ONION SOUP** topped with melted cheese 6
- ◊ **CREAMY ASPARAGUS SOUP** with 6  
*tomato jam and goat cheese crumbles*

### STARTER SALADS

- ◊ **STRAWBERRY BIBB SALAD**, fresh 9  
*strawberries over Bibb lettuce with roasted pecans, Farmer's cheese and rhubarb vinaigrette*
- ROASTED BEET SALAD** with mixed 8  
*greens, Roquefort croutons and walnut vinaigrette*
- SALAD FRISÉE** with bacon, poached 9  
*egg, crispy croutons and house vinaigrette*
- MIXED GREEN SALAD** with seasonal 5  
*fresh vegetables and creamy herb dressing*

### à la carte

- Two Eggs, any style* .....3
- Fresh Fruit* .....4
- Selection of Cereal with milk* .....4
- Steel Cut Oats with brown sugar* .....5
- Greek 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

- ◊ **SPRING ONION, ASPARAGUS & FRENCH FETA OMELET** 11  
*served with bistro potatoes*
- DUCK CONFIT HASH** with bistro potatoes, mushrooms and 13  
*caramelized onions, topped with poached eggs and hollandaise*
- FRENCH TOAST**, thick slices of vanilla custard challah with warm 10  
*maple syrup and all-natural bacon*

◊ **BUBBLE & SQUEAK**  
*sautéed roasted vegetables topped with a fried egg and served with Giacomo's English bangers*

13

- PWB BENEDICT**, two poached eggs over shaved Westphalian 12  
*ham on a toasted English muffin with hollandaise, served with bistro potatoes*
- CROQUE MADAME**, Westphalian ham, Emmentaler, béchamel 14  
*sauce and two poached eggs over toasted sourdough, served with bistro potatoes*
- BISTRO BREAKFAST**, scrambled eggs, all-natural bacon, bistro 10  
*potatoes and toast*
- EGGS NORWEGIAN**, two poached eggs over smoked salmon and 12  
*toasted challah with hollandaise, served with seasonal fruit*

### LUNCH PLATES & ENTRÉES

- QUICHE LORRAINE**, apple-wood smoked bacon and Emmentaler, 10  
*served with mixed greens and house vinaigrette*
- GRILLED SALMON QUINOA SALAD** with crispy sunchoke 14  
*chips, arugula, honey-tarragon vinaigrette and shaved Prima Donna cheese*
- ◊ **GRILLED CHICKEN SALAD** with fresh strawberries, 12  
*Bibb lettuce, roasted pecans, Farmer's cheese and rhubarb vinaigrette*
- CHEESEBURGER**, served with hand-cut fries, available 11  
*with cheddar, Roquefort or Emmentaler*
- ◊ **GRILLED CHICKEN SANDWICH**, on a toasted croissant bun 12  
*with Westphalian ham, Emmentaler, arugula and shallot rouille, served with hand-cut fries*
- ◊ **GOAT CHEESE AND BASIL STUFFED TOMATO** 13  
*over roasted spring carrot, early peas and barley, topped with tomato beurre blanc*
- FRESH FISH DU JOUR** (Please ask your server) Mkt
- BLACK PEPPER GRILLED SALMON** with honey-lime 14  
*butter sauce, crème fraîche mashed potatoes and French green beans*
- NC MOUNTAIN TROUT** with lemon caper beurre blanc, 15  
*herb bread crumbs, crème fraîche mashed potatoes and French green beans*
- LEMON CHICKEN PAILLARD** with shallots, preserved lemon, 12  
*crème fraîche mashed potatoes and Brussels sprouts*
- BISTRO STEAK**, seared Certified Angus Beef® café strip steak 14  
*with Maitre d' butter and hand-cut fries*

◊ Chef's features April 18—May 22