

# PRINTWORKS

## BISTRO

**HIBISCUS**, CHAMPAGNE AND CRANBERRY JUICE

**PERSEPHONE**, PRAIRIE ORGANIC VODKA, ORGANIC POMEGRANATE, LICOR 43, COINTREAU, SUGARED RIM

**MIMOSA**, CHAMPAGNE AND FRESH SQUEEZED ORANGE JUICE

**BLOODY MARY**, PINNACLE VODKA, BISTRO BLOODY MARY MIX, CUCUMBER, CELERY AND OLD BAY RIM

## BREAKFAST

### BREAKFAST PLATES

<b>*CONTINENTAL BREAKFAST</b> , FRESH BAKED CROISSANT WITH BUTTER AND PRESERVES, FRESH FRUIT AND LOCAL HONEY YOGURT	9
<b>BRIOCHE FRENCH TOAST</b> , THICK SLICES OF BRIOCHE WITH WARM MAPLE SYRUP AND ALL-NATURAL BACON	10
<b>*BISTRO BREAKFAST</b> , SCRAMBLED EGGS, ALL-NATURAL BACON, BISTRO POTATOES AND WHEAT TOAST	10
<b>PWB BENEDICT</b> , POACHED EGGS OVER BLACK FOREST HAM ON A TOASTED ENGLISH MUFFIN WITH HOLLANDAISE, SERVED WITH BISTRO POTATOES	12
<b>HAM &amp; BRIE OMELET</b> SERVED WITH BISTRO POTATOES	10
<b>3-MINUTE EGGS &amp; SOLDIERS</b> , TWO SOFT BOILED EGGS IN THE SHELL WITH BRIOCHE TOASTS AND TRUFFLE SALT	8
<b>QUICHE LORRAINE</b> , ALL-NATURAL BACON AND EMMENTALER SERVED WITH MIXED GREENS	10
<b>SHRIMP &amp; CRAB QUICHE</b> WITH MIXED GREENS DRESSED WITH HOUSE VINAIGRETTE	12
<b>EGGS NORWEGIAN</b> , TWO POACHED EGGS OVER SMOKED SALMON AND TOASTED BRIOCHE WITH HOLLANDAISE AND FRUIT	12
<b>BISTRO BREAKFAST SANDWICH</b> , SCRAMBLED EGGS, GIACOMO'S SAUSAGE, WHITE CHEDDAR AND DIJON ROUILLE ON A CROISSANT, SERVED WITH BISTRO POTATOES	11
<b>EGG WHITE OMELET</b> WITH GRILLED CHICKEN, GREEN ONIONS & PEPPERS, FARMER'S CHEESE AND BISTRO POTATOES	10
<b>STEAK AND EGGS</b> , SEARED HANGER STEAK WITH TWO POACHED EGGS, HOLLANDAISE AND BISTRO POTATOES	14
<b>CONFIT DUCK HASH</b> WITH BISTRO POTATOES, MUSHROOMS, AND CARAMELIZED ONIONS, TOPPED WITH POACHED EGGS AND HOLLANDAISE	12

### BREAKFAST SWEETS

<b>*CHEF'S PASTRIES</b> , HOUSEMADE DAILY	6
<b>*BRÛLÉED OATMEAL</b> WITH CRÈME FRAICHE, DRIED FRUIT AND ALMONDS	7
<b>CRÈME FILLED WARM BEIGNETS</b> WITH POWDERED SUGAR AND HONEY OR HOT CHOCOLATE SAUCE	6
<b>PAIN AU CHOCOLATE</b> , HOUSEMADE DAILY WITH RIDICULOUSLY RICH & THICK HOT CHOCOLATE	8
<b>CRÈPE SUZETTE</b> WITH VANILLA ICE CREAM	7

### SMOOTHIES

MADE WITH FRESH FRUIT, HOMELAND CREAMERY WHOLE MILK AND YOGURT.

**SEASONAL SPECIAL** 7  
(PLEASE ASK YOUR SERVER)

**PINEAPPLE-STRAWBERRY** 7

**LOCAL HONEY-YOGURT-BERRY** 7

**BANANA-COCONUT** 6

### À LA CARTE

<b>GRAPEFRUIT HALF</b>	2
<b>BOWL OF FRESH FRUIT</b>	4
<b>BERRIES &amp; CREAM</b>	6
<b>SELECTION OF COLD CEREAL</b> WITH MILK	4
<b>STEEL CUT OATS</b> WITH BROWN SUGAR	5
<b>PLAIN YOGURT</b> WITH LOCAL HONEY	6
<b>TWO EGGS</b> , ANY STYLE	3
<b>ALL-NATURAL BACON</b>	4
<b>LOCAL SAUSAGE PATTY</b>	4
<b>BISTRO POTATOES</b>	4
<b>TOAST</b> , WHEAT, WHITE, RYE	2
<b>BAGEL</b>	3
<b>ENGLISH MUFFIN</b> WITH PRESERVES AND BUTTER	3

### JUICES & COFFEE

<b>SELECTION OF JUICES</b>	2.50
ORANGE, APPLE, CRANBERRY, V-8, GRAPEFRUIT	
<b>COFFEE OR TEA</b>	2.50
<b>HOT CHOCOLATE</b>	4.00
RIDICULOUSLY RICH & THICK	
<b>CAPPUCCINO OR LATTE</b>	3.75
DOUBLE	4.75
<b>ESPRESSO</b>	2.75
DOUBLE	3.75
<b>HOMELAND CREAMERY MILK</b> , 2% OR NO FAT	2.50

\*"SHORT ON TIME?", ITEMS MARKED WITH AN ASTERISK ONLY TAKE A FEW MINUTES TO PREPARE.

LEIGH HESLING, EXECUTIVE CHEF

MARTIN HUNT, GENERAL MANAGER