

# PRINT-WORKS

• B I S T R O •

**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, OLIVES  
**Mix "43"**, GREY GOOSE POIRE, LICOR 43, WHITE GRAPE JUICE, AND LEMON  
**ST GERMAIN**, ELDERFLOWER LIQUEUR, WHITE BORDEAUX, AND CHAMPAGNE

## BRUNCH

### APPETIZERS

#### HOT

- WARM BEIGNETS** WITH POWDERED SUGAR AND HONEY 5
- \***BAKED BRIE** MINIATURE WHEELS OF BRIE TOPPED WITH LEMON-RAISIN COMPOTE AND BAKED IN BRICK DOUGH 12
- ESCARGOT BOURGUIGNONNE** SAUTÉED SNAILS IN WHITE WINE GARLIC BUTTER 12
- PRINT WORKS FLATBREADS** 9
- DUCK CONFIT, FARMER'S CHEESE & SHALLOTS
  - BACON, ONIONS & CHEESE
  - \*SMOKED PEAR, ROQUEFORT, WALNUTS & ARUGULA
- \***PAN SEARED FOIE GRAS** WITH CABERNET POACHED PEARS 15
- CRISPY FRIED CALAMARI** WITH LEMON AIOLI AND COCKTAIL SAUCE 10
- LOBSTER FRICASSEE DIP** WITH CRISPY TOASTS 12
- ONION SOUP** TOPPED WITH MELTED CHEESE 5
- SOUP DU JOUR** 5

#### COLD

- MIXED GREEN SALAD** WITH RADISH, CUCUMBER, CELERY AND CREAMY HERB DRESSING 5
- ROASTED BEET SALAD** WITH MIXED GREENS, ROQUEFORT CROUTON AND VINAIGRETTE 7
- SALAD FRISÉE** WITH BACON, POACHED EGG, CROUTONS AND VINAIGRETTE 8
- SALAD ROQUEFORT** WITH MIXED GREENS AND WALNUT VINAIGRETTE 7
- CHEF'S CHARCUTERIE BOARD** CURED AND PREPARED MEATS WITH DIJON MUSTARD AND CORNICHON 12

### BEVERAGES

- FRESH SQUEEZED JUICE** 2.50  
ORANGE & GRAPEFRUIT
- APPLE, CRANBERRY & V-8 JUICE** 2.50
- COFFEE**, *PRINT WORKS BLEND* 2.25
- HOT OR ICED TEA**, 2.25
- HOT CHOCOLATE** 2.25
- ESPRESSO**, OR DOUBLE 2.75/3.75
- CAPPUCCINO & LATTE**, OR DOUBLE 3.75/4.75
- MILK**, 2% OR NO FAT 2.25

### ALA CARTE

- FRESH FRUIT** 3
- SELECTION OF CEREALS** WITH MILK 4
- STEEL CUT OATS** WITH BROWN SUGAR, RAISINS & WALNUTS 5
- PLAIN YOGURT** WITH LOCAL HONEY 3
- TWO EGGS**, ANY STYLE 3
- ALL-NATURAL BACON** 3
- BISTRO POTATOES** 3
- BAGEL** WITH CREAM CHEESE 3
- ENGLISH MUFFIN**, TOASTED WITH BUTTER & PRESERVES 2
- TOAST**, WHOLE WHEAT OR WHITE WITH BUTTER & PRESERVES 2

### BRUNCH ENTRÉES

- CONFIT DUCK HASH** WITH BISTRO POTATOES, MUSHROOMS, AND CARAMELIZED ONIONS, TOPPED WITH POACHED EGGS AND HOLLANDAISE 10
- HAM & BRIE OMELET**, SERVED WITH BISTRO POTATOES 10
- \***BISTRO BREAKFAST SANDWICH**, SCRAMBLED EGGS, GIACOMO'S SAUSAGE, WHITE CHEDDAR AND DIJON ROUILLE ON A CROISSANT, SERVED WITH BISTRO POTATOES 11
- EGGS BENEDICT**, TWO POACHED EGGS OVER BLACK FOREST HAM ON A TOASTED ENGLISH MUFFIN WITH HOLLANDAISE, SERVED WITH BISTRO POTATOES 11
- THICK SLICED FRENCH TOAST** WITH WARM PURE MAPLE SYRUP AND ALL-NATURAL BACON 9
- SHRIMP & CRAB QUICHE** WITH MIXED GREENS DRESSED WITH RED WINE VINAIGRETTE 12
- CROQUE MADAME**, HAM, TWO POACHED EGGS AND CHEESE SAUCE OVER TOASTED CHALLAH WITH BISTRO POTATOES 12
- BISTRO BREAKFAST**, SCRAMBLED EGGS, BACON, BISTRO POTATOES AND TOAST 10
- EGGS NORWEGIAN**, TWO POACHED EGGS OVER SMOKED SALMON AND TOASTED CHALLAH WITH HOLLANDAISE 12
- STEAK AND EGGS** SEARED HANGER STEAK WITH TWO POACHED EGGS, HOLLANDAISE AND BISTRO POTATOES 14

### LUNCH PLATES & ENTRÉES

- QUICHE LORRAINE**, ALL-NATURAL BACON AND EMMENTALER, SERVED WITH MIXED GREENS 9
- SALAD NICOISE** WITH POACHED TUNA, FRENCH GREEN BEANS, KALAMATA OLIVES, ANCHOVIES, BOILED EGG AND POTATOES 12
- \***GRILLED CHICKEN SALAD** WITH ROASTED PEARS, FARMER'S CHEESE, HAZELNUTS AND LEMON VINAIGRETTE 12
- BLACK FOREST HAM, PARRANO AND TOASTED WALNUTS** WITH SEASONAL GREENS AND ROASTED LEMON VINAIGRETTE 10
- CHEESEBURGER** SERVED WITH FRIES, AVAILABLE WITH CHEDDAR, ROQUEFORT OR EMMENTALER 11
- CROQUE MONSIEUR**, TOASTED HAM AND EMMENTALER SANDWICH, SERVED WITH FRIES 10
- FRENCH DIP**, GENTLY ROASTED BEEF SLICED THIN WITH EMMENTALER ON A BAGUETTE WITH JUS AND FRIES 11
- \***GRILLED CHICKEN SANDWICH**, CARAMELIZED ONIONS, SAUTÉED MUSHROOMS, WHITE CHEDDAR AND ROASTED RED PEPPER ROUILLE ON A FRENCH BAGUETTE, SERVED WITH FRIES 10
- FRESH FISH DU JOUR** MKT
- CASSOULET** OF SAUSAGE, DUCK CONFIT, BACON AND WHITE BEANS, SERVED WITH BRUSSELS SPROUTS 12
- NC MOUNTAIN TROUT** WITH LEMON CAPER BEURRE BLANC, HERB BREAD CRUMBS, ROASTED POTATOES AND CAULIFLOWER GRATIN 13
- \***BLACK PEPPER GRILLED SALMON** WITH HONEY-LIME BUTTER SAUCE, CRÈME FRAICHE MASHED POTATOES AND FRENCH GREEN BEANS 13
- \***TARRAGON SEARED SCALLOPS** WITH KUMQUAT MARMALADE SAUCE, CRÈME FRAICHE MASHED POTATOES AND SAUTÉED SPINACH 15
- \***FORBIDDEN BLACK RICE** WITH BUTTERED LEEKS, ROASTED PUMPKIN, GRILLED PORTABELLO MUSHROOM AND TOASTED WALNUTS 10
- LEMON CHICKEN PAILLARD** WITH SHALLOTS, PRESERVED LEMON, CRÈME FRAICHE MASHED POTATOES AND SAUTÉED SPINACH 12
- \***GRILLED PORK TENDERLOIN** WITH CURRY-APPLE CREAM SAUCE AND MARCONA ALMONDS OVER DRIED APRICOT COUSCOUS 12

\*ITEMS DESIGNATED WITH AN ASTERISK ARE PART OF OUR WINTER FEATURES

LEIGH HESLING, EXECUTIVE CHEF

MARTIN HUNT, GENERAL MANAGER