

PRINT-WORKS

· B I S T R O ·

HIBISCUS, CHAMPAGNE AND CRANBERRY JUICE

PERSEPHONE, RAIN 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 AND CELERY
Mix "43", GREY GOOSE POIRE, LICOR 43, WHITE GRAPE JUICE, AND LEMON
ST GERMAIN, ELDERFLOWER LIQUEUR, WHITE BORDEAUX, AND CHAMPAGNE

BRUNCH

APPETIZERS

HOT

- ***ALMOND CRUSTED BRIE** WITH BLACKBERRY COMPOTE AND BLACK PEPPER CROSTINI 12
- ***WARM BEIGNETS** CRÈME FILLED, WITH POWDERED SUGAR AND HONEY OR HOT CHOCOLATE SAUCE 6
- 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

FLATBREADS

- ***SAUCISSON, SWEET CORN & GOAT CHÈVRE** 10
- BACON, ONION & EMMENTALER CHEESE** 10
- DUCK CONFIT, SHALLOTS & FARMER'S CHEESE** 10

COLD

- ***LOCAL TOMATO PLATE** WITH EXTRA VIRGIN OLIVE OIL, FARMER'S CHEESE AND FRESH BASIL CHIFFONADE 12
- CHEF'S CHARCUTERIE BOARD** CURED AND PREPARED MEATS WITH DIJON MUSTARD AND CORNICHONS 12
- MIXED GREEN SALAD** WITH SEASONAL VEGETABLES AND CREAMY HERB DRESSING 5
- ROASTED BEET SALAD** WITH MIXED GREENS, ROQUEFORT CROUTONS AND VINAIGRETTE 8
- SALAD FRISÉE** WITH BACON, POACHED EGG, CROUTONS AND VINAIGRETTE 9
- SALAD ROQUEFORT** WITH MIXED GREENS AND WALNUT VINAIGRETTE 8

BEVERAGES

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

ALA CARTE

- FRESH FRUIT** 4
- SELECTION OF CEREALS** WITH MILK 4
- STEEL CUT OATS** WITH BROWN SUGAR 5
- PLAIN YOGURT** WITH LOCAL HONEY 6
- TWO EGGS**, ANY STYLE 3
- ALL-NATURAL BACON** 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

- CONFIT DUCK HASH** WITH BISTRO POTATOES, MUSHROOMS, AND CARAMELIZED ONIONS, TOPPED WITH POACHED EGGS AND HOLLANDAISE 12
- HAM & BRIE OMELET** SERVED WITH BISTRO POTATOES 10
- SCRAMBLE IN A NEST**, SCRAMBLED EGGS, TRUFFLED MUSHROOMS, SPINACH AND ONIONS IN A PASTRY SHELL, SERVED WITH ALL-NATURAL BACON AND BISTRO POTATOES 11
- BISTRO BREAKFAST SANDWICH**, SCRAMBLED EGGS, GIACOMO'S SAUSAGE, WHITE CHEDDAR AND DIJON ROUILLE ON A CROISSANT, SERVED WITH BISTRO POTATOES 11
- ***HEIRLOOM TOMATO & BACON OMELET** WITH EMMENTALER AND BISTRO POTATOES 10
- PWB BENEDICT**, TWO POACHED EGGS OVER BLACK FOREST HAM ON A TOASTED ENGLISH MUFFIN WITH HOLLANDAISE, SERVED WITH BISTRO POTATOES 12
- ***THICK SLICED FRENCH TOAST** WITH WARM BLACKBERRY COMPOTE AND ALL-NATURAL BACON 10
- 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, ALL-NATURAL 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 AND HOLLANDAISE, SERVED WITH BISTRO POTATOES 14

LUNCH PLATES & ENTRÉES

- QUICHE LORRAINE**, ALL-NATURAL BACON AND EMMENTALER, SERVED WITH MIXED GREENS 10
- SALAD NICOISE** WITH POACHED TUNA, FRENCH GREEN BEANS, KALAMATA OLIVES, ANCHOVIES, BOILED EGG AND POTATOES 13
- ***GRILLED CHICKEN SALAD** WITH CARROTS, ROASTED CORN, MIXED GREENS, COTTAGE CHEESE AND HONEY-LEMON VINAIGRETTE WITH TOASTED CUMIN 12
- ***HERB SEARED BEEF TENDERLOIN SALAD** WITH CHERRY TOMATOES, WALNUTS, ROQUEFORT CROUTONS, MIXED GREENS AND WALNUT VINAIGRETTE 14
- CHEESEBURGER** SERVED WITH FRIES, AVAILABLE WITH CHEDDAR, ROQUEFORT OR EMMENTALER 11
- ***WILD CAUGHT SHRIMP SALAD SANDWICH** ON A CROISSANT, SERVED WITH FRIES 12
- 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
- HEIRLOOM TOMATO TART** WITH CRUMBLER FARMER'S CHEESE, CRISPY ZUCCHINI CHIPS AND WILTED SPINACH 12
- FRESH FISH DU JOUR** MKT
- NC MOUNTAIN TROUT** WITH LEMON CAPER BEURRE BLANC, HERB BREAD CRUMBS, FRENCH GREEN BEANS AND SAVORY TOMATO BREAD PUDDING 13
- BLACK PEPPER GRILLED SALMON** WITH HONEY-LIME BUTTER SAUCE, CRÈME FRAICHE MASHED POTATOES AND FRENCH GREEN BEANS 13
- ***SEARED SCALLOPS** WITH CITRUS AND HEIRLOOM TOMATO CRÈME FRAICHE, SAVORY TOMATO BREAD PUDDING AND FRENCH GREEN BEANS 15
- LEMON CHICKEN PAILLARD** WITH SHALLOTS, PRESERVED LEMON, CRÈME FRAICHE MASHED POTATOES AND BRUSSELS SPROUTS 12
- SAUTEED PORK MILANESE**, THINLY POUNDED, LIGHTLY BREADED PORK LOIN WITH TOMATOES, SHAVED PARMESAN AND MIXED GREENS WITH HEIRLOOM TOMATO VINAIGRETTE 12

*ITEMS DESIGNATED WITH AN ASTERISK ARE PART OF OUR SUMMER FEATURES

LEIGH HESLING, EXECUTIVE CHEF

MARTIN HUNT, GENERAL MANAGER