

PRINT-WORKS

• B I S T R O •

THE ORIGINAL HENDRICK'S GIN, VYA DRY VERMOUTH, CUCUMBER

BISTRO MANHATTAN BULLEIT BOURBON, VYA SWEET VERMOUTH, ANGOSTURA BITTERS, STIRRED

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

ST GERMAIN ELDERFLOWER LIQUEUR, WHITE BORDEAUX, CHAMPAGNE

MIX "43" GREY GOOSE POIRE, LICOR 43, WHITE GRAPE JUICE, LEMON

GRA MA'S CAR GRAND MARNIER, COINTREAU, SOUR MIX, ORANGE TWIST

D I N N E R

A P P E T I Z E R S

H O T

- ESCARGOT BOURGUIGNONNE** 12
SAUTÉED SNAILS IN WHITE WINE GARLIC BUTTER
- *BAKED BRIE**, MINIATURE WHEELS OF BRIE TOPPED WITH LEMON-RAISIN COMPOTE AND BAKED IN BRICK DOUGH 12
- LOBSTER FRICASSEE DIP** 12
WITH CRISPY TOASTS
- PRINT WORKS FLATBREADS** 9
• DUCK CONFIT, FARMER'S CHEESE & SHALLOTS
*SMOKED PEAR, ROQUEFORT, WALNUTS & ARUGULA
• BACON, ONIONS & CHEESE
- CRISPY FRIED CALAMARI** 10
WITH LEMON AÏOLI AND COCKTAIL SAUCE
- *PAN SEARED FOIE GRAS** WITH CABERNET POACHED PEARS 15
- WARM CHEESE PUFFS "GOUGÈRE"** 6
- MUSSELS** STEAMED IN RIESLING WITH FRESH HERBS AND TOASTS 10
- CONFIT DUCK SLIDERS** WITH ROASTED SHALLOT ROUILLE 8
- ONION SOUP** TOPPED WITH MELTED CHEESE 5
- SOUP DU JOUR** 5

C O L D

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

D A I L Y

MONDAY
VEAL CHOPS
32

TUESDAY
ROASTED DUCK À LA ORANGE
25

WEDNESDAY
CHEF'S MUSSELS
19

THURSDAY
CHICKEN CORDON BLEU
19

FRIDAY
TRADITIONAL FISH & CHIPS
25

SATURDAY
BEEF STROGANOFF
28

SUNDAY
COQ AU VIN
18

E N T R É E S

- *TARRAGON SEARED SCALLOPS** WITH KUMQUAT MARMALADE SAUCE, CRÈME FRAÎCHE MASHED POTATOES AND SAUTÉED SPINACH 26
- *BLACK PEPPER GRILLED SALMON** WITH HONEY LIME BUTTER SAUCE, CRÈME FRAÎCHE MASHED POTATOES AND FRENCH GREEN BEANS 22
- NC MOUNTAIN TROUT** WITH LEMON CAPER BEURRE BLANC, HERB BREAD CRUMBS, SAUTÉED SPINACH AND CAULIFLOWER GRATIN 22
- FRESH FISH DU JOUR** MKT
- CASSOULET** OF SAUSAGE, DUCK CONFIT, BACON AND WHITE BEANS, SERVED WITH BRUSSELS SPROUTS 22
- PRINCE EDWARD ISLAND "ROPE GROWN" MUSSELS** STEAMED IN RIESLING WITH FRESH HERBS AND FRIES 19
- *FORBIDDEN BLACK RICE** SERVED WITH BUTTERED LEEKS, ROASTED PUMPKIN, GRILLED PORTABELLO MUSHROOM AND TOASTED WALNUTS 16
- LEMON CHICKEN PAILLARD** WITH SHALLOTS, PRESERVED LEMON, CRÈME FRAICHE MASHED POTATOES AND SAUTÉED SPINACH. 18
- SEARED CHICKEN BREAST** WITH MOREL MUSHROOM SAUCE, SERVED WITH CRÈME FRAÎCHE MASHED POTATOES AND SAUTÉED SPINACH 18
- OVERNIGHT DUCK CONFIT** CURED, THEN GENTLY ROASTED, WITH CAULIFLOWER GRATIN AND BRUSSELS SPROUTS 21
- CHEESEBURGER** SERVED WITH FRIES, AVAILABLE WITH CHEDDAR, ROQUEFORT OR EMMENTALER 11
- *CROWN ROAST OF LAMB** WITH CARAMELIZED PEARL ONIONS, HONEY-DIJON JUS, ROQUEFORT CROQUETTES AND SAUTÉED SPINACH 29
- *GRILLED PORK TENDERLOIN** WITH CURRY-APPLE CREAM SAUCE AND MARCONA ALMONDS OVER DRIED APRICOT COUSCOUS 23
- ALL-NATURAL RED WINE BRAISED BEEF SHORT RIB** WITH CRÈME FRAÎCHE MASHED POTATOES AND FRENCH GREEN BEANS 25
- FILET MIGNON** WITH CRÈME FRAÎCHE MASHED POTATOES, FRENCH GREEN BEANS AND DIANE SAUCE 31
- *STEAK AU POIVRE**, ALL NATURAL NY STRIP WITH GREEN PEPPERCORN BRANDY SAUCE, ROQUEFORT CROQUETTES AND SAUTÉED SPINACH 30
- STEAK FRITES**, SEARED HANGER STEAK WITH MAÎTRE D' BUTTER AND FRIES 22
- S I D E S**
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| FRENCH GREEN BEANS | 3 | ROQUEFORT CROQUETTES | 3 |
| SAUTÉED SPINACH | 3 | CAULIFLOWER GRATIN | 3 |
| BRUSSELS SPROUTS | 3 | CRÈME FRAÎCHE MASHED POTATOES | 3 |
| FRIES, HAND CUT DAILY | 3 | | |

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

LEIGH HESLING, EXECUTIVE CHEF

MARTIN HUNT, GENERAL MANAGER