

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, RAIN 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

LUNCH

APPETIZERS

HOT

- ***ALMOND CRUSTED BRIE** WITH BLACKBERRY COMPOTE AND BLACK PEPPER CROSTINI 12
- CRISPY FRIED CALAMARI** WITH LEMON AÏOLI AND COCKTAIL SAUCE 10
- MUSSELS** STEAMED IN RIESLING WITH FRESH HERBS AND TOASTS 11
- LOBSTER FRICASSEE DIP** WITH CRISPY TOASTS 12
- WARM CHEESE PUFFS "GOUGÈRE"** 6
- 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, FARMER'S CHEESE & SHALLOTS** 10

COLD

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

SIDES

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| FRENCH GREEN BEANS | HAND CUT FRIES | 4 |
| CRÈME FRAICHE MASHED POTATOES | LYONNAISE NEW POTATOES | |
| SAVORY TOMATO BREAD PUDDING | RATATOUILLE | |
| | BRUSSELS SPROUTS | |

DESSERTS

- ***PEACH CHARLOTTE ROYALE** DELICATE PEACH MOUSSE IN A HOUSEMADE SWISS ROLL CASE 8
- CHOCOLATE GOURMANDISE** WITH HAZELNUT ANGLAISE AND CHANTILLY CREAM 7
- WARM BEIGNETS** CRÈME FILLED, WITH HONEY OR HOT CHOCOLATE SAUCE 6
- PROFITEROLES** WITH HOUSEMADE VANILLA ICE CREAM AND LOTS OF HOT CHOCOLATE SAUCE 6
- CRÊPES SUZETTE** WITH GRAND MARNIER ORANGE SAUCE AND HOUSEMADE VANILLA ICE CREAM 7
- SORBET DUO** HOUSEMADE PEACH & RASPBERRY 6
- POT DE CRÈME**, TINY POTS OF CHOCOLATE AND VANILLA BAKED CUSTARD 6
- DECADENT CHOCOLATE MOUSSE** WITH A HAZELNUT BISCOTTI 7
- MINI DESSERT MÉLANGE** PROFITEROLE, CHOCOLATE MOUSSE, HOUSEMADE SORBET, POT DE CRÈME 12

LUNCH PLATES

- ***HERB SEARED BEEF TENDERLOIN SALAD** WITH CHERRY TOMATOES, WALNUTS, ROQUEFORT CROUTONS, MIXED GREENS AND WALNUT VINAIGRETTE 14
- ***GRILLED CHICKEN SALAD** WITH CARROTS, ROASTED SWEET CORN, MIXED GREENS, COTTAGE CHEESE AND HONEY-LEMON VINAIGRETTE WITH TOASTED CUMIN 11
- SALAD FRISÉE** WITH BACON, TWO POACHED EGGS, CROUTONS AND VINAIGRETTE 11
- SALAD NICOISE** WITH POACHED TUNA, FRENCH GREEN BEANS, KALAMATA OLIVES, ANCHOVIES, BOILED EGG AND POTATOES 13
- QUICHE LORRAINE**, ALL-NATURAL BACON AND EMMENTALER, SERVED WITH MIXED GREENS 10
- CHEESEBURGER** SERVED WITH FRIES, AVAILABLE WITH CHEDDAR, ROQUEFORT OR EMMENTALER 11
- CROQUE MONSIEUR**, TOASTED CHALLAH, HAM AND EMMENTALER SANDWICH, SERVED WITH FRIES 11
- ***WILD CAUGHT SHRIMP SALAD SANDWICH** ON A CROISSANT, SERVED WITH FRIES 12
- GRILLED CHICKEN SANDWICH**, CARAMELIZED ONIONS, SAUTÉED MUSHROOMS, WHITE CHEDDAR AND ROASTED RED PEPPER ROUILLE ON A FRENCH BAGUETTE, SERVED WITH FRIES 10
- FRENCH DIP**, GENTLY ROASTED BEEF SLICED THIN WITH EMMENTALER ON A BAGUETTE, WITH JUS AND FRIES 11

LUNCH ENTRÉES

- NC MOUNTAIN TROUT** WITH LEMON CAPER BEURRE BLANC, HERB BREAD CRUMBS, SAVORY TOMATO BREAD PUDDING AND FRENCH GREEN BEANS 13
- FRESH FISH DU JOUR** MKT
- OVERNIGHT DUCK CONFIT** WITH SAVORY TOMATO BREAD PUDDING, BRUSSELS SPROUTS AND TARRAGON-MUSTARD SAUCE 12
- BLACK PEPPER GRILLED SALMON** WITH HONEY-LIME BUTTER SAUCE, CRÈME FRAÎCHE 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
- PRINCE EDWARD ISLAND ROPE GROWN MUSSELS** STEAMED IN RIESLING WITH FRESH HERBS, SERVED WITH FRIES 11
- HEIRLOOM TOMATO TART** WITH CRUMBLER FARMER'S CHEESE, CRISPY ZUCCHINI CHIPS AND WILTED SPINACH 12
- ***GNOCCHI PROVENCAL** WITH WILD CAUGHT SHRIMP, BACON, CAPERS, OLIVES, ARUGULA AND HEIRLOOM TOMATO IN A LIGHT CREAM SAUCE 13
- LEMON CHICKEN PAILLARD** WITH SHALLOTS, PRESERVED LEMON, CRÈME FRAÎCHE MASHED POTATOES AND BRUSSELS SPROUTS 12
- TRUFFLED BOUDIN BLANC**, PAN SEARED DELICATE WHITE PORK SAUSAGE, WITH CARAMELIZED ONIONS, WILTED SPINACH AND CRÈME FRAÎCHE MASHED POTATOES 13
- SAUTÉED PORK MILANESE**, THINLY POUNDED, LIGHTLY BREADED PORK LOIN WITH TOMATOES, SHAVED PARMESAN AND MIXED GREENS WITH HEIRLOOM TOMATO VINAIGRETTE 12
- STEAK FRITES**, SEARED HANGER STEAK WITH MAÎTRE D' BUTTER AND FRIES 14
- ***GRILLED NY STRIP STEAK** WITH SWEET CORN & BACON-BASIL RAGOÛT, LYONNAISE NEW POTATOES AND BRUSSELS SPROUTS 15

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

LEIGH HESLING, EXECUTIVE CHEF

MARTIN HUNT, GENERAL MANAGER