

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

LUNCH

APPETIZERS

HOT

- 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
- PRINT WORKS FLATBREADS** 9
• DUCK CONFIT, FARMER'S CHEESE
& SHALLOTS
• BACON, ONIONS & CHEESE
*SMOKED PEAR, ROQUEFORT,
WALNUTS & ARUGULA
- CRISPY FRIED CALAMARI** 10
WITH LEMON AIOLI AND COCKTAIL SAUCE
- MUSSELS** STEAMED IN RIESLING
WITH FRESH HERBS AND TOASTS 10
- *PAN SEARED FOIE GRAS** WITH
CABERNET POACHED PEARS 15
- LOBSTER FRICASSEE DIP** 12
WITH CRISPY TOASTS
- WARM CHEESE PUFFS "GOUGÈRE"** 6
- 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 ROQUEFORT** WITH MIXED
GREENS AND WALNUT VINAIGRETTE 7
- *CHEF'S CHARCUTERIE BOARD** 12
CURED AND PREPARED MEATS WITH
DIJON MUSTARD AND CORNICHON

SIDES

- CRÈME FRAICHE MASHED POTATOES** 3
SAUTÉED SPINACH **FRIES**
- FRENCH GREEN BEANS** **BRUSSELS SPROUTS**
- ROQUEFORT CROQUETTES** **CAULIFLOWER GRATIN**

DESSERTS

- *BAKED TOFFEE CAKE** WITH
BRÛLÉED BANANA AND VANILLA
ICE CREAM 6
- CHOCOLATE GOURMANDISE** 7
WITH HAZELNUT ANGLAISE AND
CHANTILLY CREAM
- WARM BEIGNETS** WITH POWDERED
SUGAR AND HONEY 5
- PROFITEROLES** WITH VANILLA
ICE CREAM AND LOTS OF HOT
CHOCOLATE SAUCE 6
- *CRÊPES SUZETTE** WITH GRAND
MARNIER ORANGE SAUCE AND VANILLA
ICE CREAM 7
- BRÛLÉED LEMON TART** 6
- POT DE CRÈME**, TINY POTS OF
CHOCOLATE AND VANILLA
BAKED CUSTARD 6
- DECADENT CHOCOLATE MOUSSE** 6
WITH A HAZELNUT BISCOTTI
- MINI DESSERT MÉLANGE** 11
PROFITEROLE, CHOCOLATE MOUSSE,
LEMON TART, POT DE CRÈME

LUNCH PLATES

- BLACK FOREST HAM, PARRANO & TOASTED WALNUTS** 10
WITH SEASONAL GREENS AND ROASTED LEMON
VINAIGRETTE
- *GRILLED CHICKEN SALAD** WITH ROASTED PEARS,
FARMER'S CHEESE, HAZELNUTS AND LEMON
VINAIGRETTE 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 12
- QUICHE LORRAINE**, ALL-NATURAL BACON AND
EMMENTALER, SERVED WITH MIXED GREENS 9
- CHEESEBURGER** SERVED WITH FRIES, AVAILABLE
WITH CHEDDAR, ROQUEFORT OR EMMENTALER 11
- CROQUE MONSIEUR**, TOASTED CHALLAH, HAM AND
EMMENTALER SANDWICH, SERVED WITH FRIES 10
- CROQUE MADAME**, HAM, TWO POACHED EGGS AND
CHEESE SAUCE OVER TOASTED CHALLAH 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, CAULIFLOWER GRATIN
AND SAUTÉED SPINACH 13
- FRESH FISH DU JOUR** MKT
- OVERNIGHT DUCK CONFIT** CURED, THEN GENTLY
ROASTED, WITH CAULIFLOWER GRATIN AND
BRUSSELS SPROUTS 11
- *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
- PRINCE EDWARD ISLAND "ROPE GROWN" MUSSELS** 11
STEAMED IN RIESLING WITH FRESH HERBS,
SERVED WITH FRIES
- CASSOULET** OF SAUSAGE, DUCK CONFIT, BACON AND
WHITE BEANS, SERVED WITH BRUSSELS SPROUTS 12
- *FORBIDDEN BLACK RICE** SERVED 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
- SEARED CHICKEN BREAST** WITH MOREL MUSHROOM
SAUCE, SERVED WITH CRÈME FRAICHE MASHED POTATOES
AND SAUTÉED SPINACH 12
- *GRILLED PORK TENDERLOIN** WITH CURRY-APPLE CREAM
SAUCE AND MARCONA ALMONDS OVER DRIED APRICOT COUSCOUS 12
- STEAK FRITES**, SEARED HANGER STEAK WITH
MAÎTRE D' BUTTER AND FRIES 14
- *STEAK AU POIVRE**, ALL NATURAL NY STRIP WITH
GREEN PEPPERCORN BRANDY SAUCE, ROQUEFORT
CROQUETTES AND SAUTÉED SPINACH 15

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

LEIGH HESLING, EXECUTIVE CHEF

MARTIN HUNT, GENERAL MANAGER