

PRINT-WORKS

BISTRO

Flatbreads

- ◊ *Asparagus, Spring Onion & Truffled Goat Cheese*
- Bacon, Onion & Emmentaler Cheese*
- Duck Confit, Shallots & Farmer's Cheese*
- 10

APPETIZERS

- ONION SOUP topped with melted cheese 6
- ◊ CREAMY ASPARAGUS SOUP with tomato jam and goat cheese crumbles 6
- CRISPY FRIED CALAMARI with lemon aioli and cocktail sauce 11
- ◊ ASPARAGUS SPEARS with truffled béarnaise and shaved Prima Donna 8
- CHEESE BOARD, artisan selection Mkt
- WARM CHEESE PUFFS "GOUGERE" 8
- TRUFFLE FRIES with herbs de Provence and saffron rouille 6
- LOBSTER FRICASSEE DIP with crispy toasts 13
- CHEF'S CHARCUTERIE BOARD, cured and prepared meats with mustard and cornichons 12

SMALL PLATES

- ◊ BUBBLE & SQUEAK, sautéed roasted vegetables topped with a fried egg and served with Giacomo's English bangers 13
- PRINCE EDWARD ISLAND MUSSELS, rope grown, steamed in Riesling with fresh herbs, served with hand-cut fries 12
- ◊ ROASTED BEET SLIDERS with Farmer's cheese and strawberry Bibb salad 10
- CHEESEBURGER served with hand-cut fries, available with cheddar, Roquefort or Emmentaler 11

Sides

- Asparagus4
- Truffle Fries.....6
- Roasted Spring Carrot4
- French Green Beans5
- Hand-Cut Fries4
- Forbidden Black Rice.....4
- Brussels Sprouts4
- Vegetable Du Jour4
- Crème Fraiche Mashed Potatoes4

STARTER SALADS

- ◊ STRAWBERRY BIBB SALAD 9
fresh strawberries over Bibb lettuce with roasted pecans, Farmer's cheese and rhubarb vinaigrette
- ROASTED BEET SALAD with mixed greens, Roquefort croutons and walnut vinaigrette 8
- SALAD FRISÉE with bacon lardons, poached egg, crispy croutons and house vinaigrette 9
- MIXED GREEN SALAD with seasonal fresh vegetables and creamy herb dressing 5

Wednesday Night Special

OUR CHEF'S MUSSELS
More for less with hand-cut fries, six wines at \$10-\$15 a bottle & live music
15

ENTRÉES

- ◊ PAN SEARED SEA SCALLOPS with bacon-rhubarb beurre blanc, over forbidden black rice and asparagus 28
- BLACK PEPPER GRILLED SALMON with honey-lime butter sauce, crème fraiche mashed potatoes and French green beans 24
- NC MOUNTAIN TROUT with lemon caper beurre blanc, herb bread crumbs, crème fraiche mashed potatoes and French green beans 23
- FRESH FISH DU JOUR (Please ask your server) Mkt
- ◊ OVEN ROASTED SPRING LAMB CUTLETS with rhubarb compote and lamb au jus over mushroom & brie smoked "barlotto" and roasted spring carrot 34
- PRINCE EDWARD ISLAND MUSSELS, rope grown, steamed in Riesling with fresh herbs, served with hand-cut fries 19
- LEMON-GARLIC SHRIMP RISOTTO, sautéed shrimp over a fennel and green pea risotto with crumbled goat cheese and fresh mint 20
- PORK MILANESE, thinly pounded, lightly breaded bone-in chop with frisée, bacon lardons and red wine vinaigrette 24
- ◊ RED WINE BRAISED BEEF SHORT RIBS, Certified Angus Beef® with caramelized spring onion, crème fraiche mashed potatoes and roasted spring carrot 29
- LEMON CHICKEN PAILLARD with shallots, preserved lemon, crème fraiche mashed potatoes and Brussels sprouts 18
- ◊ GOAT CHEESE AND BASIL STUFFED TOMATO over roasted spring carrot, early peas and barley, topped with tomato beurre blanc 19
- DUCK CONFIT with mushroom & brie smoked "barlotto", Brussels sprouts and tarragon-mustard sauce 25
- FILET MIGNON, Certified Angus Beef® with Diane sauce, crème fraiche mashed potatoes and French green beans 32
- STEAK FRITES, seared Certified Angus Beef® hanger steak with Maitre d' butter and hand-cut fries 23

Daily Plates

- MONDAY -
Chicken Cordon Bleu
20
- TUESDAY -
Chef's Locavore Plate
Mkt
- WEDNESDAY -
Our Chef's Mussels
15
- THURSDAY -
Halibut en Papillote
32
- FRIDAY -
Fish & Chips
25
- SATURDAY -
Beef Stroganoff
28
- SUNDAY -
Chicken Fricassee Crepes
20

◊ Chef's features April 18—May 22

MARTIN HUNT, GENERAL MANAGER | LEIGH HESLING, EXECUTIVE CHEF

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