

PRINT-WORKS

BISTRO

Flatbreads

◊ *Asparagus, Spring Onion & Truffled Goat Cheese*

Bacon, Onion & Emmentaler Cheese

Duck Confit, Shallots & Farmer's Cheese

10

APPETIZERS

◊ **CREAMY ASPARAGUS SOUP** with tomato jam and goat cheese crumbles 6

ONION SOUP topped with melted cheese 6

CRISPY FRIED CALAMARI with lemon aioli and cocktail sauce 11

◊ **ASPARAGUS SPEARS** with truffled béarnaise and shaved Prima Donna 8

LOBSTER FRICASSEE DIP with crispy toasts 13

WARM CHEESE PUFFS "GOUGERE" 8

SMALL PLATES

PRINCE EDWARD ISLAND MUSSELS 12
rope gown, steamed in Riesling with fresh herbs, served with hand-cut fries

◊ **ROASTED BEET SLIDERS** with Farmer's cheese and strawberry Bibb salad 10

CHEF'S CHARCUTERIE BOARD, 12
cured and prepared meats with mustard and cornichons

STARTER SALADS

◊ **STRAWBERRY BIBB SALAD**, fresh strawberries over Bibb lettuce with roasted pecans, Farmer's cheese and rhubarb vinaigrette 9

ROASTED BEET SALAD with mixed greens, Roquefort croutons and walnut vinaigrette 8

SALAD FRISÉE with bacon lardons, poached egg, crispy croutons and vinaigrette 9

Sides

Asparagus4

Truffle Fries6

Roasted Spring Carrot4

French Green Beans5

Forbidden Black Rice4

Hand-Cut Fries4

Brussels Sprouts4

Vegetable Du Jour4

Crème Fraiche Mashed Potatoes4

SALADS & SANDWICHES

HERB SEARED BEEF TENDERLOIN SALAD, 14
Certified Angus Beef® with walnuts, Roquefort croutons, mixed greens and walnut vinaigrette

GRILLED SALMON QUINOA SALAD with crispy sunchoke 14
chips, arugula, honey-tarragon vinaigrette and shaved Prima Donna cheese

◊ **GRILLED CHICKEN SALAD** with fresh strawberries, 12
Bibb lettuce, roasted pecans, Farmer's cheese and rhubarb vinaigrette

FRENCH DIP 14

thinly sliced Certified Angus Beef® on a toasted baguette with caramelized onions, Emmentaler and jus for dipping, served with hand-cut fries

◊ **GRILLED CHICKEN SANDWICH**, on a toasted croissant bun 12
with Westphalian ham, Emmentaler, arugula and shallot rouille, served with hand-cut fries

◊ **GRILLED AHI TUNA NICOISE SANDWICH** on a toasted 14
croissant bun with tomato-olive tapenade, frisée lettuce and boiled egg slice, served with hand-cut fries

CHEESEBURGER served with hand-cut fries, available 11
with cheddar, Roquefort or Emmentaler

CROQUE MONSIEUR, shaved Westphalian ham, Emmentaler 13
and béchamel sauce on sourdough, grilled until crispy and served with hand-cut fries

LUNCH ENTRÉES

BLACK PEPPER GRILLED SALMON with honey-lime butter 14
sauce, crème fraîche mashed potatoes and French green beans

NC MOUNTAIN TROUT with lemon caper beurre blanc, 15
herb bread crumbs, crème fraîche mashed potatoes and French green beans

FRESH FISH DU JOUR (Please ask your server) Mkt

LEMON-GARLIC SHRIMP RISOTTO, sautéed shrimp over a 14
fennel and green pea risotto with crumbled goat cheese and fresh mint

QUICHE LORRAINE, apple-wood smoked bacon and Emmentaler, 10
in our housemade butter crust, served with mixed greens and house vinaigrette

◊ **GOAT CHEESE AND BASIL STUFFED TOMATO** 13
over roasted spring carrot, early peas and barley, topped with tomato beurre blanc

LEMON CHICKEN PAILLARD with shallots, preserved lemon, 12
crème fraîche mashed potatoes and Brussels sprouts

◊ **BUBBLE & SQUEAK**, sautéed roasted vegetables topped 13
with a fried egg and served with Giacomo's English bangers

PORK MILANESE, thinly pounded, lightly breaded pork loin 13
with frisée, bacon lardons and red wine vinaigrette

BISTRO STEAK, seared Certified Angus Beef® café strip steak 14
with Maitre d' butter and hand-cut fries

◊ *Chef's features April 18—May 22*

MARTIN HUNT, GENERAL MANAGER | LEIGH HESLING, EXECUTIVE CHEF

PRINTWORKSBISTRO.COM