PRINT·WORKS BISTRO

Flatbreads

◈*Sausage, Red Pepper, Arugula, Pickled Onion, Lusty Monk Aïoli & Prima Donna*

◈*Asparagus, English Peas, Watermelon Radish, Basil Pistou & Feta*

11

APPETIZERS

CRISPY FRIED CALAMARI *with lemon rouille and cocktail sauce* — *11*

TRUFFLE FRIES *with herbs de Provence and saffron rouille* — *8*

SHRIMP, ARTICHOKE & BACON DIP *with spinach and poppy seed crisps* — *13*

◈**GOAT CHEESE GRATIN** *with hibiscus marmalade and herb crostini* — *12*

◈**LOCAL TOMATO PLATE** *with extra virgin olive oil, crumbled feta and basil chiffonade* — *13*

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

SANDWICHES

◈**TURKEY BLT,** *sliced roasted turkey on a croissant with crispy speck alto, arugula, local tomato, basil aïoli and hand-cut fries* — *14*

CHOPPED CHICKEN SALAD PANINI *on sourdough with hand-cut fries* — *12*

◈**GRILLED SEASONAL VEGETABLES** *on pressed pumpernickel with Boursin pistou, tomato aïoli and hand-cut fries* — *12*

CHEESEBURGER* *with lettuce, red onion, mayonnaise and hand-cut fries, available with cheddar, Roquefort or Emmentaler* — *11*

Sides

Lemon-Cumin Roasted Baby Carrots 5
Hand-Cut Fries 4
English Peas 4
Cheddar, Bacon & Chive Potato Cakes ...4
French Green Beans 5
Lemon Scented Grain Medley 4
Brussels Sprouts 5
Crème Fraiche Mashed Potatoes 4

◈ *Chef's features May 3 — June 27*

SALADS & SOUPS

GRILLED SALMON QUINOA SALAD* *with crispy zucchini chips, arugula, honey-tarragon vinaigrette and shaved Prima Donna* — *16*

◈**WARM SHRIMP SALAD,** *garlic-herb marinated shrimp, lemon scented grain medley, bacon lardons, cherry tomatoes, pea shoots, crispy shallots and house vinaigrette* — *14*

◈**GRILLED CHICKEN SALAD,** *fresh strawberries, Bibb lettuce, toasted pecans, crumbled feta and strawberry vinaigrette* — *12*

FENNEL DUSTED SEARED TUNA SALAD* *with fresh spinach, arugula, grapefruit segments, cucumber, toasted almonds and preserved lemon vinaigrette* — *14*

◈**SOUP OF THE DAY** *(Please ask your server)* — *Mkt*

FRENCH ONION SOUP *topped with melted cheese* — *7*

LUNCH ENTRÉES

◈**GRILLED SALMON*** *with rhubarb glaze, crème fraiche mashed potatoes and French green beans* — *16*

MOUNTAIN TROUT *with herb bread crumbs, lemon caper beurre blanc, English peas and Brussels sprouts* — *15*

◈**CRISPY CHICKEN SCHNITZEL** *with preserved lemon vinaigrette and a strawberry Bibb lettuce salad with toasted pecans and crumbled feta* — *13*

◈**SEASONAL VEGETABLE RATATOUILLE** *with lemon scented grain medley and a fennel, red onion and tarragon salad* — *13*

BISTRO MEATLOAF *wrapped in bacon and served with caramelized onions, a cheddar, bacon & chive potato cake, French green beans and Diane sauce* — *14*

◈**BACON & ROASTED TOMATO QUICHE** *with aged Tickler cheddar in a housemade butter crust and mixed greens with house vinaigrette* — *12*

FRESH FISH DU JOUR *(Please ask your server)* — *Mkt*

◈**SHRIMP RISOTTO,** *creamy arborio rice with garlic sautéed shrimp, pea shoots, shaved fennel, English peas, crumbled feta and fresh mint* — *15*

STEAK FRITES, *seared hanger steak, sliced and served with herbed Maitre d'butter and hand-cut fries* — *15*

BEEF STROGANOFF, *seared beef tips in a rich mushroom sauce over dill-butter tossed egg noodles, with crème fraiche and cornichons* — *14*

Please let us know about your allergies. Some recipes may contain nuts or other allergens.
**Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*