

# PRINTWORKS

## BISTRO

### Sunday Special

Roasted Herbs de Provence  
Turkey Breast  
housemade stuffing, crème fraiche  
mashed potatoes, seasonal  
vegetable, turkey gravy  
14

### APPETIZERS & STARTER SALADS

- ◆ **RIESLING POACHED PEAR** 11  
FLATBREAD, Cambozola, arugula,  
balsamic glaze
- ◆ **PROVENCAL FLATBREAD** 11  
chicken, confit tomatoes, olives,  
banana peppers, feta, lemon aioli
- HOUSEMADE CINNAMON BUNS** 8  
warm caramel sauce
- CRÈME FILLED WARM BEIGNETS** 8  
powdered sugar, hot chocolate sauce
- ◆ **SHRIMP, ARTICHOKE & BACON DIP** 14  
spinach, aged cheddar, poppyseed crisps
- TRUFFLE FRIES** 8  
herbs de Provence, saffron rouille
- TUNA TARTARE\*** 14  
salmon roe, avocado relish, shaved cucumber,  
crostini
- CRISPY FRIED CALAMARI** 11  
lemon rouille, cocktail sauce
- FRENCH ONION SOUP** 7  
melted Emmentaler
- ◆ **SOUP OF THE DAY** Mkt  
(Please ask your server)
- ◆ **RIESLING POACHED PEAR & BRÛLÉED** 10  
**CAMBOZOLA SALAD**, frisée, toasted almonds,  
bacon lardons, vanilla bean vinaigrette

### à la carte

- Two Eggs,\* any style .....3
- Fresh Fruit .....4
- Selection of Cereal & Milk .....4
- Greek Yogurt & Honey .....6
- Steel Cut Oats, fresh berries, honey .....7
- All-Natural Bacon .....4
- Breakfast Sausage .....4
- Bistro Potatoes .....4
- Bagel, cream cheese .....3
- Toasted English Muffin;  
butter & preserves .....3
- Toast, whole wheat, white, rye, gluten free;  
butter & preserves .....3

◆ Chef's features January 9 — February 26

### BRUNCH ENTRÉES

- AVOCADO TOAST\*** 14  
challah, avocado relish, bacon, poached eggs, honey yogurt & berries
- FRENCH TOAST** 11  
vanilla custard challah, warm syrup, all-natural bacon

#### ◆ SHORT RIB HASH\*

shredded beef short rib, sautéed peppers &  
onions, bistro potatoes, fried eggs  
15

- SMOKED SALMON BENEDICT\*** 13  
toasted English muffin, smoked salmon, poached eggs,  
hollandaise, sautéed spinach
- ◆ **ROASTED MUSHROOM & SPINACH OMELET** 11  
brie, bistro potatoes
- PWB SHRIMP & GRITS** 13  
grilled shrimp, three-cheese grits, caramelized onions,  
crème fraiche, chives
- BISTRO BREAKFAST** 11  
scrambled eggs, all-natural bacon, bistro potatoes, wheat toast
- EGGS BENEDICT\*** 12  
toasted English muffin, ham, poached eggs, hollandaise, bistro potatoes

### LUNCH PLATES & ENTRÉES

- ◆ **GOLDEN BEET RIBBON "PASTA"** 13  
mushrooms, Brussels sprouts, roasted winter vegetables,  
Champagne bouillon, lemon-cumin aioli
- GRILLED SALMON QUINOA SALAD\*** 16  
arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette
- ◆ **GRILLED CHICKEN SALAD** 12  
Riesling poached pear, frisée, toasted almonds, bacon lardons,  
Cambozola, vanilla bean vinaigrette
- CHEESEBURGER\*** 11  
lettuce, red onion, mayonnaise, hand-cut fries;  
cheddar, Roquefort or Emmentaler
- CHOPPED CHICKEN SALAD PANINI** 12  
toasted sourdough, hand-cut fries
- ◆ **SAUSAGE & ROASTED RED PEPPER QUICHE** 12  
housemade butter crust, crumbled feta, mixed greens, house vinaigrette
- FRESH FISH DU JOUR (Please ask your server)** Mkt
- ◆ **GRILLED SALMON\*** 16  
mustard-honey & dill glaze, crème fraiche mashed potatoes, French green beans
- ◆ **CRISPY CHICKEN SCHNITZEL** 13  
preserved lemon vinaigrette and a Riesling poached pear, frisée, toasted almond,  
bacon lardon and Cambozola salad with vanilla bean vinaigrette

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.

MARTIN HUNT, GENERAL MANAGER

LEIGH HESLING, EXECUTIVE CHEF

PRINTWORKSBISTRO.COM