

PRINTWORKS

BISTRO

Flatbreads

- ◊ Riesling Poached Pear, Cambozola, Arugula, Balsamic Glaze
- ◊ Chicken, Confit Tomatoes, Olives, Banana Peppers, Feta, Lemon Aioli

11

APPETIZERS & SMALL PLATES

- ◊ **TWICE BAKED SOUFFLÉ** 12
aged cheddar, broccoli & bacon, and a pear, frisée, almond, bacon and Cambozola salad
- CRISPY FRIED CALAMARI** 11
lemon rouille, cocktail sauce
- ◊ **SHRIMP, ARTICHOKE & BACON DIP** 14
spinach, aged cheddar, poppyseed crisps
- TRUFFLE FRIES** 8
herbs de Provence, saffron rouille
- ◊ **AMBER ALE BRAISED BRATS** 14
Lusty Monk aioli, braised red cabbage, creamy brie barlotto
- CRISPY BRUSSELS SPROUTS** 10
lemon-bacon vinaigrette, fried leeks, honey-chili aioli
- TUNA TARTARE*** 14
salmon roe, avocado relish, shaved cucumber, crostini
- ARTISANAL CHEESE & CHARCUTERIE** Mkt
bistro inspired accoutrements
- PRINCE EDWARD ISLAND MUSSELS,** 12/ 19
Riesling, fresh herbs, hand-cut fries
- CHEESEBURGER*** 11
lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort or Emmentaler

Sides

- ◊ Ribbons of Golden Beets5
Cheddar, Bacon & Chive
Potato Cakes4
- ◊ Creamy Brie Barlotto4
French Green Beans5
Hand-Cut Fries4
- ◊ Roasted Winter Vegetables5
Brussels Sprouts5
Crème Fraiche Mashed Potatoes4

◊ Chef's features January 9 — February 26

STARTER SALADS & SOUPS

- ◊ **RIESLING POACHED PEAR & BRÛLÉED CAMBOZOLA SALAD,** 10
frisée, toasted almonds, bacon lardons, vanilla bean vinaigrette
- ROASTED BEETS & LITTLE GEM LETTUCE,** 9
citrus-chive vinaigrette, Roquefort, sesame Prima Donna crisps
- MIXED GREEN SALAD** 6
fresh vegetables, Green Goddess dressing
- FRENCH ONION SOUP** 7
melted Emmentaler
- ◊ **SOUP OF THE DAY** Mkt
(Please ask your server)

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

- ◊ **GRILLED SALMON*** 26
mustard-honey & dill glaze, crème fraiche mashed potatoes, French green beans
- ◊ **PAN SEARED SEA SCALLOPS** 33
tomato-grain mustard beurre blanc, creamy brie barlotto, roasted winter vegetables
- ◊ **CRISPY CHICKEN SCHNITZEL** 19
preserved lemon vinaigrette and a Riesling poached pear, frisée, almond, bacon lardon and Cambozola salad with vanilla bean vinaigrette
- ◊ **GOLDEN BEET RIBBON "PASTA"** 19
mushrooms, Brussels sprouts, roasted winter vegetables, Champagne bouillon, lemon-cumin aioli
- ◊ **PORT WINE BRAISED LAMB SHANK*** 30
parsley gremolata, creamy brie barlotto, roasted winter vegetables
- ◊ **SHRIMP BISQUE RISOTTO** 24
arborio rice, pepperoni, confit tomatoes, brie cream, crispy shallots
- BACON WRAPPED BISTRO MEATLOAF** 24
Diane sauce, caramelized onions, French green beans, cheddar, bacon & chive potato cake
- ◊ **MOUNTAIN TROUT** 25
herb breadcrumbs, lemon-caper beurre blanc, Brussels sprouts, roasted winter vegetables
- BRAISED BEEF SHORT RIBS BOURGUIGNONNE** 31
red wine-mushroom bacon sauce, crème fraiche mashed potatoes, Brussels sprouts
- FRESH FISH DU JOUR** (Please ask your server) Mkt
- ◊ **FILET MIGNON*** 33
Diane sauce, crème fraiche mashed potatoes, French green beans
- STEAK FRITES*** 24
sliced hanger steak, herbed Maitre d' butter, hand-cut fries

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.

Daily Plates

- **MONDAY** -
Bouillabaisse
- **TUESDAY** -
Chef's Special
- **WEDNESDAY** -
Our Chef's Mussels
- **THURSDAY** -
Lemon Chicken Paillard
- **FRIDAY** -
Fish & Chips
Hook-N-Line Caught
- **SATURDAY** -
Beef Stroganoff
- **SUNDAY** -
Roasted Turkey
Dinner

MARTIN HUNT, GENERAL MANAGER

LEIGH HESLING, EXECUTIVE CHEF

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