

# PRINTWORKS

## BISTRO

### Flatbreads

◊ Riesling Poached Pear,  
Cambozola, Arugula,  
Balsamic Glaze

◊ Chicken, Confit Tomatoes,  
Olives, Banana Peppers, Feta,  
Lemon Aioli

11

### APPETIZERS

◊ **SHRIMP, ARTICHOKE & BACON DIP** 14  
*spinach, aged cheddar, poppyseed crisps*

**CRISPY BRUSSELS SPROUTS** 10  
*lemon-bacon vinaigrette, fried leeks,  
honey-chili aioli*

◊ **AMBER ALE BRAISED BRATS** 14  
*Lusty Monk aioli, braised red cabbage,  
creamy brie barlotto*

**TUNA TARTARE\*** 14  
*salmon roe, avocado relish, shaved  
cucumber, crostini*

**TRUFFLE FRIES** 8  
*herbs de Provence, saffron rouille*

**CRISPY FRIED CALAMARI** 11  
*lemon rouille, cocktail sauce*

**PRINCE EDWARD ISLAND MUSSELS** 12  
*Riesling, fresh herbs, hand-cut fries*

### SANDWICHES

◊ **BRATWURST SANDWICH** 14  
*Giacomo's brats braised in amber ale, toasted  
challah, rémoulade, braised red cabbage,  
Prima Donna crisp, hand-cut fries*

**CHOPPED CHICKEN SALAD PANINI** 12  
*toasted sourdough, hand-cut fries*

**CHEESEBURGER\*** 11  
*lettuce, red onion, mayonnaise, hand-cut fries;  
cheddar, Roquefort or Emmentaler*

### Sides

◊ Ribbons of Golden Beets .....5

◊ Creamy Brie Barlotto .....4

Cheddar, Bacon & Chive Potato Cakes ...4

French Green Beans .....5

◊ Roasted Winter Vegetables .....5

Hand-Cut Fries .....4

Brussels Sprouts .....5

Crème Fraiche Mashed Potatoes .....4

### SALADS & SOUPS

**GRILLED SALMON QUINOA SALAD\*** 16  
*arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette*

◊ **WARM SHRIMP SALAD** 14  
*garlic-herb marinated shrimp, barley, bacon lardons,  
roasted winter vegetables, greens, crispy shallots,  
house vinaigrette*

### ◊ GRILLED CHICKEN SALAD

*Riesling poached pear, frisée, toasted almonds,  
bacon lardons, Cambozola, vanilla bean vinaigrette*

12

**SEARED TUNA SALAD\*** 14  
*mixed greens, confit tomatoes, kalamata olives, French green beans,  
potatoes, hard boiled egg, preserved lemon vinaigrette*

**FRENCH ONION SOUP** 7  
*melted Emmentaler*

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

### LUNCH ENTRÉES

◊ **GOLDEN BEET RIBBON "PASTA"** 13  
*mushrooms, Brussels sprouts, roasted winter vegetables,  
Champagne bouillon, lemon-cumin aioli*

◊ **SHRIMP BISQUE RISOTTO** 15  
*arborio rice, pepperoni, confit tomatoes, brie cream, crispy shallots*

◊ **CRISPY CHICKEN SCHNITZEL** 13  
*preserved lemon vinaigrette and a Riesling poached pear, frisée, almond,  
bacon lardon and Cambozola salad with vanilla bean vinaigrette*

◊ **SAUSAGE & ROASTED RED PEPPER QUICHE** 12  
*house-made butter crust, crumbled feta, mixed greens, house vinaigrette*

◊ **GRILLED SALMON\*** 16  
*mustard-honey & dill glaze, crème fraiche mashed potatoes,  
French green beans*

◊ **MOUNTAIN TROUT** 15  
*herb bread crumbs, lemon-caper beurre blanc, Brussels sprouts,  
roasted winter vegetables*

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

**BACON WRAPPED BISTRO MEATLOAF** 14  
*Diane sauce, caramelized onions, French green beans,  
cheddar, bacon & chive potato cake*

**STEAK FRITES\*** 15  
*sliced hanger steak, herbed Maitre d'butler, hand-cut fries*

**BEEF STROGANOFF\*** 14  
*seared beef tips, mushroom sauce, dill-butter egg noodles,  
crème fraiche, cornichons*

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.

◊ Chef's features January 9 — February 26

MARTIN HUNT, GENERAL MANAGER

LEIGH HESLING, EXECUTIVE CHEF

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