

PRINT-WORKS BISTRO

Sunday Special

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

APPETIZERS & STARTER SALADS

- ◆ **BACON, LEEK & POTATO FLATBREAD**, smoky pimenton
crème fraiche 11
- ◆ **ENGLISH PEA & MINT FLATBREAD** 11
crumbled feta, arugula, mint & lemon oil
pistou
- 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)
- ◆ **MARINATED THREE BEAN SALAD** 10
mixed greens, frisée, confit tomatoes,
crumbled feta, preserved lemon vinaigrette

à la carte

- Two Eggs*,* any style3
- Fresh Fruit*4
- Selection of Cereal & Milk*4
- Greek Yogurt & Honey*6
- Steel Cut Oats*, fresh berries, honey7
- All-Natural Bacon*4
- Breakfast Sausage*4
- Bistro Potatoes*4
- Bagel*, cream cheese3
- Toasted English Muffin*;
butter & preserves3
- Toast*, whole wheat, white, rye, gluten free;
butter & preserves3

◆ Chef's features February 27 — April 23

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

◆ PASTRAMI HASH*

spice cured pastrami, roasted red peppers,
caramelized onions, bistro potatoes, fried eggs
14

- SMOKED SALMON BENEDICT*** 13
toasted English muffin, cold smoked salmon, poached eggs,
hollandaise, sautéed spinach
- ◆ **ALL-NATURAL BACON & GRILLED LEEK OMELET** 11
aged Tickler cheddar, 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

- ◆ **SAVOY CABBAGE ROLL** 13
seasonal vegetables, mushrooms, grilled leeks, roasted carrot-ginger
puree, sautéed spinach, lemon oil, crispy shallots
- GRILLED SALMON QUINOA SALAD*** 16
arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette
- ◆ **GRILLED CHICKEN SALAD** 12
marinated three beans, mixed greens, frisée, confit tomatoes,
crumbled feta, preserved lemon vinaigrette
- CHEESEBURGER*** 11
lettuce, red onion, mayonnaise, hand-cut fries;
cheddar, Roquefort or Emmentaler
- CHOPPED CHICKEN SALAD PANINI** 12
toasted sourdough, hand-cut fries
- ◆ **SPINACH & ROASTED MUSHROOM QUICHE** 12
housemade butter crust, Emmentaler, 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 salad of marinated three beans,
mixed greens, frisée, confit tomatoes, crumbled feta

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.

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED

PRINTWORKSBISTRO.COM