

PRINT-WORKS

BISTRO

Flatbreads

◊ Bacon, Leek, Potato,
Smoky Pimenton
Crème Fraîche

◊ English Peas, Feta, Arugula,
Mint & Lemon Oil Pistou

11

APPETIZERS & SMALL PLATES

◊ PISTACHIO CRUSTED CHÈVRE 12
apricot-citrus jam, crostini

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

◊ BEET CURED SALMON* 13
sweet & spicy cucumber, horseradish-tarragon crème fraîche, crostini

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

◊ English Peas & Carrots4

Cheddar, Bacon & Chive
Potato Cakes4

◊ Smoked Tomato Barlotto4

French Green Beans5

Hand-Cut Fries4

◊ Wilted Greens with Raisins
& Shallots4

Brussels Sprouts5

Crème Fraîche Mashed Potatoes4

◊ Chef's features February 27 — April 23

STARTER SALADS & SOUPS

◊ MARINATED THREE BEAN SALAD 10
mixed greens, frisée, confit tomatoes, crumbled feta, preserved lemon vinaigrette

ROASTED BEETS & LITTLE GEM 9
LETTUCE, 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 fraîche mashed potatoes, French green beans

◊ PAN SEARED SEA SCALLOPS 33
arugula & mint pistou, smoked tomato barlotto, grilled leeks

BACON WRAPPED BISTRO MEATLOAF 24
Diane sauce, caramelized onions, French green beans, cheddar, bacon & chive potato cake

◊ SAVOY CABBAGE ROLLS, seasonal vegetables, mushrooms, 19
grilled leeks, roasted carrot-ginger puree, sautéed spinach, lemon oil, crispy shallots

◊ GRILLED PORK CHOP* 29
olives, capers and dill, English peas and carrots, wilted greens with raisins and shallots

◊ WILD MUSHROOM & GARLIC SHRIMP RISOTTO 24
creamy arborio rice, English peas, goat chèvre, pea shoots

◊ CRISPY CHICKEN SCHNITZEL 19
preserved lemon vinaigrette and a salad of marinated three beans, mixed greens, frisée, confit tomatoes, crumbled feta

MOUNTAIN TROUT 25
herb breadcrumbs, lemon-caper beurre blanc, English peas & carrots, wilted greens with raisins and shallots

BRAISED BEEF SHORT RIBS BOURGUIGNONNE 31
red wine-mushroom bacon sauce, crème fraîche mashed potatoes, Brussels sprouts

FRESH FISH DU JOUR (Please ask your server) Mkt

◊ FILET MIGNON* 33
horseradish-tarragon crème fraîche, smoked tomato jam, crème fraîche 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*

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED

PRINTWORKSBISTRO.COM