

PRINT-WORKS

BISTRO

Flatbreads

◊ Bacon, Leek, Potato,
Smoky Pimenton Crème Fraiche

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

11

APPETIZERS

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

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

◊ **PISTACHIO CRUSTED CHÈVRE** 12
apricot-citrus jam, crostini

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

◊ **PASTRAMI SANDWICH** 12
*toasted rye, sweet & spicy cucumber salad,
garlic mayonnaise, 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

◊ English Peas & Carrots4

◊ Smoked Tomato Barlotto.....4

Cheddar, Bacon & Chive Potato Cakes ...4

French Green Beans5

◊ Wilted Greens, Raisins & Shallots4

Hand-Cut Fries4

Brussels Sprouts5

Crème Fraiche Mashed Potatoes4

SALADS & SOUPS

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

◊ **WARM SHRIMP SALAD** 14
*garlic-herb marinated shrimp, smoked tomato barlotto, bacon lardons,
English peas, roasted carrots, greens, crispy shallots,
house vinaigrette*

◊ GRILLED CHICKEN SALAD

*marinated three beans, confit tomatoes, mixed greens,
frisee, crumbled feta and preserved lemon 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

◊ **SAVOY CABBAGE ROLL** 13
*seasonal vegetables, mushrooms, grilled leeks, roasted carrot-ginger
puree, sauteed spinach, lemon oil, crispy shallots*

◊ **WILD MUSHROOM & GARLIC SHRIMP RISOTTO** 15
arborio rice, English peas, goat chèvre, pea shoots

◊ **CRISPY CHICKEN SCHNITZEL** 13
*preserved lemon vinaigrette and a salad of marinated three beans,
confit tomatoes, mixed greens, frisee, crumbled feta*

◊ **SPINACH & ROASTED MUSHROOM QUICHE** 12
house-made butter crust, Emmentaler, 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, English peas & carrots,
wilted greens with raisins and shallots*

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'butter, 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 February 27 — April 23

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED

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