

# 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

- ◆ **ASPARAGUS FLATBREAD** 11  
*Speck Alto, Boursin, aged cheddar, lemon oil*
- ◆ **CRISPY ARTICHOKE FLATBREAD** 11  
*spinach, Emmentaler, roasted garlic aioli, black truffle oil*
- HOUSEMADE CINNAMON BUNS** 8  
*warm caramel sauce*
- CRÈME FILLED WARM "BEIGNETS"** 8  
*powdered sugar, hot chocolate sauce*
- ◆ **SHRIMP & SMOKY TOMATO DIP** 13  
*summer vegetables, feta, 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)*
- ◆ **STRAWBERRY BIBB SALAD** 10  
*Bibb lettuce, toasted pecans, crumbled feta, strawberry-rhubarb vinaigrette*

## à la carte

- Two Eggs,\* any style* .....3
- Fresh Fruit* .....4
- Selection of Cereal & Milk* .....4
- Greek Yogurt & Honey* .....6
- Steel Cut Oats, fresh berries, honey* .....7
- All-Natural Bacon* .....4
- Breakfast Sausage* .....4
- Bistro Potatoes* .....4
- Bagel, cream cheese* .....3
- Toasted English Muffin;*  
*butter & preserves* .....3
- Toast, whole wheat, white, rye, gluten free;*  
*butter & preserves* .....3

◆ Chef's features April 24 — June 4

## 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*

### ◆ CORNED BEEF HASH\*

*hand-carved corned beef, sautéed peppers,  
onions, bistro potatoes, fried eggs*

15

- SMOKED SALMON BENEDICT\*** 13  
*toasted English muffin, cold smoked salmon, poached eggs, hollandaise, sautéed spinach*
- ◆ **ROASTED SUMMER SQUASH & BACON 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

- ◆ **RIBBONS OF SUMMER SQUASH** 13  
*crispy artichoke, asparagus, leeks, tomato bouillon, parsley-chive oil*
- GRILLED SALMON QUINOA SALAD\*** 16  
*arugula, zucchini chips, Prima Donna, honey-tarragon vinaigrette*
- ◆ **GRILLED CHICKEN SALAD** 12  
*fresh strawberries, Bibb lettuce, toasted pecans, crumbled feta, strawberry-rhubarb vinaigrette*
- CHEESEBURGER\*** 11  
*lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort or Emmentaler*
- CHOPPED CHICKEN SALAD PANINI** 12  
*toasted sourdough, hand-cut fries*
- ◆ **ASPARAGUS & SPRING ONION QUICHE** 12  
*housemade butter crust, feta, mixed greens, house vinaigrette*
- FRESH FISH DU JOUR (Please ask your server)** Mkt
- ◆ **GRILLED CITRUS-HERB SALMON\*** 16  
*sweet pickled cucumbers, Champagne-tarragon beurre blanc, crème fraiche mashed potatoes, French green beans*
- ◆ **CRISPY CHICKEN SCHNITZEL** 13  
*preserved lemon vinaigrette and a salad of strawberries, Bibb lettuce, toasted pecans, 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.

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