

PRINT-WORKS

BISTRO

Flatbreads

◊ *Asparagus, Speck Alto, Boursin, Aged Cheddar, Lemon Oil*

◊ *Crispy Artichoke, Spinach, Emmentaler, Roasted Garlic Aioli, Black Truffle Oil*

11

APPETIZERS & SMALL PLATES

◊ **BUTTER BRAISED ASPARAGUS** 12
crispy Speck Alto, Prima Donna, gremolata

CRISPY FRIED CALAMARI 11
lemon rouille, cocktail sauce

◊ **SHRIMP & SMOKY TOMATO DIP** 13
summer vegetables, feta, poppyseed crisps

TRUFFLE FRIES 8
herbs de Provence, saffron rouille

◊ **JUMBO LUMP CRAB CAKE** 15
crawfish broth, shaved fennel, chili oil

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

Wilted Greens, Raisins & Shallots4

Cheddar & Bacon Potato Cakes.....4

◊ *Ribbons of Summer Squash*4

English Peas & Carrots.....4

French Green Beans5

Hand-Cut Fries4

◊ *Black Rice, Leeks & Bacon*4

Brussels Sprouts5

Crème Fraiche Mashed Potatoes4

◊ *Chef's features April 24 — June 4*

STARTER SALADS & SOUPS

◊ **STRAWBERRY BIBB SALAD** 10
Bibb lettuce, toasted pecans, crumbled feta, strawberry-rhubarb vinaigrette

ROASTED BEETS & LITTLE GEM LETTUCE, 9
citrus-chive vinaigrette, Roquefort, sesame Prima Donna crisps

◊ **SPRING SALAD** 6
fresh vegetables, Green Goddess

FRENCH ONION SOUP 7
melted Emmentaler

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

Wednesday Night Special

MUSSELS ◊ WINE ◊ MUSIC

More for less with hand-cut fries, six wines at \$10-\$15 a bottle & live music

16

ENTRÉES

◊ **GRILLED CITRUS-HERB SALMON*** 26
sweet pickled cucumbers, Champagne-tarragon beurre blanc, crème fraiche mashed potatoes, French green beans

◊ **PAN SEARED SEA SCALLOPS** 33
black rice, leeks & bacon, ribbons of summer squash, fresh herb salad, parsley-chive oil

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

FRESH FISH DU JOUR (Please ask your server) Mkt

◊ **RIBBONS OF SUMMER SQUASH** 19
crispy artichoke, asparagus, leeks, tomato bouillon, parsley-chive oil

STEAK FRITES* 24
sliced hanger steak, herbed Maitre d' butter, hand-cut fries

◊ **STAR ANISE & FIVE SPICE LAMB LOIN*** 33
black rice, leeks & bacon, wilted greens with raisins & shallots, juniper berry jus

◊ **LEMON GARLIC SHRIMP RISOTTO** 24
creamy arborio rice, asparagus, spring onion, goat cheese, lemon oil, sauce verte

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

◊ **TOMATO BRAISED BEEF SHORT RIBS** 31
crème fraiche mashed potatoes, French green beans

◊ **CRISPY CHICKEN SCHNITZEL** 19
preserved lemon vinaigrette and a salad of strawberries, Bibb lettuce, toasted pecans, crumbled feta

◊ **FILET MIGNON*** 33
sauce Mornay, parsley, leek & chive gremolata, crème fraiche mashed potatoes, English peas & carrots

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

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