

# PRINT-WORKS

## BISTRO

### Flatbreads

◊ Fried Eggplant, Goat Cheese, Serrano, Honey-Fig Balsamic

◊ Truffled Corn, Mascarpone, Blistered Cherry Tomatoes, Pickled Red Onions

11

### APPETIZERS

◊ **SHRIMP & RED PEPPER DIP** 13  
*fresh herbs, feta, poppyseed crisps*

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

◊ **LOCAL TOMATO PLATE** 13  
*marinated olives, basil oil, tetilla cheese*

**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

◊ **BISTRO "BÁNH MI"** 13  
*toasted baguette, shaved beef, chili aioli, purple basil, pickled carrots & cucumbers, 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

◊ Coconut-Jasmine Grain Blend.....4

Cheddar, Bacon & Chive Potato Cakes ...4

French Green Beans .....5

◊ Roasted Corn & Shallots .....4

Hand-Cut Fries .....4

Brussels Sprouts .....5

Crème Fraiche Mashed Potatoes .....4

◊ Ratatouille .....4

### SALADS & SOUPS

**GRILLED SALMON QUINOA SALAD\*** 16  
*arugula, zucchini chips, Prima Donna, honey-tarragon vinaigrette*

◊ **WARM SHRIMP SALAD** 14  
*marinated shrimp, coconut-jasmine grain blend, bacon lardons, roasted sweet corn, zucchini, cherry tomatoes, crispy shallots, house vinaigrette*

◊ **GRILLED CHICKEN SALAD** 12  
*mixed greens, roasted sweet corn, carrots, cottage cheese, honey lemon-cumin vinaigrette*

**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

◊ **HEIRLOOM TOMATO TART** 13  
*on puff pastry; whipped cream cheese, balsamic glaze, basil oil, zucchini chips*

◊ **PARSLEY-CHIVE & GARLIC SHRIMP RISOTTO** 15  
*creamy arborio rice, roasted sweet corn, bacon lardons, goat cheese*

**FRESH FISH DU JOUR** (Please ask your server) *Mkt*

◊ **CRISPY CHICKEN SCHNITZEL** 13  
*preserved lemon vinaigrette and a salad of mixed greens, sweet corn, carrots, cottage cheese*

◊ **MOUNTAIN TROUT** 15  
*herb bread crumbs, lemon-caper beurre blanc, ratatouille, roasted corn & shallots*

◊ **CHICKEN, SPINACH & ROASTED TOMATO QUICHE** 12  
*house-made butter crust, goat cheese, mixed greens, house vinaigrette*

◊ **GRILLED SALMON\*** 16  
*Champagne beurre blanc, roasted tomato pistou, crème fraiche mashed potatoes, French green beans*

**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 June 5 — July 23

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED

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