

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 Beans5

◊ Roasted Corn & Shallots4

Hand-Cut Fries4

Brussels Sprouts5

Crème Fraiche Mashed Potatoes4

◊ Ratatouille4

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**
mixed greens, roasted sweet corn, carrots, cottage cheese, honey lemon-cumin 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

◊ **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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