

PRINT-WORKS

BISTRO

Flatbreads

◊ *Crispy Eggplant, Boursin, Cherry Tomatoes, Feta, Arugula*

◊ *Beef Short Rib, Prima Donna, Corn, Honey-Chili Aioli,*

11

APPETIZERS & SMALL PLATES

◊ **LUMP CRABMEAT DIP** 14
herb bread crumbs, poppyseed crisps

◊ **LOCAL WATERMELON** 11
pickled red onion, feta, fig-balsamic glaze, fresh mint

TRUFFLE FRIES 8
herbs de Provence, saffron rouille

◊ **LOCAL TOMATO PLATE** 13
extra virgin olive oil, feta, basil

CRISPY FRIED CALAMARI 11
lemon rouille, cocktail sauce

◊ **CRISPY BRUSSELS SPROUTS** 10
preserved lemon vinaigrette, fried leeks, bacon, 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

◊ *Field Pea, Corn & Tomato Succotash*5

Cheddar & Bacon Potato Cakes.....4

◊ *Crispy Brussels Sprouts*6

French Green Beans5

Hand-Cut Fries4

Coconut-Jasmine Grain Blend.....4

Brussels Sprouts5

Crème Fraiche Mashed Potatoes4

◊ *Chef's features July 24 — September 17*

STARTER SALADS & SOUPS

◊ **FIELD PEA & TOMATO SALAD** 9
mixed greens, avocado, corn, goat cheese, preserved lemon vinaigrette

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

SUMMER 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

◊ **LEMON-GARLIC SHRIMP RISOTTO** 24
creamy arborio rice, English peas, tomato, sweet corn, bacon lardons, feta

◊ **PAN SEARED SEA SCALLOPS** 33
spiced tomato jam, sautéed greens, coconut-jasmine grain blend

◊ **GRILLED PORTABELLO MUSHROOM** 19
coconut-curry eggplant, tomato, squash, curried carrot slaw, coconut-jasmine grain blend

◊ **CRISPY CHICKEN SCHNITZEL** 20
preserved lemon vinaigrette and a salad of mixed greens, field peas, tomato, avocado, corn, goat cheese

◊ **GRILLED CITRUS-MUSTARD GLAZED SALMON*** 26
crème fraiche mashed potatoes, French green beans

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

FRESH FISH DU JOUR (Please ask your server) Mkt

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

◊ **STAR ANISE & FIVE SPICE LAMB LOIN*** 33
field pea, corn & tomato succotash, sautéed greens, curried carrot slaw, black cherry-plum glaze

◊ **MOUNTAIN TROUT** 25
herb breadcrumbs, lemon-caper beurre blanc, field pea, corn & tomato succotash, French green beans

◊ **SWEET-CHILI BRAISED BEEF SHORT RIBS** 31
crème fraiche mashed potatoes, Brussels sprouts

◊ **FILET MIGNON*** 33
blistered tomato ragout, crème fraiche mashed potatoes, French green beans

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 & Line Caught*

- **SATURDAY** -

*Steak au Poivre**

- **SUNDAY** -

*Roasted Turkey
Dinner*

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED

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