

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

- ◆ **THYME & SHERRY BOURSIN
FLATBREAD** 11
*mushrooms, kale, goat cheese, Sriracha-honey
glaze*
- ◆ **CONFIT DUCK FLATBREAD** 11
*mascarpone, Prima Donna, arugula,
garlic-thyme rouille*
- CRÈME FILLED WARM "BEIGNETS"** 8
powdered sugar, hot chocolate sauce
- LUMP CRAB MEAT DIP** 14
herb bread crumbs, poppyseed crisps
- CRISPY CALAMARI** 11
lemon rouille, cocktail sauce
- ◆ **CONFIT DUCK POUTINE** 15
*hand-cut fries, pulled duck,
Prima Donna, rich gravy*
- TRUFFLE FRIES** 8
herbs de Provence, saffron rouille
- CRISPY BRUSSELS SPROUTS** 10
*preserved lemon vinaigrette, fried leeks,
bacon, honey-chili aioli*
- FRENCH ONION SOUP** 7
melted Emmentaler
- ◆ **SOUP OF THE DAY** Mkt
(Please ask your server)

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

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

◆ DUCK CONFIT HASH*

*pulled duck, roasted mushrooms,
caramelized onions, bistro potatoes,
poached eggs, hollandaise*

15

- SMOKED SALMON BENEDICT*** 13
*toasted English muffin, cold smoked salmon, poached eggs,
hollandaise, sautéed spinach*
- ◆ **SAUCISSON & MUSHROOM OMELET** 11
Emmentaler, 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

- ◆ **ROASTED ACORN SQUASH** 13
*quinoa, lentils, kale, pomegranate seeds, candied pecans,
Brussels sprout slaw, sweet potato chips*
- ◆ **GRILLED SALMON QUINOA SALAD*** 16
arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette
- ◆ **GRILLED CHICKEN SALAD** 12
*baby kale, candied pecans, local apple, cranberries,
crumbled feta, maple vinaigrette*
- CHEESEBURGER*** 11
*lettuce, red onion, mayonnaise, hand-cut fries;
cheddar, Roquefort or Emmentaler*
- GRILLED CHICKEN SANDWICH** 12
*challah bun, roasted tomato pesto, Boursin,
arugula, hand-cut fries*
- ◆ **QUICHE FLORENTINE** 12
*house-made butter crust, spinach, mushrooms, Emmentaler,
mixed greens, house vinaigrette*
- FRESH FISH DU JOUR (Please ask your server)** Mkt
- GRILLED CITRUS-MUSTARD GLAZED SALMON*** 16
crème fraiche mashed potatoes, French green beans
- ◆ **CRISPY CHICKEN SCHNITZEL** 13
*preserved lemon vinaigrette and a salad of baby kale, local apple,
candied pecans, cranberries, 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.

◆ Chef's features September 18 — November 12

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED

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