PRINT·WORKS ·BISTRO·

Flatbreads

◈ *Thyme & Sherry Boursin, Mushrooms, Kale, Goat Cheese, Sriracha-Honey Glaze*

◈ *Confit Duck, Mascarpone, Prima Donna, Arugula, Garlic-Thyme Rouille*

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APPETIZERS & SMALL PLATES

LUMP CRAB MEAT DIP *14*
herb bread crumbs, poppyseed crisps

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

TRUFFLE FRIES *8*
herbs de Provence, saffron rouille

◈ **LOCAL LAMB & TICKLER MEATBALLS** *13*
horseradish crème fraiche, roasted tomato demi, crème fraiche mashed potatoes

CRISPY CALAMARI *11*
lemon rouille, cocktail sauce

◈ **CONFIT DUCK POUTINE** *15*
hand-cut fries, pulled duck, Prima Donna, rich gravy

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

◈ *Roasted Baby Carrots* 4

◈ *Braised Lentils & Kale* 4

Cheddar & Bacon Potato Cakes.....4

Crispy Brussels Sprouts.....6

French Green Beans.....5

Hand-Cut Fries 4

Brussels Sprouts 5

Crème Fraiche Mashed Potatoes 4

◈ *Chef's features September 18 — November 12*

STARTER SALADS & SOUPS

◈ **BABY KALE & LOCAL APPLE SALAD** *9*
candied pecans, cranberries, feta, maple vinaigrette

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

VEGETABLE 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

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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

ENTRÉES

◈ **GARLIC SHRIMP & SAFFRON RISOTTO** *24*
creamy saffron arborio rice, kale, saucisson, feta

◈ **PAN SEARED SEA SCALLOPS** *33*
Champagne beurre blanc, braised lentils & kale

◈ **ROASTED ACORN SQUASH** *19*
quinoa, lentils, kale, pomegranate seeds, candied pecans, Brussels sprout slaw, sweet potato chips

◈ **CRISPY CHICKEN SCHNITZEL** *20*
preserved lemon vinaigrette and a salad of baby kale, local apple, candied pecans, cranberries, feta

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

◈ **FOUR SPICED DUCK CONFIT** *33*
braised lentils & kale, roasted baby carrots

◈ **MOUNTAIN TROUT** *25*
herb breadcrumbs, lemon-caper beurre blanc, French green beans, roasted baby carrots

◈ **BRAISED BEEF SHORT RIBS BOURGUIGNONNE** *31*
red wine mushroom-bacon sauce, crème fraiche mashed potatoes, Brussels sprouts

◈ **FILET MIGNON*** *33*
roasted tomato demi, 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.*

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED