

PRINT-WORKS

BISTRO

Flatbreads

◊ *Asparagus, Boursin, Shallot Confit, Goat Cheese, Sage Aioli*

◊ *Duck Confit, Mascarpone, Caramelized Onion, Prima Donna, Spinach, Orange-Scallion Rouille*

11

APPETIZERS

◊ **BAKED EGGPLANT** 12
goat cheese, walnuts, rosemary, balsamic glaze

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

◊ **BRANDY-TARRAGON BRIE FONDUE** 11
sweet potato chips, apples, crostini

SHRIMP & ARTICHOKE DIP 13
spinach, Tickler, poppy seed crisps

TUNA TARTARE* 14
salmon roe, avocado relish, shaved cucumber, crostini

TRUFFLE FRIES 8
herbs de Provence, saffron rouille

CRISPY CALAMARI 11
lemon rouille, cocktail sauce

SANDWICHES

◊ **DUCK CONFIT SANDWICH** 14
challah bun, orange-scallion rouille, Prima Donna crisps, arugula, hand-cut fries

CHEESEBURGER* 12
lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort or Emmentaler

◊ **GRILLED CHICKEN SANDWICH** 12
challah bun, sage aioli, roasted tomato, arugula, hand-cut fries

Sides

◊ *Grain Medley*.....4

◊ *Asparagus*4

Crispy Brussels Sprouts6

Cheddar, Bacon & Chive Potato Cakes ...4

French Green Beans.....5

Hand-Cut Fries.....4

Brussels Sprouts5

Crème Fraiche Mashed Potatoes4

SALADS & SOUPS

GRILLED SALMON QUINOA SALAD* 16
arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette

◊ **WARM SHRIMP SALAD** 14
garlic-herb marinated shrimp, grain medley, greens, asparagus, bacon lardons, crispy shallots, honey-tarragon vinaigrette

◊ FENNEL DUSTED SEARED AHI TUNA SALAD *

little gem, orange & lemon segments, watermelon radish, preserved lemon vinaigrette

14

◊ **GRILLED CHICKEN SALAD** 12
endive petals, mixed greens, grapes, smoked hazelnuts, Moody Blue, sherry vinaigrette

FRENCH ONION SOUP 7
melted Emmentaler

◊ **SOUP OF THE DAY** (*Please ask your server*) Mkt

LUNCH ENTRÉES

◊ **CRISPY CHICKEN SCHNITZEL** 13
preserved lemon vinaigrette and a salad of mixed greens, endive petals, grapes, smoked hazelnuts, Moody Blue

◊ **TROUT ALMONDINE** 15
citrus beurre blanc, toasted almonds, Brussels sprouts, asparagus

◊ **ROASTED TOMATO, LEEK & SPINACH QUICHE** 12
house-made butter crust, Emmentaler, mixed greens, house vinaigrette

◊ **EGGPLANT GRATIN** 13
roasted tomato, Tickler, spinach, goat cheese, roasted garlic, basil

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

◊ **MUSTARD-HONEY & DILL GLAZED GRILLED SALMON *** 16
crème fraiche mashed potatoes, French green beans

◊ **GARLIC SHRIMP RISOTTO** 15
creamy arborio rice, asparagus, wild mushrooms, arugula, Prima Donna, crispy prosciutto

BACON WRAPPED BISTRO MEATLOAF 14
Diane sauce, caramelized onions, French green beans, cheddar, bacon & chive potato cake

STEAK FRITES* 15
sliced hanger steak, herbed Maître 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 February 26 — March 31*

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED

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