

# 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 Sprouts*.....6

*Cheddar, Bacon & Chive Potato Cakes*...4

*French Green Beans*.....5

*Hand-Cut Fries*.....4

*Brussels Sprouts*.....5

*Crème Fraiche Mashed Potatoes*.....4

### 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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