

PRINT-WORKS

• B I S T R O •

BRUNCH ENTRÉES

◆ HAM & CHEDDAR OMELET	13
<i>bistro potatoes</i>	
FRENCH TOAST	11
<i>vanilla custard challah, warm syrup, all-natural bacon</i>	
SAUSAGE HASH*	15
<i>poached eggs, roasted red peppers, caramelized onion, bistro potatoes, hollandaise</i>	
SMOKED SALMON BENEDICT*	13
<i>toasted English muffin, cold smoked salmon, poached eggs, hollandaise, sautéed spinach</i>	
PWB SHRIMP & GRITS	13
<i>grilled shrimp, three-cheese grits, caramelized onions, crème fraîche, chives</i>	
AVOCADO TOAST*	14
<i>challah, avocado relish, bacon, poached eggs, honey yogurt & berries</i>	
BISTRO BREAKFAST	11
<i>scrambled eggs, all-natural bacon, bistro potatoes, wheat toast</i>	
EGGS BENEDICT*	12
<i>toasted English muffin, ham, poached eggs, hollandaise, bistro potatoes</i>	

— A LA CARTE —

Two Eggs* any style.....	3
Fresh Fruit	4
Selection of Cereal & Milk	4
Greek Yogurt & Honey	6
Steel-Cut Oats, <i>fresh berries, honey</i>	7
All-Natural Bacon	4
Breakfast Sausage	4
Bistro Potatoes	4
Bagel & Cream Cheese	3
Toasted English Muffin <i>butter, preserves</i>	3
Toast, whole wheat, white, rye, <i>gluten free, butter & preserves</i>	3

◆ Chef's features

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

APPETIZERS & STARTERS

◆ ESCARGOT FLATBREAD	11
<i>horseradish mascarpone, mushroom, red pepper, Emmentaler, lemon rouille</i>	
◆ RATATOUILLE FLATBREAD	11
<i>tomato mascarpone, zucchini, eggplant, red onion, red pepper, Tickler, garlic aioli</i>	
<div style="border: 1px solid black; padding: 5px; background-color: #e0e0e0;"> ◆ HEIRLOOM TOMATOES <i>Tickler, basil oil</i> 12 </div>	
◆ GREEN GODDESS AVOCADO DIP	8
<i>crudité</i>	
CRÈME FILLED WARM "BEIGNETS"	8
<i>powdered sugar, hot chocolate sauce</i>	
◆ TUNA TARTARE*	15
<i>local corn relish, house pickled red onions, toasted sesame seeds, chili glaze, rice crackers</i>	
CRISPY CALAMARI	11
<i>lemon rouille, cocktail sauce</i>	
TRUFFLE FRIES	8
<i>herbs de Provence, saffron rouille</i>	
CRISPY BRUSSELS SPROUTS	11
<i>preserved lemon vinaigrette, fried leeks, bacon, honey-chili aioli</i>	
HOUSEMADE CINNAMON BUNS	8
<i>warm caramel sauce</i>	
FRENCH ONION SOUP	7
<i>melted Emmentaler</i>	
SOUP OF THE DAY	Mkt
<i>(Please ask your server)</i>	

LUNCH PLATES & ENTRÉES

GRILLED SALMON QUINOA SALAD*	17
<i>arugula, zucchini chips, Prima Donna, honey-tarragon vinaigrette</i>	
◆ GRILLED CHICKEN SALAD	14
<i>mixed greens, carrot, local corn, Prima Donna, honey-tarragon vinaigrette</i>	
◆ SASHIMI TUNA SALAD*	15
<i>watermelon, cucumber, mint, Goat cheese, mint vinaigrette</i>	
◆ QUICHE LORRAINE	12
<i>house-made butter crust, lardons, Emmentaler, mixed greens, house vinaigrette</i>	
◆ SUMMER VEGETABLE NAPOLEON	13
<i>zucchini, eggplant, heirloom tomato, asparagus, puff pastry, shallot cream, Goat cheese, house pickled red onion corn relish</i>	
CHEESEBURGER*	13
<i>lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler</i>	
◆ PROVENCE BLT	12
<i>croissant, roasted tomato pistou, goat cheese, hand-cut fries</i>	
◆ GRILLED SALMON*	17
<i>Rosé tomato cream, spiced tomato jam, crème fresh mashed potatoes, French green beans</i>	
BACON WRAPPED BISTRO MEATLOAF	14
<i>Diane sauce, caramelized onions, French green beans, cheddar, bacon & chive potato cake</i>	
◆ GARLIC SHRIMP RISOTTO	14
<i>local corn, fava beans, cherry tomato, basil oil</i>	

EMPLOYEE OWNED

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