

PRINT-WORKS

• B I S T R O •

BRUNCH ENTRÉES

- ◆ **ALL-NATURAL BACON OMELET** 13
spinach, feta, bistro potatoes
- FRENCH TOAST** 11
vanilla custard challah, warm syrup, all-natural bacon
- ◆ **CORNED BEEF HASH*** 15
fried eggs, red pepper, onion, bistro potatoes
- SMOKED SALMON BENEDICT*** 13
toasted English muffin, cold smoked salmon, poached eggs, hollandaise, sautéed spinach
- PWB SHRIMP & GRITS** 13
grilled shrimp, three-cheese grits, caramelized onions, crème fraîche, chives
- AVOCADO TOAST*** 14
challah, avocado relish, bacon, poached eggs, honey yogurt & berries
- BISTRO BREAKFAST** 11
scrambled eggs, all-natural bacon, bistro potatoes, wheat toast
- EGGS BENEDICT*** 12
toasted English muffin, ham, poached eggs, hollandaise, bistro potatoes

— A 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

◆ 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

- ◆ **CORNED BEEF FLATBREAD** 11
Russian dressing, crispy sauerkraut, Emmentaler
- ◆ **APRICOT & FETA FLATBREAD** 11
fig-mascarpone, shallot confit, candied walnuts, arugula
- ◆ **HOUSEMADE CINNAMON BUNS**
warm caramel sauce
8
- ◆ **BACON SHRIMP DIP** 14
spinach, artichokes, crostini, rice crackers
- ◆ **GOUGÈRES** 9
cheese puffs
- ◆ **TUNA TARTARE*** 15
avocado relish, toasted sesame seeds, chili glaze, rice crackers
- CRISPY CALAMARI** 11
lemon rouille, cocktail sauce
- TRUFFLE FRIES** 8
herbs de Provence, saffron rouille
- CRISPY BRUSSELS SPROUTS** 11
preserved lemon vinaigrette, fried leeks, bacon, honey-chili aioli
- FRENCH ONION SOUP** 7
melted Emmentaler
- SOUP OF THE DAY** Mkt
(Please ask your server)

LUNCH PLATES & ENTRÉES

- ◆ **GRILLED SALMON QUINOA SALAD*** 17
arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette
- ◆ **CHICKEN SALAD** 14
spinach, local peaches, feta, candied walnuts, white balsamic fig vinaigrette
- ◆ **SASHIMI TUNA SALAD*** 15
mixed greens, lentil brown rice, cherry tomatoes, cucumber, carrot, preserved lemon vinaigrette
- ◆ **QUICHE** 12
brie, asparagus, housemade butter crust, mixed greens, house vinaigrette
- ◆ **LENTIL LOAF** 13
smoky tomato sauce, lentil brown rice, spinach
- CHEESEBURGER*** 13
lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler
- ◆ **SHRIMP SALAD CROISSANT** 14
housemade shrimp salad, leaf lettuce, herb mayonnaise, hand-cut fries
- ◆ **BLACK PEPPER GRILLED SALMON*** 17
honey-lime beurre blanc, crème fraîche mashed potatoes, French green beans
- BACON WRAPPED BISTRO MEATLOAF** 14
Diane sauce, caramelized onions, French green beans, cheddar, bacon & chive potato cake
- ◆ **GARLIC SHRIMP RISOTTO** 14
bacon, asparagus, mushroom, Prima Donna

EMPLOYEE OWNED

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