

PRINT-WORKS

• B I S T R O •

FLATBREADS

◊ **CORNED BEEF**
Russian dressing, crispy sauerkraut,
Emmentaler
11

◊ **APRICOT & FETA**
fig-mascarpone, shallot confit,
candied walnuts, arugula
11

APPETIZERS & SMALL PLATES

◊ **CRISPY BRIE** 12
warm honeyed grapes, walnuts, crostini

◊ **GOUGÈRES** 9
cheese puffs

◊ **BACON SHRIMP DIP** 14
spinach, artichokes, crostini, rice crackers

TRUFFLE FRIES 8
herbs de Provence, saffron rouille

CRISPY CALAMARI 11
lemon rouille, cocktail sauce

◊ **TUNA TARTARE*** 15
avocado relish, toasted sesame seeds,
chili glaze, rice crackers

CRISPY BRUSSELS SPROUTS 11
preserved lemon vinaigrette, fried leeks,
bacon, honey-chili aioli

**ARTISANAL CHEESE
& CHARCUTERIE** Mkt
bistro inspired accoutrements

**PRINCE EDWARD ISLAND
MUSSELS** 12/19
Riesling, fresh herbs, hand-cut fries

CHEESEBURGER* 13
lettuce, red onion, mayonnaise,
hand-cut fries; cheddar, Roquefort,
Emmentaler

Sides

Crispy Brussels Sprouts 6

Sautéed Asparagus 5

Cheddar, Bacon & Chive
Potato Cakes 4

French Green Beans 5

Hand-Cut Fries 4

Brussels Sprouts 5

Crème Fraîche Mashed Potatoes 4

Lentil Brown Rice 4

STARTER SALADS & SOUPS

◊ **LOCAL PEACH & FETA** 9
spinach, candied walnuts,
white balsamic fig vinaigrette

**ROASTED BEETS
& LITTLE GEM** 9
Roquefort, walnuts,
truffle beet walnut vinaigrette

VEGETABLE SALAD 6
fresh vegetables,
Green Goddess dressing

FRENCH ONION SOUP 7
melted Emmentaler

SOUP OF THE DAY Mkt
(Please ask your server)

ENTRÉES

◊ **PAN-SEARED TROUT MEUNIÈRE** 26
asparagus, French green beans

◊ **LENTIL LOAF** 20
smoky tomato sauce, lentil brown rice, spinach

◊ **BLACK PEPPER GRILLED SALMON*** 27
honey-lime beurre blanc, crème fraîche mashed potatoes,
French green beans

CRISPY CHICKEN SCHNITZEL 20
crème fraîche mashed potatoes, French green beans,
honey-chili aioli

BEEF BOURGUIGNON 26
braised tenderloin tips, red wine, carrot, mushroom, lardons,
pearl onion, crème fraîche mashed potatoes

◊ **SEARED SCALLOP RISOTTO*** 34
bacon, asparagus, mushrooms, Prima Donna

TODAY'S CHEF SELECTION, (please ask your server) Mkt

◊ **GRILLED LAMB LOIN*** 33
cherry-mint glaze, crème fraîche mashed potatoes, French green beans

◊ **FILET MIGNON*** 35
horseradish demi, crème fraîche mashed potatoes,
French green beans

BACON WRAPPED BISTRO MEATLOAF 24
Diane sauce, caramelized onions, French green beans,
cheddar, bacon & chive potato cake

STEAK FRITES* 25
sliced hanger steak, herbed Maître d' butter, hand-cut fries

Daily Plates

- MONDAY -
Bouillabaisse

- TUESDAY -
Steak au Poivre*

- WEDNESDAY -
Chef's Special

- THURSDAY -
Lemon Chicken Paillard

- FRIDAY -
Fish & Chips
Hook-N-Line Caught

- SATURDAY -
Tri-Tip Steak*

- SUNDAY -
Roasted Turkey
Dinner



HELP! WANTED

Servers, Hosts And Line Cooks

If you know someone who might enjoy playing these roles,
please suggest that they contact us!!

Apply at qwrh.com/careers

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

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED