

PRINT-WORKS

• B I S T R O •

BRUNCH ENTRÉES

◆ SPINACH OMELET	12
<i>leeks, goat cheese, bistro potatoes</i>	
FRENCH TOAST	12
<i>vanilla custard challah, warm syrup, all-natural bacon</i>	
CORNED BEEF HASH*	15
<i>fried eggs, red pepper, onion, bistro potatoes</i>	
SMOKED SALMON BENEDICT*	14
<i>toasted English muffin, cold smoked salmon, poached eggs, hollandaise, sautéed spinach</i>	
PWB SHRIMP & GRITS	15
<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	12
<i>scrambled eggs, all-natural bacon, bistro potatoes, wheat toast</i>	
EGGS BENEDICT*	13
<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

◆ RED WINE-BRAISED PORK FLATBREAD	12
<i>mascarpone, shallot confit, Emmentaler, Dijon aioli</i>	
◆ LOCAL APPLE FLATBREAD	12
<i>mascarpone, caramelized onions, Prima Donna, arugula, balsamic glaze</i>	
<div style="border: 1px solid black; padding: 5px; background-color: #f0f0f0;"> HOUSEMADE CINNAMON BUNS <i>warm caramel sauce</i> 8 </div>	
CRÈME FILLED WARM "BEIGNETS"	8
<i>powdered sugar, hot chocolate sauce</i>	
BACON SHRIMP DIP	14
<i>spinach, artichokes, crostini, rice crackers</i>	
◆ GOAT CHEESE-STUFFED ARTICHOKES	13
<i>pomegranate Dijon emulsion, crostini</i>	
TUNA TARTARE*	15
<i>avocado relish, toasted sesame seeds, chili glaze, rice crackers</i>	
CRISPY CALAMARI	13
<i>lemon rouille, cocktail sauce</i>	
TRUFFLE FRIES	8
<i>herbs de Provence, saffron rouille</i>	
CRISPY BRUSSELS SPROUTS	12
<i>preserved lemon vinaigrette, fried leeks, bacon, honey-chili aioli</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*	18
<i>arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette</i>	
◆ KALE CHICKEN SALAD	14
<i>local apples, goat cheese, pomegranate seeds, pomegranate vinaigrette</i>	
◆ SASHIMI TUNA SALAD*	16
<i>mixed greens, pickled vegetables, avocado, lemon vinaigrette</i>	
◆ QUICHE	13
<i>sausage, leeks, spinach, Tickler, housemade butter crust, mixed greens, house vinaigrette</i>	
◆ VEGETABLE TORTE	14
<i>eggplant, mushrooms, butternut squash, goat cheese, spiced pumpkin seeds, tomato balsamic emulsion, roasted carrots, kale & apple salad</i>	
CHEESEBURGER*	14
<i>lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler</i>	
◆ GRILLED CHICKEN SANDWICH	14
<i>Dijon mustard, caramelized onions, arugula, Emmentaler, challah bun, hand-cut fries</i>	
◆ GRILLED SALMON*	18
<i>orange balsamic glaze, crème fraîche 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>butternut squash, leeks, goat cheese, spiced pumpkin seeds</i>	

EMPLOYEE OWNED

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