

PRINT-WORKS

• B I S T R O •

BRUNCH ENTRÉES

- ◆ **ASPARAGUS OMELET** 13
roasted tomatoes, goat cheese, bistro potatoes
- FRENCH TOAST** 13
vanilla custard challah, warm syrup, all-natural bacon
- DUCK CONFIT HASH*** 16
mushrooms, poached eggs, hollandaise, bistro potatoes
- SMOKED SALMON BENEDICT*** 15
toasted English muffin, cold smoked salmon, poached eggs, hollandaise, sautéed spinach
- PWB SHRIMP & GRITS** 15
grilled shrimp, three-cheese grits, caramelized onions, crème fraîche, chives
- AVOCADO TOAST*** 14
challah, avocado relish, bacon, poached eggs, honey yogurt & berries
- BISTRO BREAKFAST** 13
scrambled eggs, all-natural bacon, bistro potatoes, wheat toast
- EGGS BENEDICT*** 14
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

- ◆ **ALSATIAN FLATBREAD** 12
bacon lardons, caramelized onions, Gouda
- ◆ **ASPARAGUS FLATBREAD** 12
Mascarpone, Emmentaler, shallot confit
- HOUSEMADE CINNAMON BUNS**
warm caramel sauce
9
- CRÈME FILLED WARM "BEIGNETS"** 8
powdered sugar, hot chocolate sauce
- ◆ **CRAB FONDUE** 15
sweet potato chips, crostini, pear
- ◆ **TUNA TARTARE*** 16
pickled cucumbers, carrots, daikon, toasted sesame seeds, sweet potato chips, crostini
- CRISPY CALAMARI** 13
lemon rouille, cocktail sauce
- TRUFFLE FRIES** 8
herbs de Provence, saffron rouille
- CRISPY BRUSSELS SPROUTS** 12
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

- ◆ **QUICHE** 13
peas, spring onion, feta, housemade butter crust, mixed greens, house vinaigrette
- ◆ **ZUCCHINI RIBBONS** 15
asparagus, peas, cherry tomatoes, spring onions, chickpea & coconut curry
- CHEESEBURGER*** 14
lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler
- ◆ **DUCK CONFIT SANDWICH** 15
pickled cucumber, carrot daikon slaw, orange pepper glaze, hand-cut fries
- ◆ **GRILLED SALMON*** 19
strawberry-balsamic glaze, crème fraiche mashed potatoes, French green beans
- BACON WRAPPED BISTRO MEATLOAF** 15
Diane sauce, caramelized onions, French green beans, cheddar, bacon & chive potato cake
- ◆ **LEMON-BUTTER SHRIMP RISOTTO** 16
peas, asparagus, feta, mint
- GRILLED SALMON QUINOA SALAD*** 19
arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette
- ◆ **GRILLED CHICKEN SALAD** 14
baby kale & lettuce blend, strawberries, avocado, goat cheese, toasted walnuts, balsamic vinaigrette
- ◆ **TUNA SASHIMI SALAD*** 17
arugula, pickled cucumbers, carrots, daikon, preserved lemon vinaigrette

EMPLOYEE OWNED

PRINTWORKSBISTRO.COM

