

# PRINT-WORKS

## • B I S T R O •

### BRUNCH ENTRÉES

- ◆ **ALL-NATURAL BACON & LOCAL CORN OMELET** 13  
*caramelized onions, goat cheese, bistro potatoes*
- FRENCH TOAST** 13  
*vanilla custard challah, warm syrup, all-natural bacon*
- ◆ **SAUSAGE HASH\*** 16  
*roasted tomatoes, 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

- ◆ **SAUSAGE FLATBREAD** 12  
*bacon jam, roasted corn, caramelized onions, Gouda*
- ◆ **MANGO FLATBREAD** 12  
*Mascarpone, shallot confit, feta, walnuts*
- HOUSEMADE CINNAMON BUNS**  
*warm caramel sauce*  
9
- CRÈME FILLED WARM "BEIGNETS"** 8  
*powdered sugar, hot chocolate sauce*
- ◆ **CRISPY BRIE** 13  
*salted honey, walnuts, crostini*
- ◆ **TUNA TARTARE\*** 16  
*mango relish, toasted sesame seeds, chili glaze, crostini, sweet potato chips*
- 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  
*roasted tomatoes, all-natural bacon, local corn, feta, housemade butter crust, mixed greens, house vinaigrette*
- ◆ **QUINOA CAKES** 15  
*broccoli, roasted corn, mango-espellette pepper emulsion, asparagus, corn & carrot salad*
- CHEESEBURGER\*** 14  
*lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler*
- ◆ **GRILLED CHICKEN SANDWICH** 14  
*bacon jam, honey-chili aioli, arugula, Emmentaler, hand-cut fries*
- ◆ **GRILLED SALMON\*** 19  
*avocado mousse, crème fraiche mashed potatoes, French green beans*
- ◆ **BACON WRAPPED BISTRO MEATLOAF** 15  
*caramelized onions & mushroom gravy, French green beans, cheddar, bacon & chive potato cake*
- ◆ **SHRIMP RISOTTO** 16  
*local corn, cherry tomatoes, leeks, Prima Donna, basil oil*
- GRILLED SALMON QUINOA SALAD\*** 19  
*arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette*
- ◆ **GRILLED CHICKEN SALAD** 14  
*local corn, carrot, arugula, heirloom tomato, goat cheese, honey-tarragon vinaigrette*
- ◆ **STEAK SALAD\*** 17  
*seared tenderloin tips, arugula, roasted local corn, cherry tomatoes, avocado, Roquefort, balsamic glaze, house vinaigrette*

EMPLOYEE OWNED

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