

PRINT-WORKS

• B I S T R O •

FLATBREADS

◊SAUSAGE
bacon jam, roasted corn,
caramelized onions, Gouda
12

◊MANGO
Mascarpone, shallot confit,
feta, walnuts
12

APPETIZERS & SMALL PLATES

◊LOCAL HEIRLOOM TOMATOES 14
Tickler Cheddar, basil oil

FRIED OYSTERS 15
remoulade

◊CRISPY BRIE 13
salted honey, walnuts, crostini

TRUFFLE FRIES 8
herbs de Provence, saffron rouille

CALAMARI 13
lemon rouille, cocktail sauce

◊TUNA TARTARE* 16
mango relish, toasted sesame seeds,
chili glaze, crostini, sweet potato chips

CRISPY BRUSSELS SPROUTS 12
preserved lemon vinaigrette, fried leeks,
bacon, honey-chili aioli

ARTISANAL CHEESE
& CHARCUTERIE Mkt
bistro inspired accoutrements

PRINCE EDWARD ISLAND
MUSSELS 13/21
Riesling, fresh herbs, hand-cut fries

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

Sides

Crispy Brussels Sprouts
bacon, leeks 6

Local Roasted Corn 5

Cheddar, Bacon & Chive
Potato Cakes 4

French Green Beans 5

Hand-Cut Fries 4

Brussels Sprouts 5

Crème Fraîche Mashed Potatoes 4

Asparagus 5

◊ Chef's features

STARTER SALADS & SOUPS

◊LOCAL CORN
& CARROT SALAD 10
arugula, heirloom tomato, goat cheese,
honey-tarragon vinaigrette

ROASTED BEETS
& MIXED GREENS 10
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 28
lemon-caper beurre blanc, local roasted corn, asparagus

◊QUINOA CAKES 22
broccoli, roasted corn, mango-espellette pepper emulsion, asparagus,
corn & carrot salad

◊SEARED DUCK BREAST 34
lavender-honey glaze, crème fraîche mashed potatoes, asparagus

◊CRISPY CHICKEN SCHNITZEL 21
local corn, carrot, arugula, heirloom tomato, goat cheese salad,
honey-tarragon vinaigrette

◊GRILLED SALMON* 29
avocado mousse, crème fraîche mashed potatoes, French green beans

◊BEEF BOURGUIGNON 33
red wine braised tenderloin tips, carrot, mushrooms, lardons,
pearl onions, crème fraîche mashed potatoes

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

◊FILET MIGNON* 37
charred shallot beurre blanc, crème fraîche mashed potatoes,
French green beans

◊SEARED SCALLOP RISOTTO* 37
local corn, cherry tomatoes, leeks, Prima Donna, basil oil

◊BACON WRAPPED BISTRO MEATLOAF 25
caramelized onions & mushroom gravy, French green beans,
cheddar, bacon & chive potato cake

STEAK FRITES* 27
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

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED