

PRINT-WORKS

• B I S T R O •

BRUNCH ENTRÉES

- ◆ **ARTISAN HAM OMELET** 14
Emmentaler, chives, bistro potatoes
- FRENCH TOAST** 13
vanilla custard challah, warm syrup, all-natural bacon
- ◆ **CORNED BEEF HASH*** 16
poached eggs, hollandaise, crispy sauerkraut, 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

- ◆ **ARTICHOKE FLATBREAD** 12
Mascarpone, spinach, prima donna
- ◆ **CORNED BEEF FLATBREAD** 12
lusty monk aioli, Emmentaler, crispy sauerkraut
- HOUSEMADE CINNAMON BUNS**
warm caramel sauce
 9
- CRÈME FILLED WARM "BEIGNETS"** 8
powdered sugar, hot chocolate sauce
- ◆ **CRISPY BRIE** 13
plum, blackberry jam, crostini
- ◆ **TUNA TARTARE*** 16
cucumber relish, avocado, chili glaze, sesame seeds, 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
Brussels sprouts, all-natural bacon, feta, housemade butter crust, mixed greens, house vinaigrette
- ◆ **VEGETARIAN TAGLIATELLE** 15
chickpeas, butternut squash, spinach, corn, vadouvan curry
- CHEESEBURGER*** 14
lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler
- ◆ **CHARCUTERIE SANDWICH** 14
toasted baguette, artisan ham, salami, fig blackberry jam, camembert, cornichons, hand-cut fries
- ◆ **GRILLED BLACK PEPPER CRUSTED SALMON*** 19
beurre blanc, 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
butternut squash, mushrooms, leeks, sage, zesty pumpkin seeds
- GRILLED SALMON QUINOA SALAD*** 19
arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette
- ◆ **GRILLED CHICKEN SALAD** 14
shaved Brussels sprouts, apple, fennel, hazelnuts, honey-tarragon vinaigrette
- ◆ **STEAK SALAD*** 17
seared tenderloin tips, arugula, apple, cranberries, Roquefort, pecans, creamy Roquefort emulsion

EMPLOYEE OWNED

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