

PRINT-WORKS

• B I S T R O •

BRUNCH ENTRÉES

◆ MUSHROOM OMELET	14
<i>leeks, Prima Donna, bistro potatoes</i>	
FRENCH TOAST	13
<i>vanilla custard challah, warm syrup, all-natural bacon</i>	
◆ SHORT RIB HASH*	16
<i>poached eggs, hollandaise, roasted peppers, onion, bistro potatoes</i>	
SMOKED SALMON BENEDICT*	15
<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	13
<i>scrambled eggs, all-natural bacon, bistro potatoes, wheat toast</i>	
EGGS BENEDICT*	14
<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

◆ BUTTERNUT SQUASH FLATBREAD	12
<i>caramelized onions, Emmentaler, pecans, arugula</i>	
◆ BACON FLATBREAD	12
<i>leeks, spinach, crème fraîche, fromage blanc</i>	
HOUSEMADE CINNAMON BUNS <i>warm caramel sauce</i> 9	
CRÈME FILLED WARM "BEIGNETS"	8
<i>powdered sugar, hot chocolate sauce</i>	
◆ BEET CURED SALMON	16
<i>horseradish crema, house-pickled red onions, rye</i>	
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>	
◆ TUNA TARTARE*	16
<i>avocado relish, house-pickled red onions, chili glaze, sesame seeds, crostini, sweet potato chips</i>	
FRENCH ONION SOUP	7
<i>melted Emmentaler</i>	
SOUP OF THE DAY	Mkt
<i>(Please ask your server)</i>	

LUNCH PLATES & ENTRÉES

◆ QUICHE	13
<i>sausage, roasted tomatoes, Emmentaler, housemade butter crust, mixed greens, house vinaigrette</i>	
◆ ROASTED VEGETABLE RAVIOLI	15
<i>mushrooms, sage pistou, walnuts, Prima Donna</i>	
CHEESEBURGER*	14
<i>lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler</i>	
◆ SHORT RIB SANDWICH	14
<i>Emmentaler, caramelized onions, Dijon mustard, Challah bun, hand-cut fries</i>	
◆ GRILLED SALMON*	19
<i>tomato hollandaise, crème fraîche mashed potato, French green beans</i>	
BACON WRAPPED BISTRO MEATLOAF	15
<i>caramelized onions & mushroom gravy, French green beans, cheddar, bacon & chive potato cake</i>	
◆ SHRIMP RISOTTO	16
<i>wild mushrooms, spinach, truffle oil, mascarpone, Prima Donna</i>	
GRILLED SALMON QUINOA SALAD*	19
<i>arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette</i>	
◆ GRILLED CHICKEN SALAD	14
<i>endive, Granny Smith apple, goat cheese, pecans, mustard vinaigrette</i>	
◆ STEAK SALAD*	17
<i>seared tenderloin tips, mixed greens, house-pickled red onions, cherries, pear, creamy Roquefort emulsion</i>	

EMPLOYEE OWNED

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