

PRINT-WORKS

• B I S T R O •

BRUNCH ENTRÉES

◆ ASPARAGUS OMELET	14
<i>spring onion, Tickler cheddar, bistro potatoes</i>	
FRENCH TOAST	13
<i>vanilla custard challah, warm syrup, all-natural bacon</i>	
◆ DUCK CONFIT HASH*	16
<i>roasted red peppers, caramelized onions, poached eggs, hollandaise</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

◆ APRICOT FLATBREAD	12
<i>fig mascarpone, goat cheese, toasted walnuts</i>	
◆ DUCK CONFIT FLATBREAD	12
<i>shallot rouille, mascarpone, crispy shallots, vanilla orange reduction</i>	
<div style="border: 1px solid black; padding: 5px; background-color: #f0f0f0;"> HOUSEMADE CINNAMON BUNS <i>warm caramel sauce</i> 9 </div>	
CRÈME FILLED WARM "BEIGNETS"	8
<i>powdered sugar, hot chocolate sauce</i>	
◆ BEEF MEATBALLS	14
<i>wheat ale-braised, sauce tomate, green olives, wild mushrooms, crostini</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>mango relish, pickled Brussels, chili glaze, sesame seeds, sweet potato chips, crostini</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>asparagus, spring onion, Tickler cheddar, housemade butter crust, mixed greens, house vinaigrette</i>	
◆ SPRING VEGETABLE VADOUVAN CURRY	15
<i>asparagus, English peas, cherry tomatoes, spring onion, chickpeas, wild rice medley</i>	
CHEESEBURGER*	14
<i>lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler</i>	
◆ SHRIMP SALAD CROISSANT	14
<i>leaf lettuce, garlic aioli, mixed greens, house vinaigrette</i>	
◆ GRILLED SALMON*	19
<i>strawberry-balsamic glaze, crème fraiche mashed potatoes, French green beans</i>	
BEEF BOURGUIGNON	17
<i>slow braised filet mignon tips, carrots, lardons, pearl onions, red Burgundy mushroom ragout, crème fraiche mashed potatoes</i>	
◆ SHRIMP RISOTTO	16
<i>English peas, mushrooms, asparagus, mint, pistachios, Prima Donna</i>	
GRILLED SALMON QUINOA SALAD*	19
<i>arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette</i>	
◆ GRILLED CHICKEN SALAD	14
<i>mixed greens, strawberries, avocado, goat cheese, toasted walnuts, strawberry vinaigrette</i>	
◆ LOBSTER LOUIE SALAD	24
<i>bibb lettuce, cherry tomatoes, avocado, hard-boiled egg, crispy shallots, lemon-dill vinaigrette</i>	

EMPLOYEE OWNED

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