

# PRINT-WORKS

• B I S T R O •

## FLATBREADS

◊ **APRICOT**  
fig mascarpone,  
goat cheese, toasted walnuts  
12

◊ **DUCK CONFIT**  
shallot rouille, mascarpone,  
crispy shallots,  
vanilla orange reduction  
12

## APPETIZERS & SMALL PLATES

◊ **CRISPY BRIE** 13  
strawberry basil jam, crostini

◊ **BEEF MEATBALLS** 14  
wheat ale-braised, sauce tomate,  
green olives, wild mushrooms, crostini

◊ **GOUGÈRES** 9  
cheese puffs

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

**CALAMARI** 13  
lemon rouille, cocktail sauce

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

**TRUFFLE FRIES** 8  
herbs de Provence, saffron rouille

**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

Asparagus ..... 5

Cheddar, Bacon & Chive  
Potato Cakes ..... 4

French Green Beans ..... 5

Hand-Cut Fries ..... 4

Brussels Sprouts ..... 5

Crème Fraîche Mashed Potatoes ..... 4

Wild Rice Medley ..... 5

English Peas ..... 4

◊ Chef's features

## STARTER SALADS & SOUPS

◊ **CRISPY GOAT CHEESE SALAD** 11  
mixed greens, strawberries, almonds,  
strawberry vinaigrette

**ROASTED BEETS  
& MIXED GREENS** 10  
Roquefort, walnuts,  
truffled 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

◊ **VEAL PAILLARD** 33  
mixed greens, strawberries, almonds, goat cheese, strawberry vinaigrette

◊ **SPRING VEGETABLE VADOUVAN CURRY** 23  
asparagus, English peas, cherry tomatoes, spring onion, chickpeas,  
wild rice medley

◊ **GRILLED LAMB CHOPS\*** 35  
cherry-port reduction, asparagus, crème fraiche mashed potatoes

◊ **GRILLED FILET MIGNON\*** 37  
mint pistou, spinach, crème fraiche mashed potatoes

◊ **PAN-SEARED TROUT** 28  
lemon-caper beurre blanc, English peas, French green beans

◊ **GRILLED SALMON\*** 29  
strawberry balsamic glaze, French green beans,  
crème fraiche mashed potatoes

◊ **CHICKEN CORDON BLEU** 26  
tarragon mustard cream, English peas, wild rice medley

◊ **BEEF BOURGUIGNON** 32  
slow braised filet mignon tips, carrots, lardons, pearl onions,  
red Burgundy mushroom ragout, crème fraiche mashed potatoes

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

◊ **SEARED SHRIMP & SCALLOP RISOTTO\*** 37  
English peas, mushrooms, asparagus, mint, pistachios, Prima Donna

**STEAK FRITES\*** 27  
sliced hanger steak, herbed Maître d' butter, hand-cut fries

◊ **NC CIDER-BRAISED SHORT RIBS\*** 34  
spinach, cheddar, bacon & chive potato cake

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

## Daily Plates

- MONDAY -  
Beef Stroganoff

- TUESDAY -  
Steak au Poivre\*

- WEDNESDAY -  
Chef's Special

- THURSDAY -  
Chicken Schnitzel

- FRIDAY -  
Fish & Chips  
Hook-N-Line Caught

- SATURDAY -  
Tri-Tip Steak\*

- SUNDAY -  
Roasted Turkey  
Dinner

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED

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