

PRINT-WORKS

• B I S T R O •

BRUNCH ENTRÉES

- ◆ **PIPERADE OMELET** 14
bell pepper, onion, Prima Donna, bistro potatoes
- FRENCH TOAST** 13
vanilla custard challah, warm syrup, all-natural bacon
- ◆ **DUCK CONFIT HASH*** 16
roasted red peppers, caramelized onions, poached eggs, hollandaise
- SMOKED SALMON BENEDICT*** 16
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..... 4
- 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

- ◆ **PEAR FLATBREAD** 12
fig mascarpone, red onion, arugula, Roquefort, walnuts
- ◆ **ALSATIAN FLATBREAD** 12
mascarpone, applewood-smoked bacon, caramelized onions, Emmentaler, chives
- HOUSEMADE CINNAMON BUNS**
warm caramel sauce
9
- CRÈME FILLED WARM "BEIGNETS"** 8
powdered sugar, hot chocolate sauce
- GROUND DUCK MEATBALLS** 15
orange-chili glaze, chives, crostini
- 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
- ◆ **TUNA TARTARE*** 16
mango relish, radish, avocado, chili-honey glaze, sesame seeds, sweet potato chips, crostini
- FRENCH ONION SOUP** 7
melted Emmentaler, crostini
- SOUP OF THE DAY** Mkt
(Please ask your server)

LUNCH PLATES & ENTRÉES

- ◆ **QUICHE** 13
sausage, roasted tomatoes, Emmentaler, housemade butter crust, mixed greens, house vinaigrette
- ◆ **PROVENÇALE TART** 15
ratatouille, caramelized onions, arugula, pine nuts, brie, cherry glaze
- CHEESEBURGER*** 14
lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler
- ◆ **GROUND DUCK BURGER** 15
lettuce, caramelized onions, Emmentaler, hand-cut fries
- ◆ **GRILLED SALMON*** 19
sauce vierge, crème fraîche mashed potato, French green beans
- ◆ **TENDERLOIN TIPS SALAD** 18
mixed greens, roasted beets, Roquefort, walnuts, truffled beet & walnut vinaigrette
- ◆ **SHRIMP RISOTTO** 16
bacon lardons, asparagus, Emmentaler, fried leeks
- GRILLED SALMON QUINOA SALAD*** 19
arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette
- ◆ **GRILLED CHICKEN SALAD** 14
mixed greens, pickled blueberries, apple, red onion, basil, goat cheese, blueberry vinaigrette
- ◆ **LYONNAISE SALAD** 16
chilled shrimp salad, mixed greens, bacon lardons, croutons, hard-boiled egg, champagne vinaigrette

EMPLOYEE OWNED

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