

PRINT-WORKS

• B I S T R O •

FLATBREADS

◊PEAR

fig mascarpone, red onion, arugula,
Roquefort, walnuts
12

◊ALSATIAN

mascarpone, applewood-smoked bacon,
caramelized onions, Emmentaler,
chives
12

APPETIZERS & SMALL PLATES

◊BAKED GOAT CHEESE
& HERB TOMATO DIP 13
sweet potato chips, crostini

GROUND DUCK MEATBALLS 15
orange-chili glaze, chives, crostini

◊BEEF HACHÉ SLIDERS 13
house ground beef, gougère,
Lyonnaise gravy, hand-cut fries

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

CALAMARI 13
lemon rouille, cocktail sauce

◊TUNA TARTARE* 16
mango relish, radish, avocado,
chili-honey 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* 14
lettuce, red onion, mayonnaise,
hand-cut fries; cheddar, Roquefort,
Emmentaler

Sides

Crispy Brussels Sprouts
bacon, leeks 6

Asparagus 5

Local Roasted Corn 4

Cheddar, Bacon & Chive
Potato Cakes 5

French Green Beans 5

Hand-Cut Fries 4

Brussels Sprouts 5

Crème Fraîche Mashed Potatoes 4

Ratatouille 4

STARTER SALADS & SOUPS

◊GOAT CHEESE SALAD 11
mixed greens, pickled blueberries, apple,
red onion, basil, blueberry vinaigrette

ROASTED BEETS
& MIXED GREENS 10
Roquefort, walnuts,
truffled beet & walnut vinaigrette

VEGETABLE SALAD 7
fresh vegetables,
Green Goddess dressing

FRENCH ONION SOUP 7
melted Emmentaler, crostini

SOUP OF THE DAY Mkt
(Please ask your server)

ENTRÉES

◊CHICKEN SCHNITZEL 26
mixed greens, pickled blueberries, apple, red onion, basil, goat cheese,
blueberry vinaigrette

◊PROVENÇALE TART 23
ratatouille, caramelized onions, arugula, pine nuts, brie, cherry glaze

◊DUCK CONFIT 28
orange-chili glaze, cheddar, bacon & chive potato cake, asparagus

◊GRILLED FILET MIGNON* 37
port-peach jus, crème fraîche mashed potato, French green beans

◊TROUT ALMONDINE 28
lemon-caper beurre blanc, ratatouille, local roasted corn

◊GRILLED SALMON* 29
sauce vierge, crème fraîche mashed potato, French green beans

◊GRILLED LAMB CHOPS* 36
brandy-peppercorn emulsion, crème fraîche mashed potato, asparagus

◊BEEF STROGANOFF* 32
tenderloin tips, egg noodles, mushroom gravy,
cornichons, crème fraîche

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

◊SEARED SHRIMP & SCALLOP RISOTTO* 37
bacon lardons, asparagus, goat cheese, fried leeks

STEAK FRITES* 29
sliced hanger steak, herbed Maître d' butter, hand-cut fries

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

Daily Plates

- MONDAY -
Cottage Pie

- TUESDAY -
Steak au Poivre*

- WEDNESDAY -
Chef's Special

- THURSDAY -
Chicken Paillard

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

- SATURDAY -
Tri-Tip Steak*

- SUNDAY -
Roasted Turkey
Dinner

◊ 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

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED

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