

# PRINT-WORKS

## • B I S T R O •

### BRUNCH ENTRÉES

- ◆ **SPINACH OMELET** 14  
*feta, chives, bistro potatoes*
- FRENCH TOAST** 13  
*vanilla custard challah, warm syrup, all-natural bacon*
- ◆ **BEEF SHORT RIB HASH\*** 16  
*poached eggs, red pepper, caramelized onions, 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

- ◆ **SPINACH FLATBREAD** 12  
*shallot confit, Prima Donna, crispy sage, balsamic reduction*
- ◆ **ARTISAN SAUSAGE FLATBREAD** 12  
*caramelized onions, Emmentaler, Lusty Monk aioli*
- HOUSEMADE CINNAMON BUNS**  
*warm caramel sauce*  
 9
- CRÈME FILLED WARM "BEIGNETS"** 8  
*powdered sugar, hot chocolate sauce*
- 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  
*chili-honey glaze, radishes, cucumber relish, toasted sesame seeds, crostini, sweet potato chips*
- FRENCH ONION SOUP** 7  
*melted Emmentaler, crostini*
- SOUP OF THE DAY** Mkt  
*(Please ask your server)*

### LUNCH PLATES & ENTRÉES

- ◆ **QUICHE** 13  
*Brussels sprouts, applewood smoked bacon, caramelized onions, feta, housemade butter crust, mixed greens, house vinaigrette*
- ◆ **RED LENTIL CURRY** 15  
*roasted squash, white beans, spinach, goat cheese, walnuts*
- CHEESEBURGER\*** 14  
*lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler*
- ◆ **SHORT RIB SANDWICH** 15  
*Emmentaler, honey-chili aioli, hand-cut fries*
- ◆ **SHRIMP RISOTTO** 16  
*shaved fennel, spinach, toasted pecans, Prima Donna*
- ◆ **GRILLED SALMON\*** 19  
*blood orange beurre blanc, crème fraiche mashed potatoes, French green beans*
- ◆ **GRILLED CHICKEN SALAD** 14  
*mixed greens, granny smith apple, goat cheese, toasted pecans, sorrel-mint vinaigrette*
- ◆ **BEEF TENDERLOIN TIPS SALAD** 18  
*mixed greens, dried cherries, walnuts, pickled red onions, Roquefort dressing*
- ◆ **SHRIMP SALAD** 17  
*arugula, orange segments, lardons, avocado, toasted pecans, goat cheese*
- GRILLED SALMON QUINOA SALAD\*** 19  
*arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette*

EMPLOYEE OWNED

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