

PRINT-WORKS

• B I S T R O •

BRUNCH ENTRÉES

- ◆ **BLUE CRAB OMELET** 16
spring onion, Emmentaler, bistro potatoes
- FRENCH TOAST** 13
vanilla custard challah, warm syrup, all-natural bacon
- ◆ **MERGUEZ SAUSAGE HASH*** 16
poached eggs, red peppers, caramelized onions, bistro potatoes, 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

- ◆ **ASPARAGUS & LEEK FLATBREAD** 12
Boursin, smoked gouda, lemon zest
- ◆ **MERGUEZ SAUSAGE FLATBREAD** 12
whipped apricot feta, pickled red onion, mint
- 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
strawberry-cucumber relish, citrus glaze, sweet potato chips
- FRENCH ONION SOUP** 7
melted Emmentaler, crostini
- SOUP OF THE DAY** Mkt
(Please ask your server)

LUNCH PLATES & ENTRÉES

- ◆ **QUICHE** 14
spring peas, ham, caramelized onions, Emmentaler, housemade butter crust, mixed greens, house vinaigrette
- ◆ **SPRING VEGETABLE NAPOLEON** 15
puff pastry, asparagus, cremini mushrooms, red peppers, roasted tomato cream, balsamic glaze, wild rice
- CHEESEBURGER*** 14
lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler
- ◆ **SMOKED DUCK SANDWICH** 16
Emmentaler, caramelized onions, French baguette, hand-cut fries, duck jus
- ◆ **SHRIMP RISOTTO** 17
lemon butter, spring peas, asparagus, basil, Prima Donna
- ◆ **GRILLED SALMON*** 19
strawberry tarragon beurre rouge, crème fraiche mashed potatoes, French green beans
- BEEF BOURGUIGNON** 18
slow braised filet mignon tips, carrots, lardons, pearl onions, red wine mushroom ragout, crème fraiche mashed potatoes
- ◆ **GRILLED CHICKEN SALAD** 14
mixed greens, strawberries, French green beans, avocado, Camembert, toasted walnuts, strawberry vinaigrette
- ◆ **BEEF TENDERLOIN TIPS SALAD** 18
mixed greens, cucumber, roasted tomatoes, asparagus, Roquefort, charred scallion vinaigrette
- GRILLED SALMON QUINOA SALAD*** 19
arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette

EMPLOYEE OWNED

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