

# PRINT-WORKS

## • B I S T R O •

### BRUNCH ENTRÉES

◆ <b>OMELET PIPERADE</b>	15
<i>red &amp; green bell pepper, chèvre, bistro potatoes</i>	
<b>FRENCH TOAST</b>	14
<i>vanilla custard challah, warm syrup, all-natural bacon</i>	
◆ <b>BASQUE HASH*</b>	16
<i>sunny side eggs, green bell pepper &amp; smoked tomato compote, bistro potatoes</i>	
<b>SMOKED SALMON BENEDICT*</b>	18
<i>toasted English muffin, cold smoked salmon, poached eggs, hollandaise, sautéed spinach</i>	
<b>PWB SHRIMP &amp; GRITS</b>	15
<i>grilled shrimp, three-cheese grits, caramelized onions, crème fraîche, chives</i>	
<b>AVOCADO TOAST*</b>	15
<i>wheat toast, avocado relish, bacon, poached eggs, hollandaise, honey Greek yogurt &amp; berries</i>	
<b>BISTRO BREAKFAST</b>	15
<i>scrambled eggs, all-natural bacon, bistro potatoes, wheat toast</i>	
<b>EGGS BENEDICT*</b>	15
<i>toasted English muffin, ham, poached eggs, hollandaise, bistro potatoes</i>	

### — A LA CARTE —

<b>Two Eggs*</b> any style.....	5
<b>Fresh Fruit</b> .....	4
<b>Selection of Cereal &amp; Milk</b> .....	4
<b>Greek Yogurt &amp; Honey</b> .....	6
<b>Steel-Cut Oats,</b> <i>fresh berries, honey</i> .....	7
<b>All-Natural Bacon</b> .....	4
<b>Breakfast Sausage</b> .....	4
<b>Bistro Potatoes</b> .....	4
<b>Bagel &amp; Cream Cheese</b> .....	3
<b>Toasted English Muffin</b> <i>butter, preserves</i> .....	3
<b>Toast, whole wheat, white, rye,</b> <i>gluten free, butter &amp; preserves</i> .....	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

◆ <b>SHORT RIB FLATBREAD</b>	14
<i>roasted mushrooms, pickled red onions, chèvre, Espelette honey</i>	
<b>HOUSEMADE CINNAMON BUNS</b>	9
<i>warm caramel sauce</i>	
<div style="border: 1px solid black; padding: 5px; margin: 5px auto; width: 80%;"> <b>BEIGNETS</b>  <i>powdered sugar, warm chocolate sauce or honey</i>  <b>8</b> </div>	
◆ <b>ASPARAGUS MIMOSA</b>	13
<i>crumbled hard boiled eggs, capers, preserved lemon vinaigrette, Prima Donna, tarragon</i>	
<b>CALAMARI</b>	13
<i>sea salt, cocktail sauce</i>	
<b>TRUFFLE FRIES</b>	8
<i>herbs de Provence, saffron rouille</i>	
<b>CRISPY BRUSSELS SPROUTS</b>	14
<i>preserved lemon vinaigrette, fried leeks, bacon, honey-chili aioli</i>	
◆ <b>TUNA TARTARE*</b>	16
<i>pickled red onions, cucumber, citrus &amp; caper vinaigrette, sweet potato chips</i>	
<b>FRENCH ONION SOUP</b>	7
<i>melted Emmentaler, crostini</i>	
<b>SOUP OF THE DAY</b>	Mkt
<i>(Please ask your server)</i>	

### LUNCH PLATES & ENTRÉES

◆ <b>QUICHE</b>	14
<i>asparagus, spring onion, English peas, Gruyère, housemade butter crust, mixed greens, house vinaigrette</i>	
◆ <b>SPRING VEGETABLE VADOUVAN CURRY</b>	15
<i>English peas, chickpeas, roasted broccolini, wild rice pilaf, spinach</i>	
<b>CHEESEBURGER*</b>	15
<i>lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler</i>	
◆ <b>PEPPER CRUSTED GRILLED SALMON*</b>	19
<i>dill mustard glaze, crème fraîche mashed potatoes, French green beans</i>	
◆ <b>SHRIMP RISOTTO*</b>	18
<i>arborio rice, English peas, asparagus, Prima Donna, lemon zest, chives</i>	
<b>GRILLED CHICKEN SANDWICH</b>	14
<i>Brie, raspberry preserves, arugula, hand-cut fries</i>	
◆ <b>LOBSTER SALAD CROISSANT</b>	26
<i>mixed green salad, house vinaigrette</i>	
◆ <b>GRILLED CHICKEN SALAD</b>	14
<i>mixed greens, French green beans, strawberries, cucumber ribbons, chèvre, lemon-thyme vinaigrette</i>	
◆ <b>BEEF TENDERLOIN TIPS SALAD*</b>	18
<i>mixed greens, watermelon radish, roasted beets, hazelnuts, Roquefort, house vinaigrette</i>	
<b>GRILLED SALMON QUINOA SALAD*</b>	19
<i>arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette</i>	

EMPLOYEE TRUST OWNED!