

PRINT-WORKS

BISTRO

BRUNCH ENTRÉES

◆ WILD MUSHROOM OMELET	16
<i>spinach, chèvre, bistro potatoes</i>	
FRENCH TOAST	14
<i>vanilla custard challah, warm syrup all-natural bacon</i>	
◆ DUCK CONFIT HASH*	17
<i>roasted red peppers, caramelized onions bistro potatoes, poached eggs hollandaise</i>	
SMOKED SALMON BENEDICT*	18
<i>toasted English muffin, cold smoked salmon, poached eggs, hollandaise sautéed spinach</i>	
PWB SHRIMP & GRITS	15
<i>grilled shrimp, three-cheese grits caramelized onions, crème fraîche, chives</i>	
AVOCADO TOAST*	16
<i>challah, avocado relish pickled red onions, chèvre bacon, poached eggs Greek yogurt, honey & berries</i>	
BISTRO BREAKFAST	15
<i>scrambled eggs, all-natural bacon bistro potatoes, wheat toast</i>	
EGGS BENEDICT*	15
<i>toasted English muffin, ham poached eggs, hollandaise bistro potatoes</i>	

A LA CARTE

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

◆ 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

◆ DUCK CONFIT FLATBREAD	15
<i>charred tomato Boursin, sweet drop peppers, Prima Donna kale pistou</i>	
HOUSEMADE CINNAMON BUNS	12
<i>warm caramel sauce</i>	
BEIGNETS	
<i>powdered sugar, warm chocolate sauce or honey 10</i>	
FRIED OYSTERS	17
<i>remoulade, arugula</i>	
CRISPY CALAMARI FRITES	15
<i>sea salt, cocktail sauce</i>	
TRUFFLE FRIES	11
<i>herbs de Provence, saffron rouille</i>	
CRISPY BRUSSELS SPROUTS	16
<i>preserved lemon vinaigrette, fried leeks, bacon, honey-chili aioli</i>	
PARISIAN TUNA TARTARE*	18
<i>Dijon aioli, shallot, cornichon, sweet potato chips</i>	
FRENCH ONION SOUP	8
<i>melted Emmentaler, crostini</i>	
SOUP OF THE DAY	Mkt
<i>(Please ask your server)</i>	

LUNCH PLATES & ENTRÉES

◆ QUICHE	15
<i>artisan sausage, roasted tomatoes, chèvre, housemade butter crust mixed greens, house vinaigrette</i>	
◆ VEGETABLE WELLINGTON	18
<i>mushrooms, butternut squash, lentils, leeks, chèvre French green beans, wild mushroom gravy</i>	
CHEESEBURGER*	16
<i>lettuce, red onion, mayonnaise, hand-cut fries; cheddar Roquefort, Emmentaler</i>	
◆ GRILLED SALMON*	21
<i>dill mustard glaze, crème fraîche mashed potatoes French green beans</i>	
◆ CHICKEN SCHNITZEL	27
<i>pear salad, lemon vinaigrette</i>	
◆ LAMB NAVARIN	19
<i>slow-braised lamb, white wine tomato ragout, carrot, thyme crème fraîche mashed potatoes</i>	
◆ SHORT RIB DIP	17
<i>baguette, garlic aioli, Emmentaler, hand-cut fries, au jus</i>	
◆ VADOUVAN SHRIMP RISOTTO	18
<i>duck fat roasted rainbow carrots, spinach, Prima Donna spiced pumpkin seeds</i>	
◆ GRILLED CHICKEN SALAD	15
<i>mixed greens, pear, fennel, pomegranate seeds chèvre, pomegranate vinaigrette</i>	
◆ TENDERLOIN TIP SALAD*	19
<i>mixed greens, duck fat roasted rainbow carrots, walnuts Prima Donna, house vinaigrette</i>	
GRILLED SALMON QUINOA SALAD*	21
<i>arugula, sweet potato chips, Prima Donna honey-tarragon vinaigrette</i>	

EMPLOYEE TRUST OWNED!