

PRINT-WORKS

BISTRO

APPETIZERS & SMALL PLATES

DUCK CONFIT FLATBREAD 15
charred tomato Boursin
sweety drop peppers, Prima Donna
kale pistou

CRISPY BRIE 16
pomegranate coulis, pears, crackers

TRUFFLE FRIES 11
herbs de Provence, saffron rouille

ARTISAN SAUSAGE GOUGÈRES 15
wild mushroom bechamel, kale pistou

PROVENÇAL SHRIMP DIP 16
crackers

FRIED OYSTERS 17
remoulade, arugula

CRISPY BRUSSELS SPROUTS 16
preserved lemon vinaigrette, fried leeks
bacon, honey-chili aioli

CRISPY CALAMARI FRITES 15
sea salt, cocktail sauce

PARISIAN TUNA TARTARE* 18
Dijon aioli, shallot, cornichons
sweet potato chips

ARTISANAL CHEESE & CHARCUTERIE Mkt
bistro inspired accoutrements

PRINCE EDWARD ISLAND MUSSELS 16/26
Riesling, fresh herbs, hand-cut fries

CHEESEBURGER* 16
lettuce, red onion, mayonnaise
hand-cut fries; cheddar, Roquefort
Emmentaler

Sides

Crispy Brussels Sprouts
bacon, leeks 7
Cheddar, Bacon & Chive
Potato Cakes 6
French Green Beans..... 6
Hand-Cut Fries..... 5
Brussels Sprouts..... 6
Crème Fraîche Mashed Potatoes 5
Duck Fat Roasted Rainbow Carrots... 6
Sautéed Kale 6
Braised White Beans 6

STARTER SALADS & SOUPS

PEAR SALAD 11
mixed greens, fennel
pomegranate seeds, chèvre
pomegranate vinaigrette

ROASTED BEETS 11
mixed greens, Roquefort, walnuts
house vinaigrette

VEGGIE SALAD 8
mixed greens, carrot, cucumber, celery
creamy herb dressing

FRENCH ONION SOUP 8
melted Emmentaler, crostini

SOUP OF THE DAY Mkt
(Please ask your server)

ENTRÉES

PAN SEARED TROUT 29
pomegranate coulis, braised white beans, duck fat roasted rainbow carrots

CHICKEN SCHNITZEL 27
pear salad, preserved lemon vinaigrette

DUCK CONFIT CASSOULET 35
braised white beans, artisan sausage, duck fat roasted rainbow carrots

VEGETABLE WELLINGTON 26
mushrooms, butternut squash, lentils, leeks, chèvre, French green beans
wild mushroom gravy

GRILLED SALMON* 32
dill mustard glaze, crème fraîche mashed potatoes, French green beans

GRILLED PORK CHOP* 35
tarragon-mustard cream, crème fraîche mashed potatoes, sautéed kale

VADOUVAN SHRIMP & SCALLOP RISOTTO 38
duck fat roasted rainbow carrots, spinach, Prima Donna
spiced pumpkin seeds

CABERNET BRAISED BEEF SHORT RIB 34
cheddar, bacon & chive potato cake, sautéed kale, bordelaise

LAMB NAVARIN 34
slow-braised lamb, white wine tomato ragout, carrot, thyme
crème fraîche mashed potatoes

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

GRILLED FILET MIGNON* 38
truffled wild mushroom butter, crème fraîche mashed potatoes
French green beans

STEAK FRITES* 32
sliced hanger steak, herbed Maître d' butter, hand-cut fries

Daily Plates

- MONDAY -
Pasta de Provençal

- TUESDAY -
Shepards Pie

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

- THURSDAY -
Chicken Paillard

- FRIDAY -
Beef Stroganoff

- SATURDAY -
Steak au Poivre*

- 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

EMPLOYEE TRUST OWNED!