

# PRINT-WORKS

## • B I S T R O •

### STARTERS

◆ <b>ARTISAN BACON &amp; CHIVE FLATBREAD</b>	15
<i>garlic Boursin, Emmentaler spring onion crema</i>	
◆ <b>BURRATA</b>	16
<i>pea &amp; fava bean relish, sauce verte balsamic glaze, crostini</i>	
◆ <b>FRISEE &amp; BACON LARDON*</b>	12
<i>poached eggs, Champagne-Dijon vinaigrette</i>	
<b>CRISPY CALAMARI FRITES</b>	15
<i>sea salt, cocktail sauce</i>	
<b>TRUFFLE FRIES</b>	11
<i>herbs de Provence, saffron rouille</i>	
<b>CRISPY BRUSSELS SPROUTS</b>	16
<i>preserved lemon vinaigrette fried leeks, bacon, honey-chili aioli</i>	
◆ <b>TUNA CRUDO*</b>	18
<i>pickled strawberry relish charred scallion oil, balsamic glaze sweet potato chips</i>	
◆ <b>HOT SMOKED SALMON DIP</b>	19
<i>cherry tomatoes, spring onions fines herbes, crackers</i>	
<b>FRENCH ONION SOUP</b>	8
<i>melted Emmentaler, crostini</i>	
<b>SOUP OF THE DAY</b>	Mkt
<i>(Please ask your server)</i>	

### — A LA CARTE —

<b>Two Eggs*</b> any style.....	6
<b>Fresh Fruit</b> .....	5
<b>Selection of Cereal &amp; Milk</b> .....	5
<b>Greek Yogurt &amp; Honey</b> .....	7
<b>Steel-Cut Oats,</b> <i>fresh berries, honey</i> .....	8
<b>All-Natural Bacon</b> .....	5
<b>Breakfast Sausage</b> .....	5
<b>Bistro Potatoes</b> .....	5
<b>Bagel &amp; Cream Cheese</b> .....	5
<b>Toasted English Muffin</b> <i>butter, preserves</i> .....	3
<b>Toast, whole wheat, white, rye,</b> <i>gluten free, butter &amp; preserves</i> .....	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

### BRUNCH

<b>BEIGNETS</b>	10
<i>powdered sugar, warm chocolate sauce or honey</i>	
<div style="border: 1px solid black; padding: 5px; background-color: #f0f0f0;"> <b>HOUSEMADE CINNAMON BUNS</b>  <i>warm caramel sauce 12</i> </div>	
◆ <b>ARTISAN HAM &amp; BRIE OMELET</b>	16
<i>spring onions, bistro potatoes</i>	
<b>FRENCH TOAST</b>	14
<i>vanilla custard challah, warm syrup, all-natural bacon</i>	
◆ <b>DUCK CONFIT HASH*</b>	17
<i>roasted red peppers, caramelized onions, bistro potatoes poached eggs, hollandaise</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>	16
<i>challah, avocado relish, pickled red onions, chèvre, bacon poached eggs, Greek yogurt, honey &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>	

### LUNCH PLATES & ENTRÉES

◆ <b>QUICHE</b>	15
<i>spinach, leeks, chèvre, housemade butter crust, mixed greens house vinaigrette</i>	
◆ <b>PROVENÇAL VEGETABLE TIAN</b>	18
<i>zucchini, squash, tomato, roasted red peppers, Emmentaler, charred scallion soubise</i>	
◆ <b>GRILLED SALMON*</b>	21
<i>strawberry-tarragon beurre rouge, crème fraîche mashed potatoes French green beans</i>	
◆ <b>CHICKEN SCHNITZEL</b>	27
<i>spring salad, preserved lemon vinaigrette</i>	
<b>BEEF BOURGUIGNON</b>	19
<i>slow-braised filet mignon tips, carrot, bacon lardons pearl onions, red wine mushroom ragout crème fraîche mashed potatoes</i>	
◆ <b>SHORT RIB AU POIVRE SANDWICH</b>	17
<i>challah bun, caramelized onions, Emmentaler brandy-peppercorn emulsion, hand-cut fries</i>	
<b>CHEESEBURGER*</b>	16
<i>lettuce, red onion, mayonnaise, hand-cut fries; cheddar Roquefort, Emmentaler</i>	
◆ <b>LOBSTER LYONNAISE SALAD</b>	28
<i>arugula, hard boiled eggs, bacon lardons, asparagus cherry tomatoes, Champagne-Dijon vinaigrette</i>	
◆ <b>GRILLED CHICKEN SALAD</b>	15
<i>mixed greens, strawberries, blueberries, cherry tomatoes, chèvre house vinaigrette</i>	
◆ <b>TENDERLOIN TIP SALAD*</b>	19
<i>frisée, asparagus, peas, avocado, watermelon radish Roquefort, Champagne-Dijon vinaigrette</i>	
<b>GRILLED SALMON QUINOA SALAD*</b>	21
<i>arugula, sweet potato chips, Prima Donna honey-tarragon vinaigrette</i>	

EMPLOYEE TRUST OWNED!