PRINT·WORKS BISTRO

STARTERS

CRAB FONDUE *18*
apple, crackers, sweet potato chips

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

BURRATA *16*
honeycrisp apples, golden beets
pecans, Espelette pepper honey

CRISPY CALAMARI FRITES *15*
sea salt, cocktail sauce

TRUFFLE FRIES *11*
herbes de Provence, saffron rouille

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

TUNA TARTARE* *19*
pickled daikon radish slaw
orange-fennel glaze, sweet potato chips

FRENCH ONION SOUP *8*
melted Emmentaler, crostini

SOUP OF THE DAY *Mkt*
(please ask your server)

BRUNCH COCKTAILS

SPLIT THE DIFFERENCE *16*
Maker's Mark 46, Licor 43
espresso, orgeat foam;
on the rock, short

HALF PAST TEN *15*
Fair Game Apple Brandy
Licor 43, Grand Marnier
lemon, cinnamon demerara
BiancaVigna;
on the rocks, stemmed

SEVEN-LAYER
TRAIL MIX* *14 / 6 ZP*
Frangelico, housemade sour
Angostura bitters; shaken, up

MIMOSA *12*
Archer Roose; orange, cranberry
grapefruit, pineapple or
pomegranate; stemmed

BLOODY MARY *11*
Pinnacle, housemade mix
local Triad seasoning;
on the rocks, stemmed

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 foodborne illness, especially if you have certain medical conditions

BRUNCH

BEIGNETS *10*
powdered sugar, warm chocolate or honey

HOUSEMADE CINNAMON BUNS
warm caramel 12

ARTISAN SAUSAGE QUICHE *16*
roasted tomatoes, Emmentaler, housemade butter crust
mixed greens, house vinaigrette

FINES HERBES & EMMENTALER OMELET* *16*
bistro potatoes

FRENCH TOAST *15*
vanilla custard challah, warm syrup, all-natural bacon

BEEF SHORT RIB HASH* *18*
bistro potatoes, caramelized onions, roasted red peppers
poached eggs, hollandaise

SMOKED SALMON BENEDICT* *18*
toasted English muffin, cold-smoked salmon, poached eggs
hollandaise, sautéed spinach

PWB SHRIMP & GRITS *17*
Espelette pepper spiced shrimp, caramelized onions, bacon lardons
Prima Donna

AVOCADO TOAST* *17*
challah, avocado relish, pickled red onions, chèvre, bacon
poached eggs, Greek yogurt, housemade granola

BISTRO BREAKFAST *15*
scrambled eggs, all-natural bacon, bistro potatoes, wheat toast

EGGS BENEDICT* *15*
toasted English muffin, shaved ham, poached eggs, hollandaise
bistro potatoes

LUNCH

GRILLED CHICKEN SALAD *15*
mixed greens, pear, fennel, pomegranate seeds, chèvre
pomegranate vinaigrette

SALMON QUINOA SALAD* *21*
arugula, sweet potato chips, Prima Donna
honey-tarragon vinaigrette

BEEF TENDERLOIN SALAD* *19*
mixed greens, daikon radish, butternut squash, red onion
preserved lemon vinaigrette

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

CABERNET BEEF SHORT RIB SANDWICH *17*
challah bun, caramelized onions, Emmentaler, red wine jus
hand-cut fries

WINTER VEGETABLE BARIGOULE *18*
carrots, leeks, mushrooms, onions, artichokes
French lentils, kale pistou

PAN-SEARED SHRIMP RISOTTO *18*
bacon lardons, peas, asparagus, mint, Prima Donna

BEEF BOURGUIGNON *19*
beef tenderloin tips, red wine-mushroom ragout, carrots
pearl onions, crème fraîche mashed potatoes

GRILLED SALMON* *21 / 24*
Béarnaise or Oscar, crème fraîche mashed potatoes
French green beans

CHICKEN SCHNITZEL *27*
pear salad, preserved lemon vinaigrette

EMPLOYEE TRUST OWNED!