

PRINT-WORKS

• B I S T R O •

BRUNCH ENTRÉES

- ◆ **BLUE CRAB OMELET** 16
*caramelized onions, fines herbes,
Tickler Cheddar, bistro potatoes*
- FRENCH TOAST** 14
*vanilla custard challah, warm syrup,
all-natural bacon*
- ◆ **DUCK CONFIT HASH*** 16
*poached eggs, red pepper,
caramelized onions, bistro potatoes,
hollandaise*
- SMOKED SALMON BENEDICT*** 16
*toasted English muffin, cold smoked
salmon, poached eggs, hollandaise,
sautéed spinach*
- PWB SHRIMP & GRITS** 15
*grilled shrimp, three-cheese grits,
caramelized onions, crème fraîche,
chives*
- AVOCADO TOAST*** 14
*challah, avocado relish, bacon,
poached eggs, honey yogurt & berries*
- BISTRO BREAKFAST** 13
*scrambled eggs, all-natural bacon,
bistro potatoes, wheat toast*
- EGGS BENEDICT*** 14
*toasted English muffin, ham,
poached eggs, hollandaise,
bistro potatoes*

— A LA CARTE —

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

- ◆ **SUMMER TOMATO FLATBREAD** 12
Boursin, red pepper pistou, chèvre, basil oil
- ◆ **VADOUVAN BEEF FLATBREAD** 12
curry crema, roasted mushrooms, Prima Donna, chives
- ◆ **BEIGNETS** 8
powdered sugar, warm chocolate sauce or honey
- HOUSEMADE CINNAMON BUNS** 9
warm caramel sauce
- CALAMARI** 13
lemon rouille, cocktail sauce
- TRUFFLE FRIES** 8
herbs de Provence, saffron rouille
- CRISPY BRUSSELS SPROUTS** 12
preserved lemon vinaigrette, fried leeks, bacon, honey-chili aioli
- ◆ **TUNA TARTARE*** 16
mango relish, Espelette chili glaze, sweet potato chips
- FRENCH ONION SOUP** 7
melted Emmentaler, crostini
- SOUP OF THE DAY** Mkt
(Please ask your server)

LUNCH PLATES & ENTRÉES

- ◆ **BLUE CRAB QUICHE** 14
*roasted tomatoes, chives, chèvre, housemade butter crust,
mixed greens, house vinaigrette*
- ◆ **SUMMER VEGETABLE BARIGOULE** 15
*heirloom tomatoes, zucchini, leeks, artichokes, fennel, asparagus,
fines herbes, white wine broth, red pepper pistou crostini*
- CHEESEBURGER*** 14
*lettuce, red onion, mayonnaise, hand-cut fries; cheddar,
Roquefort, Emmentaler*
- ◆ **TARRAGON CHICKEN SALAD CROISSANT** 16
heirloom tomato, basil, sea salt, feta, balsamic glaze
- ◆ **GRILLED SALMON*** 19
mango relish, crème fraîche mashed potatoes, French green beans
- BEEF BOURGUIGNON** 18
*slow-braised filet mignon tips, carrots, lardons, pearl onions,
red wine mushroom ragout, crème fraîche mashed potatoes*
- ◆ **LOBSTER LYONNAISE SALAD** 24
*arugula, bacon lardons, heirloom grape tomatoes, mango,
hard-boiled egg, champagne vinaigrette*
- ◆ **GRILLED CHICKEN SALAD** 14
*mixed greens, heirloom grape tomatoes, chèvre, watermelon,
cucumber, pistachio, peach vinaigrette*
- ◆ **BEEF TENDERLOIN TIPS SALAD** 18
*mixed greens, fennel, orange, cucumber ribbons, Roquefort,
pine nuts, lemon zest, supreme orange vinaigrette*
- GRILLED SALMON QUINOA SALAD*** 19
*arugula, sweet potato chips, Prima Donna,
honey-tarragon vinaigrette*

EMPLOYEE OWNED

PRINTWORKSBISTRO.COM