

PRINT-WORKS

• B I S T R O •

FLATBREADS

◆ SUMMER

TOMATO FLATBREAD

*Boursin, red pepper pistou,
chèvre, basil oil*
12

◆ VADOUVAN BEEF

FLATBREAD

*curry crema, roasted mushrooms,
Prima Donna, chives*
12

APPETIZERS & SMALL PLATES

FRENCH ONION DUCK MEATBALLS 14

Emmentaler, chives, crostini

◆ HEIRLOOM TOMATOES 17

basil, sea salt, feta, balsamic glaze

◆ BLUE CRAB & GRUYÈRE FONDUE 14

crostini, sweet potato chips, apple slices

CRISPY BRUSSELS SPROUTS 12

*preserved lemon vinaigrette, fried leeks,
bacon, honey-chili aioli*

CALAMARI 13

lemon rouille, cocktail sauce

◆ TUNA TARTARE* 16

*mango relish, Espelette chili glaze,
sweet potato chips*

TRUFFLE FRIES 8

herbs de Provence, saffron rouille

ARTISANAL CHEESE & CHARCUTERIE Mkt

bistro inspired accoutrements

PRINCE EDWARD ISLAND MUSSELS 14/23

Riesling, fresh herbs, hand-cut fries

CHEESEBURGER* 14

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

Sides

Crispy Brussels Sprouts

bacon, leeks 6

Asparagus 4

Cheddar, Bacon & Chive

Potato Cakes 5

French Green Beans 5

Hand-Cut Fries 4

Brussels Sprouts 5

Crème Fraîche Mashed Potatoes 4

French Green Lentils 4

STARTER SALADS & SOUPS

◆ PWB SUMMER SALAD 11

*mixed greens, heirloom grape tomatoes,
cucumber, peach vinaigrette*

ROASTED BEETS & MIXED GREENS 10

*Roquefort, walnuts,
truffled beet & walnut vinaigrette*

VEGETABLE SALAD 7

*fresh vegetables,
Green Goddess dressing*

FRENCH ONION SOUP 7

melted Emmentaler, crostini

SOUP OF THE DAY Mkt

(Please ask your server)

ENTRÉES

◆ DUCK CONFIT* 30

supreme orange emulsion, French green lentils, spinach

◆ LEMON CHICKEN PAILLARD 26

crème fraîche mashed potatoes, French green beans

◆ SUMMER VEGETABLE BARIGOULE 23

*heirloom tomatoes, zucchini, leeks, artichokes, fennel, asparagus,
fines herbes, white wine broth, red pepper pistou crostini*

◆ RACK OF LAMB* 36

blackberry demi-glace, crème fraîche mashed potatoes, spinach

◆ GRILLED SALMON* 29

mango relish, crème fraîche mashed potatoes, French green beans

◆ GRILLED VEAL CHOP* 37

tarragon mustard, duck fat potato dauphinoise, French green beans

◆ PAN SEARED SCALLOPS* 35

*lardons, lemon beurre blanc, summer squash salad,
duck fat potato dauphinoise*

◆ PAN SEARED TROUT 28

nectarine-brandy gastrique, French green lentils, asparagus

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

◆ GRILLED FILET MIGNON* 37

*tomato horseradish ragout, crème fraîche mashed potatoes,
French green beans*

STEAK FRITES* 29

sliced hanger steak, herbed Maître d' butter, hand-cut fries

BEEF BOURGUIGNON* 32

*slow-braised filet mignon tips, carrots, lardons, pearl onions,
red wine mushroom ragout, crème fraîche mashed potatoes*

Daily Plates

- MONDAY -

Roasted Lamb Leg Provençal

- TUESDAY -

Chicken Cordon Bleu

- WEDNESDAY -

*Fish & Chips
Hook-N-Line Caught*

- THURSDAY -

Chicken Schnitzel

- 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

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