

PRINT-WORKS

• B I S T R O •

BRUNCH ENTRÉES

- ◆ **ALSATIAN HAM OMELET** 14
chives, Prima Donna, bistro potatoes
- FRENCH TOAST** 14
vanilla custard challah, warm syrup, all-natural bacon
- ◆ **CORNERED BEEF HASH*** 16
poached eggs, roasted Brussels sprouts, caramelized onions, bistro potatoes, hollandaise, crispy sauerkraut
- 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

- ◆ **PEAR FLATBREAD** 12
honey whipped chèvre, pickled red onions, smoked gouda, arugula, balsamic glaze
- ◆ **CORNERED BEEF FLATBREAD** 12
caramelized onions, Emmentaler, crispy sauerkraut, Lusty Monk aioli
- ◆ **BEIGNETS** ◆
powdered sugar, warm chocolate sauce or honey
8
- HOUSEMADE CINNAMON BUNS** 9
warm caramel sauce
- CALAMARI** 13
lemon rouille, cocktail sauce
- TRUFFLE FRIES** 8
herbs de Provence, saffron rouille
- CRISPY BRUSSELS SPROUTS** 14
preserved lemon vinaigrette, fried leeks, bacon, honey-chili aioli
- ◆ **TUNA TARTARE*** 16
pickled fennel slaw, orange-chili glaze, sweet potato chips
- FRENCH ONION SOUP** 7
melted Emmentaler, crostini
- SOUP OF THE DAY** Mkt
(Please ask your server)

LUNCH PLATES & ENTRÉES

- ◆ **QUICHE PROVENÇALE** 14
tomato, zucchini, red bell pepper, Gruyère, housemade butter crust, mixed greens, house vinaigrette
- ◆ **VEGETABLE GALETTE** 15
rainbow carrots, parsnips, shallot confit, cashew cream, balsamic glaze
- CHEESEBURGER*** 14
lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler
- ◆ **HERBES DE PROVENCE CHICKEN SALAD CROISSANT** 14
mixed greens, house vinaigrette
- ◆ **GRILLED SALMON*** 19
apple, rosé & leek emulsion, crème fraîche mashed potatoes, French green beans
- ◆ **LAMB NAVARIN** 18
slow-braised lamb, pearl onions, turnip, white wine mushroom ragout, white bean provençale
- ◆ **DUCK BURGER*** 17
fig-bacon jam, Emmentaler, arugula, hand-cut fries
- ◆ **GRILLED CHICKEN SALAD** 14
mixed greens, apple, shaved fennel, toasted pumpkin seeds, Brie, Champagne vinaigrette
- ◆ **BEEF TENDERLOIN TIPS SALAD*** 18
mixed greens, sweet potato, beets, roasted walnuts, Roquefort, house vinaigrette
- GRILLED SALMON QUINOA SALAD*** 19
arugula, sweet potato chips, Prima Donna, honey-tarragon vinaigrette

EMPLOYEE OWNED

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