

PRINT-WORKS

• B I S T R O •

FLATBREADS

◆ PEAR FLATBREAD

honey whipped chèvre,
pickled red onions, smoked gouda,
arugula, balsamic glaze

12

◆ CORNED BEEF FLATBREAD

caramelized onions, Emmentaler,
crispy sauerkraut,
Lusty Monk aioli

12

APPETIZERS & SMALL PLATES

TRUFFLE FRIES 8

herbs de Provence, saffron rouille

◆ FROMAGE FORT 14

crostini, sweet potato chips, apple slices

◆ WARM SHRIMP DIP 16

artichokes, mushrooms,
applewood-smoked bacon, crostini,
sweet potato chips

CRISPY BRUSSELS SPROUTS 14

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

CALAMARI 13

lemon rouille, cocktail sauce

◆ TUNA TARTARE* 16

pickled fennel slaw, orange-chili glaze,
sweet potato chips

◆ CHICKPEA PANISSE 12

garlic aioli

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

Fall Ratatouille 5

Cheddar, Bacon & Chive

Potato Cakes 5

French Green Beans 5

Hand-Cut Fries 4

Brussels Sprouts 5

Crème Fraîche Mashed Potatoes 4

White Bean Provençale 5

STARTER SALADS & SOUPS

◆ FENNEL APPLE SALAD 10

mixed greens, toasted pumpkin seeds,
Brie, Champagne vinaigrette

ROASTED BEETS & MIXED GREENS 10

Roquefort, walnuts,
truffled beet & walnut vinaigrette

VEGETABLE SALAD 7

mixed greens, Green Goddess dressing

FRENCH ONION SOUP 7

melted Emmentaler, crostini

SOUP OF THE DAY Mkt

(Please ask your server)

ENTRÉES

◆ GRILLED DUCK BREAST* 32

brandied fig gastrique, white bean provençale, spinach

LEMON CHICKEN PAILLARD 26

crème fraîche mashed potatoes, French green beans

◆ VEGETABLE GALETTE 23

rainbow carrots, parsnips, shallot confit, cashew cream,
balsamic glaze, mixed greens, house vinaigrette

◆ BEEF STROGANOFF* 33

tenderloin tips, egg noodles, mushroom gravy, cornichons, crème fraîche

◆ GRILLED SALMON* 29

apple, rosé & leek emulsion, crème fraîche mashed potatoes,
French green beans

◆ LOCAL CIDER BRAISED PORK SHANK 34

cheddar, bacon & chive potato cake, spinach, caramelized apple glaze

◆ PAN SEARED SCALLOPS* 35

Pernod fennel emulsion, fall ratatouille, duck fat new potatoes

◆ PAN SEARED TROUT 28

grilled peach beurre blanc, white bean provençale, fall ratatouille

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

◆ GRILLED FILET MIGNON* 37

wild mushroom demi-glace, crème fraîche mashed potatoes,
French green beans

STEAK FRITES* 29

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

◆ LAMB NAVARIN 33

slow-braised leg of lamb, pearl onions, turnip,
white wine mushroom ragout, white bean provençale

Daily Plates

- MONDAY -

Roasted Lamb Leg Provençal



- TUESDAY -

Chicken Fricassée



- WEDNESDAY -

Fish & Chips
Hook-N-Line Caught



- THURSDAY -

Chicken Schnitzel



- FRIDAY -

Truffled Mushroom
Shrimp Risotto



- 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

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED

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