

..... T H E .....  
**PRESS ROOM**

RESTAURANT + BAR

BRUNCH: SUN 10:30AM-2PM | LUNCH: TUES-SAT 11:30AM-3PM  
DINNER: SUN 5-8PM, TUES, WED + THURS 5-9:30PM; FRI + SAT 5-10:30PM



**SMALL  
PLATES**

**CREAMY CRAB BISQUE**  
\$9/\$14

**FRESH GUACAMOLE \$8**  
toasted cumin tortilla chips

**OVEN-ROASTED LOCAL  
ROOT VEGETABLES \$11**  
fig balsamic reduction,  
fromage blanc

**MAPLE-PISTACHIO-  
CRANBERRY  
GRANOLA \$6**  
berries and local yogurt



**SIDES**

DUCK FAT FRIES \$5

HOMEFRIES \$3.5

BREAKFAST SAUSAGE \$4

BACON \$4

KRISTEN'S TOAST \$2



**BREAKFAST PLATES**

**FRENCH TOAST \$10**

battered housemade brioche, local apple compote, maple cream cheese

**THE STANDARD \$11**

two eggs, home fries, bacon, breakfast sausage, toast

**THE BREAKFAST BURRITO \$11**

three eggs, chorizo rice, cheddar cheese  
served with homefries and a side of salsa

ADD A SIDE OF GUACAMOLE \$2

**SCALLOP AND CORNED BEEF HASH \$13**

scallops, corned beef, home fries, two poached eggs

**PRESSROOM QUICHE \$12**

quiche du jour served with a small green salad

**LOCAL ROOT VEGETABLE HASH \$11**

homefries tossed with local root vegetables, two poached eggs

**DUCK CONFIT FRITTATA \$12**

three eggs with duck confit, Linden Dale chevre, tomatoes and onions  
topped with a pickled vegetable and arugula salad

**VEGETABLE OMELET \$12**

seasonal vegetables, local mushrooms, whiskey onions, smoked gouda,  
served with homefries

**CHICKEN AND BISCUITS \$12**

fried chicken breast, maple chorizo gravy, fried egg

**SMOKED SALMON BENEDICT \$14**

smoked salmon, truffled ricotta, poached egg, hollandaise, salmon roe  
on a housemade english muffin served with homefries

**TRADITIONAL BENEDICT \$12**

Canadian bacon, poached egg, hollandaise  
on a housemade english muffin served with homefries



## LUNCH PLATES

### KING STREET FISH TACOS \$14

grilled mahi, pickled Mexican slaw, fresh salsa, cilantro-lime cream served with tortilla chips and guacamole

### VEGAN SPAGHETTI \$18

falafel balls, slow-cooked tomato sauce, mushrooms, spaghetti-cut squash and zucchini

### PRESSROOM WINGS \$12

one dozen mango-cilantro glazed wings  
blue cheese, carrots and celery

### CORNED BEEF AND KIMCHI QUESADILLA \$10

house corned beef, kimchi, swiss, chipotle-cilantro aioli in a crispy quesadilla

### THE BURGER \$14

tomato confit, chimichurri, sharp cheddar, crispy fried onions

### FALAFEL BURGER \$13

house pickles, roasted red peppers, tzatziki



## GREENS

### CAESAR SALAD \$8/\$11

romaine with Parmigiano-Reggiano, creamy caesar, grilled bread

### MARKET SALAD \$8/\$11

organic mixed greens with carrots, cucumbers, radishes, lemon vinaigrette

• ADD TO ANY SALAD •

GRILLED CHICKEN \$4.5, FALAFEL BALLS \$4.5

WHITE ANCHOVIES \$5, SHRIMP \$10

SALMON \$11, SEARED SCALLOPS \$12



## PIZZA

• 10 INCH PIES •

### PLAIN JANE \$12

tomato sauce, mozzarella, provolone, fontina

### MARGHERITA \$13

tomatoes, basil, fresh mozzarella, Seasons olive oil

### THE MARCUS \$14

tomato sauce, smoked mozzarella, Italian sweet sausage, prosciutto, red onion, fresh rosemary

### FUNGHI \$14

local mushrooms, locatelli, baby arugula, Seasons truffle oil  
ADD DUCK CONFIT \$3

### CHESAPEAKE \$17

fromage blanc, Old Bay, lump crab, prosciutto, basil pesto



18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE GUESTS, INCLUDING SEPARATE CHECKS.  
CONSUMING RAW OR UNDERCOOKED MEATS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.