

..... T H E
PRESS ROOM
RESTAURANT + BAR

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



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

ARUGULA AND APPLES \$12

baby arugula with endive,
crispy apples, candied
pecans, local gouda,
roasted shallots and
sherry

- ADD TO ANY SALAD •
- GRILLED CHICKEN \$4.5
- FALAFEL BALLS \$4.5
- WHITE ANCHOVIES \$5
- SHRIMP \$10
- SALMON \$11
- SEARED SCALLOPS \$12



SMALL PLATES

• TREATS FOR THE TABLE •

FRESH GUACAMOLE \$10

toasted cumin tortilla chips

DUCK FAT GRAVY FRIES \$9

chorizo gravy, duck fat fries
ADD DUCK OR PORK CONFIT \$3

OVEN-ROASTED LOCAL ROOT VEGETABLES \$11

fig balsamic reduction, fromage blanc

CRISPY RISOTTO BALLS \$10

roasted butternut squash, chimichurri aioli

PRESSROOM WINGS \$12

mango-cilantro glazed wings
blue cheese, carrots and celery

CAMEMBERT GNOCCHI \$14

potato dumpling, local mushrooms

TUNA CARPACCIO \$14

flash-seared ahi tuna,
kimchi and cilantro salsa, microgreens

LATKES WITH GRAVLAX \$13

potato latkes, apple butter, sour creme, chives

• TREAT YOURSELF •

SOUP DU JOUR \$5/\$8

CREAMY CRAB BISQUE \$9/\$14



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,
red onion, prosciutto,
fresh rosemary

FUNGI \$14

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

CHESAPEAKE \$17

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



BISTRO PLATES

THE BURGER \$14

tomato confit, chimichurri, sharp cheddar, crispy fried onions

FALAFEL BURGER \$13

house pickles, roasted red peppers, tzatziki

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

PAN-SEARED SCALLOPS \$24

roasted butternut squash puree, almond arugula salad

BISTRO STEAK FRITES \$26

truffle fries, Roquefort compound butter

BOUILLABAISSE \$26

PEI mussels, shrimp, scallops, fish in a rich tomato saffron broth with a roasted garlic-lime aioli, fresh bread



ENTREE PLATES

FETTUCCINE WITH CHORIZO \$19

chorizo, tomatoes, broccoli rabe, roasted garlic, parmesan cheese

SOUS-VIDE SALMON \$26

ratatouille tartlet, tomato confit, crispy onions

DUCK TWO WAYS \$26

confit duck leg and pan-seared breast, soft polenta, roasted Brussels sprouts, apricot-truffle glaze

MUSTARD-HERB RACK OF LAMB \$35

root vegetable, French beans, demi glaze

PAN-ROASTED CHICKEN \$24

crushed potatoes, maple-glazed Brussels sprouts, pan jus

GRILLED STEAK \$ MP

daily selection, herbed bread pudding, wilted spinach



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.