

..... 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



**SOUPS +
SALADS**

CREAMY CRAB BISQUE
\$9/\$14

SOUP DU JOUR
\$5/\$8

FRESH GUACAMOLE \$10
toasted cumin tortilla chips

CAESAR \$8/\$11
romaine with
Parmigiano-Reggiano,
creamy caesar, grilled bread

COUSCOUS SALAD \$11
baby arugula with mediterranean
couscous, roasted red pepper,
pickled fennel, fresh avocado,
cilantro-lime vinaigrette

GREEK SALAD \$11
local greens with tomatoes, feta,
marinated olives, crispy chickpeas,
cucumbers, pickled red onions,
Greek dressing

• ADD TO ANY SALAD •

GRILLED CHICKEN \$4.5

FALAFEL BALLS \$4.5

WHITE ANCHOVIES \$5

SHRIMP \$10

SALMON \$11

SEARED SCALLOPS \$12



SANDWICHES

FRENCH DIP \$12

sliced flatiron, grilled onions and mushrooms, provolone,
horseradish aioli on ciabatta, served with a side of au jus

CORNED BEEF AND KIMCHI QUESADILLA \$10

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

BREADED CHICKEN SANDWICH \$11

tomato, baby spinach, red onion marmalade

CHIPOTLE TUNA MELT \$8 HALF/\$11 WHOLE

tomato, bacon, melted cheddar
house english muffin

CUBAN PANINI \$12

pork belly, hard salami, house pickles, swiss,
dijon aioli, baguette

THE BURGER \$14

toppings change daily, no substitutions

FALAFEL BURGER \$13

house pickles, roasted red peppers, tzatziki

ALL SANDWICHES SERVED WITH YOUR CHOICE OF ONE SIDE

DUCK FAT FRIES

HOUSE SWEET POTATO CHIPS

GARDEN SALAD

EXPRESS LUNCH \$10

cheddar, tomato, and bacon on a grilled flatbread
served with a cup of soup du jour



PIZZA

• 10 INCH PIES •

PLAIN JANE \$12

tomato sauce, mozzarella,
provolone, fontina

PEPPERONI \$13

tomato sauce, mozzarella,
provolone, fontina,
pepperoni

MARGHERITA \$13

tomatoes, basil,
fresh mozzarella,
Seasons olive oil

THE MARCUS \$14

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



LUNCH PLATES

OVEN-ROASTED LOCAL ROOT VEGETABLES \$11

fig balsamic reduction, fromage blanc

PRESSROOM WINGS \$12

mango-cilantro glazed wings
blue cheese, carrots and celery

PRESSROOM QUICHE \$12

quiche du jour
served with a small green salad

MONTE CRISTO \$11

smoked ham, turkey, tomato, thousand island, swiss,
served open-face on egg-battered brioche
with a maple brown sugar drizzle

KING STREET FISH TACOS \$14

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

PROVENCAL MUSSELS \$14

PEI mussels, roasted garlic, thyme, white wine, grilled bread

VEGAN SPAGHETTI \$18

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

FETTUCCINE WITH CHORIZO \$16

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

PAN-SEARED SCALLOPS \$20

roasted butternut squash puree, almond arugula salad



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.