

..... T H E
PRESSROOM
RESTAURANT + BAR

BRUNCH PLATES

FRENCH TOAST \$12

battered housemade brioche, fresh berries,
maple cream cheese

PRESSROOM QUICHE \$12

served with a small green salad

THE BREAKFAST BURRITO \$11

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

ADD A SIDE OF GUACAMOLE \$2

VEGETABLE OMELET \$12

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

SMOKED SALMON BENEDICT \$14

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

SMALL PLATES

OVEN-ROASTED LOCAL ROOT VEGETABLES \$12

fig balsamic reduction, fromage blanc

CRISPY RISOTTO BALLS \$10

roasted butternut squash,
fontina and parmesan cheese,
chimichurri aioli

SHRIMP SKEWERS \$12

Moroccan spice glaze,
watercress and pickled vegetable salad

TUNA CARPACCIO \$14

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

• TREAT YOURSELF •

MARKET OR CAESAR SALAD \$8/\$11

CREAMY CRAB BISQUE \$9/\$14

ENTREES

VEGAN SPAGHETTI \$18

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

FETTUCCINE WITH CHORIZO \$20

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

PAN-SEARED MERLUZA \$29

roasted califlower, sweet pepper and quinoa salad

HONEY MUSTARD GLAZED HAM \$22

smashed potatoes, local asparagus

PAN-ROASTED CHICKEN \$25

crushed potatoes, maple-glazed Brussels sprouts, pan jus

BISTRO STEAK FRITES \$26

truffle fries, Roquefort compound butter

ROASTED LEG OF LAMB \$30

potatoes, cipollini onions, cranberry bean, broccoli raab, rosemary au jus



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.