

..... 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



SMALL PLATES

• TREATS FOR THE TABLE •

CRISPY SOURDOUGH BREAD \$8
oolong tea and caraway aioli

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

HOUSE-MADE SAUSAGE \$10
red lentils, spring onions, salsa verde

CAMEMBERT GNOCCHI \$14
potato dumpling, local mushrooms

TUNA CARPACCIO \$12
flash-seared ahi tuna,
kimchi and cilantro salsa, microgreens

SHRIMP SKEWERS \$12
Moroccan spice glaze,
watercress and pickled vegetable salad

• TREAT YOURSELF •

SOUP DU JOUR \$5/\$8

CREAMY CRAB BISQUE \$9/\$14



GREENS

CAESAR SALAD
\$8/\$11

romaine with
Parmigiano-Reggiano,
creamy caesar, grilled bread

MARKET SALAD
\$8/\$11

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

**ARUGULA AND
APPLES \$12**

baby arugula with endive,
crispy apples, local gouda,
candied pecans,
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



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, queso fresco, cilantro-lime cream
served with tortilla chips, guacamole and salsa

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, daily fish
in a rich tomato saffron broth with a roasted garlic-lime aioli, fresh bread



ENTREES PLATES

FETTUCCHINE WITH CHORIZO \$20

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

PAN-SEARED 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

ROASTED LEG OF LAMB \$30

eggplant caponata, crushed potatoes, rosemary au jus

PAN-ROASTED CHICKEN \$24

crushed potatoes, maple-glazed Brussels sprouts, pan jus

GRILLED STEAK \$ MP

daily selection, herbed bread pudding, wilted spinach

