

..... 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  
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

• TREAT YOURSELF •

### SOUP DU JOUR \$5/\$8

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



## 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 VEGETABLES \$11

salsa verde, fig balsamic reduction, fromage blanc

### BLACK RICE CROQUETTES \$10

crispy rice balls, squid ink, smoked tomato aioli

### PRESSROOM WINGS \$12

house barbeque glaze  
blue cheese, carrots and celery

### HOUSE-MADE SAUSAGE \$10

horseradish aioli, salsa verde

### CAMEMBERT GNOCCHI \$14

potato dumpling, local mushrooms

### TUNA CARPACCIO \$13

flash-seared ahi tuna, wasabi and yuzu sauce  
kimchi and cilantro salsa

### SHRIMP LETTUCE WRAPS \$14

shrimp a la plancha, avocado  
pickled onions, tomatoes

### CEVICHE OF THE DAY \$12

fresh seafood, citrus vinaigrette  
pineapple and sweet pepper relish



## PIZZA

• 10 INCH PIES •

### PLAIN JANE \$12

tomato sauce  
house cheese blend

### MARGHERITA \$13

tomatoes, basil  
fresh mozzarella  
Seasons olive oil

### DE ROBERTO \$14

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

### FUNGHI \$14

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

### LOBSTER ROLL \$18

lobster, fontina  
caramelized onions, fennel  
garlic confit aioli



## BISTRO PLATES

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### THE BURGER \$14

sharp cheddar, tomato confit, chimichurri, crispy fried onions

### FALAFEL BURGER \$13

roasted red peppers, house pickles, tzatziki

### VEGAN SPAGHETTI \$18

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

### PAN-SEARED SCALLOPS \$24

truffled parsnip puree, crispy sweet onions

### BISTRO STEAK FRITES \$26

blue cheese compound butter, truffle fries

### BOUILLABAISSE \$26

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



## ENTREE PLATES

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### LOBSTER FUSILLI \$22

lobster, spanish chorizo, sweet peas, tomato, sweet onions

### BAKED HERBED SALMON \$26

local asparagus, sweet potatoes, salsa verde

### DUCK TWO-WAYS \$26

confit duck leg and pan-seared breast  
summer succotash, cherry glaze

### SEARED LAMB CHOPS \$30

mixed grilled caponata, crushed potatoes, pan au jus

### GRILLED JERK CHICKEN \$24

Lancaster County chicken, roasted sweet potatoes, wilted spinach

### GRILLED COWBOY STEAK \$36

16 oz bone-in ribeye, smashed potatoes, grilled asparagus



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.