

..... T H E
PRESSROOM

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



SMALL PLATES

CREAMY CRAB BISQUE
\$9/\$14

FRESH GUACAMOLE \$10
toasted cumin tortilla chips

**OVEN-ROASTED LOCAL
VEGETABLES \$11**
salsa verde,
fig balsamic reduction,
fromage blanc

YOGURT PARFAIT \$6
housemade granola, berries,
local yogurt



SIDES

HOMEFRIES \$3.5

BACON \$4

KRISTEN'S TOAST \$2

DUCK FAT FRIES \$5



BREAKFAST PLATES

FRENCH TOAST \$10
battered housemade brioche, mixed berries

THE BREAKFAST BURRITO \$11
three eggs, chorizo rice, cheddar cheese
served with a side of homefries
ADD A SIDE OF GUACAMOLE \$2

DUCK CONFIT HASH \$13
duck confit, sweet onions, homefries, two poached eggs

PRESSROOM QUICHE \$12
quiche du jour served with a small green salad

CHORIZO FRITTATA \$12
egg whites with chorizo, potatoes, Manchego cheese
topped with tomato and pickled vegetables

VEGETABLE OMELET \$12
seasonal vegetables, smoked gouda
served with homefries

CHICKEN AND BISCUITS \$13
fried chicken breast, maple chorizo gravy, fried egg

LOX BAGEL \$12
smoked salmon, cream cheese, cucumbers, red onions, capers, dill
on a housemade bagel served with a small green salad

TRADITIONAL BENEDICT \$12
roasted ham, poached egg, hollandaise
on a housemade english muffin served with homefries



LUNCH PLATES

SHRIMP LETTUCE WRAPS \$14

shrimp a la plancha, avocado, pickled onions, tomatoes, chile aioli served chips and salsa

VEGAN SPAGHETTI \$18

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

PRESSROOM WINGS \$12

house barbeque glaze
blue cheese, carrots and celery

PORK QUESADILLA \$10

pork confit, roasted poblano, sweet onions, cheddar and pepperjack cheese in a crispy quesadilla

THE BURGER \$14

sharp cheddar, tomato confit, chimichurri, crispy fried onions

FALAFEL BURGER \$13

roasted red peppers, house pickles, tzatziki



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

• 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, 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

