

THE
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



GREENS

KALE CAESAR \$8/\$11

Parmigiano-Reggiano,
creamy Caesar, grilled bread

MARKET SALAD \$8/\$11

local organic mixed greens,
carrots, cucumbers,
tomatoes, radish,
lemon vinaigrette

FRISÉE & APPLE \$12

local organic mixed greens,
apples, candied pecans,
Valdeon blue cheese,
apple cider vinaigrette

- ADD TO ANY PLATE •
- GRILLED CHICKEN \$4.5
- FALAFEL BALLS \$4.5
- WHITE ANCHOVIES \$5
- SHRIMP \$10
- SALMON \$11



SOUPS

SOUP DU JOUR \$5/\$8

CREAMY CRAB BISQUE \$9/\$14



SMALL PLATES

• TREATS FOR THE TABLE •

FRESH GUACAMOLE \$11 toasted cumin tortilla chips

GRAVY FRIES \$9 chorizo gravy, duck fat fries ADD DUCK OR PULLED PORK CONFIT \$3

FALAFEL CROQUETTES \$10 chickpea and spices, tahini and cilantro aioli

PRESSROOM WINGS \$12 “hot chicken” glaze, pickle relish

TUNA CARPACCIO \$16 flash-seared ahi tuna, wasabi-yuzu sauce, kimchi and cilantro salsa

GRILLED GULF SHRIMP \$14 marinated shrimp, jicama, mango and cilantro salad

FIVE-SPICE BEEF CARPACCIO \$12 pickled mango, crispy onions, micro cilantro



FROM THE OVEN

OVEN-ROASTED LOCAL HEIRLOOM CARROTS \$11 chili and honey-roasted carrots, tahini yogurt, carrot top pesto

OVEN-ROASTED CHICKEN THIGHS \$14 house-made brioche, arugula, mixed mushroom butter, demi-glaze

• 10 INCH PIES •

CLASSICO \$13 tomato sauce, basil, fresh mozzarella, red pepper flakes, Parmigiano-Reggiano

MAXIMUS \$14 chorizo, roasted poblanos, fromage, roasted garlic, lime crema, cilantro, queso fresco

FUNGHI \$14 local mushrooms, fromage, mozzarella, cippollini onions, Parmigiano-Reggiano, baby arugula, truffle oil ADD DUCK CONFIT \$3



BISTRO PLATES

THE BURGER \$14

sharp cheddar, tomato confit, chimichurri,
crispy fried onions, potato roll

FALAFEL BURGER \$13

roasted red peppers, house pickles, grilled onions, tzatziki, pita

VEGAN SPAGHETTI \$18

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

RADIATORI \$18

fresh-made radiatori pasta, roasted squash and heirloom tomato ragu,
Parmigiano-Reggiano

BISTRO STEAK FRITES \$26

chive-tarragon compound butter, truffle fries

BOUILLABAISSE \$28

mussels, clams, shrimp, daily fish in a rich tomato-saffron broth,
chili-garlic aioli, fresh bread



ENTREE PLATES

RIGATONI BOLOGNESE \$20

fresh-made rigatoni pasta, chicken and chorizo ragu, Parmigiano-Reggiano

MERLUZA \$29

Mediterranean hake, coriander and fennel dust,
jasmine rice cake, roasted poblano and tomato salsa

DUCK TWO-WAYS \$26

confit duck leg and pan-seared breast, squash succotash, ginger glaze

SPICE-RUBBED PORK TENDERLOIN \$28

bacon and pearl onions, arugula, winter squash, maple mustard pan jus

GRILLED MARINATED CHICKEN \$24

Lancaster County chicken, roasted sweet potatoes, wilted spinach

STEAK OF THE DAY \$MP

daily selection, yukon gold potatoes, haricots verts, truffle-red wine 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.