

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

 **BREAKFAST PLATES**

FRENCH TOAST \$10

battered housemade brioche, candied apples

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

VEGETABLE OMELET \$12

seasonal vegetables, smoked gouda
served with homefries

CHICKEN AND BISCUITS \$13

fried chicken breast, maple chorizo gravy, fried egg

TRADITIONAL BENEDICT \$12

roasted ham, poached egg, hollandaise
on a housemade english muffin served with homefries

 **LUNCH PLATES**

VEGAN SPAGHETTI \$18

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

PRESSROOM WINGS \$12

“hot chicken” glaze, pickle relish

THE BURGER \$14

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

FALAFEL BURGER \$13

roasted red peppers, house pickles, tzatziki, pita

SMALL PLATES 

CREAMY CRAB BISQUE \$9/\$14

FRESH GUACAMOLE \$11

toasted cumin tortilla chips

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

YOGURT PARFAIT \$6

housemade granola, berries, local yogurt

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

• ADD TO ANY PLATE •

GRILLED CHICKEN \$4.5, FALAFEL BALLS \$4.5

WHITE ANCHOVIES \$5,

SHRIMP \$10 SALMON \$11

PIZZA 

• 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

FUNGI \$14

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



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.