

THE
PRESSROOM
RESTAURANT + BAR



STARTERS

CREAMY CRAB BISQUE \$9/\$14

SOUP DU JOUR \$5/\$8

FRESH GUACAMOLE \$11
toasted cumin tortilla chips

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

KALE CAESAR \$8/\$11
Parmigiano-Reggiano,
creamy Caesar, grilled bread

MARKET SALAD \$8/\$11
local organic mixed greens, carrots,
cucumbers, tomatoes, radish
lemon vinaigrette

BABY SPINACH SALAD \$12
spinach, frisée, white beech mushrooms,
candied pecans, chevre, lardon,
warm bacon dressing

• 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,
cippolini onions, Parmigiano-Reggiano,
baby arugula, truffle oil
ADD DUCK CONFIT \$3



SANDWICHES

THE REUBEN \$12
pastrami, sauerkraut, swiss, 1000 island, rye

JAPANESE-BBQ SALMON \$14
Japanese-bbq glazed salmon, watercress, spinach,
tomato, pickled shallots, chipotle aioli, pita

ROASTED TURKEY SANDWICH \$12
turkey, feta, roasted red peppers, broccoli rabe, balsamic,
roasted garlic aioli, ciabatta

CHIPOTLE TUNA MELT
\$8 HALF/\$12 WHOLE
tomato, bacon, melted cheddar, english muffin

THE BURGER \$14
tomato confit, chimichurri, sharp cheddar,
crispy fried onions, potato roll

BACON SOURDOUGH MELT \$11
bacon, cheddar, tomato compote, cranberry sourdough bread



LUNCH PLATES

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

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

SHRIMP TACOS \$12
andouille sausage, tequila-lime slaw, fried onions,
flour tortillas

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

VEGAN SPAGHETTI \$15
spaghetti-cut squash and zucchini,
slow-cooked tomato sauce, mushrooms, falafel balls

RADIATORI \$15
fresh-made radiatori pasta,
roasted squash and heirloom tomato ragu,
Parmigiano-Reggiano

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.

BRUNCH: SUN 10:30AM-2PM | LUNCH: TUES-SAT 11:30AM-3PM
DINNER: TUES, WED + THURS 5-9:30PM FRI + SAT 5-10:30PM, SUN 5-8PM

