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PRESS ROOM

RESTAURANT + BAR

SMALL PLATES

FRESH GUACAMOLE 11	ROASTED RIB OF BEEF 12
toasted cumin tortilla chips	kimchi glaze, roasted poblanos, pickled onion and tomato relish
GRAVY FRIES 9	TUNA CARPACCIO 16
chorizo gravy, duck fat fries add duck confit 3	flash-seared ahi tuna, wasabi-yuzu sauce, kimchi and cilantro salsa
FALAFEL CROQUETTES 10	PAN-SEARED SEA SCALLOPS 18
chickpea and spices, tahini and cilantro aioli	sliced fennel, celery root, citrus brown butter
PRESSROOM WINGS 12	
“hot chicken” glaze, pickle relish	

SOUP

SOUP DU JOUR 5 8
CREAMY CRAB BISQUE 9 14

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 grilled chicken 4.5
add falafel balls 4.5
add white anchovies 5
add shrimp 10
add salmon 11



FROM THE OVEN

OVEN-ROASTED LOCAL HEIRLOOM CARROTS 11
chili and honey glaze, tahini yogurt, carrot top pesto

OVEN-ROASTED CHICKEN THIGH 14
house-made brioche, arugula, mixed mushroom butter, demi-glaze

OVEN-ROASTED BRONZINO 32
lemon and herb-roasted Mediterranean seabass, roasted root vegetables, pistou, baby greens

• 10 INCH PIZZAS •

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

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

FUNGHI 14
local mushrooms, fromage, mozzarella, cippollini onions, Parmigiano-Reggiano, baby arugula, truffle oil
add duck confit 3

ENTREES

CRAB RADIATORI 24
roasted squash and heirloom tomato ragu, crab meat, fresh-made radiatori pasta, Parmigiano-Reggiano

RIGATONI BOLOGNESE 20
chicken and chorizo ragu, fresh-made rigatoni pasta, Parmigiano-Reggiano

VEGAN SPAGHETTI 18
spaghetti-cut squash and zucchini, slow-cooked tomato sauce, mushrooms, falafel balls

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

BOUILLABAISSE 28
mussels, clams, shrimp, daily fish, tomato-saffron broth, chili-garlic aioli, fresh bread

DUCK TWO-WAYS 26
bubble and squeak root vegetable smash, cranberry and cherry mostarda, confit duck leg and pan-seared breast

SPICE-RUBBED PORK TENDERLOIN 28
bacon and pearl onions, arugula, winter squash, maple mustard pan jus

GRILLED MARINATED CHICKEN 24
roasted sweet potatoes, wilted spinach, Lancaster County chicken

BISTRO STEAK FRITES 26
chive-tarragon compound butter, truffle fries

STEAK OF THE DAY MP
daily house-cut selection, yukon gold potatoes, haricots verts, truffle-red wine jus

