

THE
PRESSROOM
 RESTAURANT + BAR

 **SMALL PLATES**

CREAMY CRAB BISQUE	9 14
PAN-SEARED SEA SCALLOPS sliced fennel, celery root, citrus vinaigrette, Creole brown butter	18
OVEN-ROASTED HEIRLOOM CARROTS chili and honey-roasted carrots, tahini yogurt, sunflower seed pesto	11
DUCK FAT GRAVY FRIES chorizo gravy, duck fat fries add duck confit 3	9
TUNA CARPACCIO flash-seared Ahi tuna, wasabi-yuzu sauce, kimchi and cilantro salsa	16

 **GREENS**

KALE CAESAR Parmigiano-Reggiano, creamy Caesar, grilled bread	8 11
MARKET SALAD local organic mixed greens, carrots, cucumbers, tomatoes, radishes, lemon vinaigrette	8 11
FRISÉE & APPLE spinach, white beech mushrooms, candied pecans, chevre, lardon, warm bacon dressing	12
add grilled chicken 4.5	
add falafel balls 4.5	
add white anchovies 5	
add shrimp 10	
add salmon 11	

 **BRUNCH**

PUMPKIN PANCAKES bourbon apple compote, candied pecans	10	SMOKED SALMON BENEDICT smoked salmon, guacamole, poached eggs, chipotle hollandaise, micro cilantro, served with homefries	14
OMELETTE OF THE DAY daily omelette, served with homefries	13		
STEAK AND EGGS Coulotte steak, fried eggs, served with homefries	15	PRESSROOM QUICHE quiche du jour, served with a green salad	12

 **ENTRÉES**

VEGAN SPAGHETTI 18 spaghetti-cut squash and zucchini, slow-cooked tomato sauce, mushrooms, falafel balls	GRILLED MARINATED CHICKEN 24 roasted sweet potatoes, wilted spinach, Lancaster County chicken	SPICE-RUBBED PORK TENDERLOIN 28 bacon and pearl onions, arugula, winter squash, maple mustard pan jus
RIGATONI BOLOGNESE 20 chicken and chorizo ragu, fresh-made rigatoni pasta, Parmigiano-Reggiano	BEER BRINED LAMB 26 sweet and sour red cabbage, Yukon gold potatoes, au jus	STEAK OF THE DAY MP daily house-cut selection, truffle-red wine jus, Yukon gold potatoes, haricots verts

CONSUMING RAW OR UNDERCOOKED MEATS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE GUESTS, INCLUDING SEPARATE CHECKS.