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PRESSROOM

RESTAURANT + BAR

SMALL PLATES

FRESH GUACAMOLE 11	JUMBO PRAWNS 16
toasted cumin tortilla chips	“A LA PLANCHA”
GRAVY FRIES 9	roasted garlic & lime marinated
chorizo gravy, duck fat fries	jumbo shrimp, pickled vegetables,
add duck confit 3	tomatillo salsa verde
FALAFEL CROQUETTES 10	TUNA CARPACCIO 18
chickpea & spices,	flash-seared Ahi tuna,
tahini & cilantro aioli	wasabi-yuzu sauce, chili aioli,
PRESSROOM WINGS 12	PAN-SEARED SEA SCALLOPS 18
“hot chicken” glaze, pickle relish	sliced fennel, celery root,
	citrus vinaigrette,
	Creole brown butter

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

SOUP

SOUP DU JOUR 5 8
CREAMY CRAB BISQUE 9 14

FROM THE OVEN

OVEN-ROASTED LOCAL ASPARAGUS 12	ANTICUCHOS DE CARNE 14	OVEN-ROASTED TROUT 32
poached egg, truffle aioli, fleur de sel	marinated Sakura pork skewers, citrus aji panca pepper sauce, pickled vegetables	Pocono’s Rainbow Trout, lump crab salad, roasted fingerling potatoes, green goddess sauce
CLASSICO 13	MAXIMUS 14	FUNGHI 14
• 10 INCH PIZZA • tomato sauce, basil, fresh mozzarella, red pepper flakes, Parmigiano-Reggiano	• 10 INCH PIZZA • chorizo, roasted poblanos, fromage, lime crema, cilantro, queso fresco	• 10 INCH PIZZA • local mushrooms, fromage, mozzarella, cipollini onions, Parmigiano-Reggiano, baby arugula, truffle oil add duck confit 3

ENTRÉES

LOBSTER PAPPARDELLE 28	DUCK TWO-WAYS 28
lobster, sauce américaine, sweet peas, fresh-made pappardelle pasta, Parmigiano-Reggiano	confit duck leg & pan-seared breast, kimchi fried rice, ginger-orange glaze
GUANCIALE RADIATORI 24	LAMB TENDERLOIN 28
pan-seared pork cheeks, tomatoes, broccoli rabe, fresh-made radiatori pasta, Parmigiano-Reggiano	sweet & sour red cabbage, Yukon gold potatoes, au jus
VEGAN SPAGHETTI 18	GRILLED MARINATED CHICKEN 26
spaghetti-cut squash and zucchini, slow-cooked tomato sauce, mushrooms, falafel balls	Lancaster County chicken, roasted sweet potatoes, wilted spinach
THE BURGER 14	BISTRO STEAK FRITES 28
sharp cheddar, tomato confit, chimichurri, crispy fried onions, potato roll	chive-tarragon compound butter, truffle fries
BOUILLABAISSE 28	STEAK OF THE DAY MP
mussels, clams, shrimp, daily fish, tomato-saffron broth, chili-garlic aioli, grilled bread	daily house-cut selection, truffle-red wine jus, Yukon Gold potatoes, haricots verts

