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PRESS ROOM

RESTAURANT + BAR

SMALL PLATES

FRESH GUACAMOLE 11	24 HOUR SHORT RIBS 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 vinaigrette, Creole 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 HEIRLOOM CARROTS 11	OVEN-ROASTED CHICKEN THIGH 14	OVEN-ROASTED BRONZINO 32
chili and honey glaze, tahini yogurt, sunflower seed pesto	house-made brioche, arugula, mixed mushroom butter, demi-glaze	lemon and herb-roasted Mediterranean seabass, roasted vegetables, pistou, baby greens
• 10 INCH PIZZAS •		
CLASSICO 13	MAXIMUS 14	FUNGHI 14
tomato sauce, basil, fresh mozzarella, red pepper flakes, Parmigiano-Reggiano	chorizo, roasted poblanos, fromage, lime crema, cilantro, queso fresco	local mushrooms, fromage, mozzarella, cipollini onions, Parmigiano-Reggiano, baby arugula, truffle oil add duck confit 3

ENTREES

CRAB RADIATORI 24	DUCK TWO-WAYS 26
roasted squash and heirloom tomato ragu, lump crab, fresh-made radiatori pasta, Parmigiano-Reggiano	bubble and squeak root vegetable smash, cranberry and cherry mostarda, confit duck leg and pan-seared breast
RIGATONI BOLOGNESE 20	SPICE-RUBBED PORK TENDERLOIN 28
chicken and chorizo ragu, fresh-made rigatoni pasta, Parmigiano-Reggiano	bacon and pearl onions, arugula, winter squash, maple mustard pan jus
VEGAN SPAGHETTI 18	GRILLED MARINATED CHICKEN 24
spaghetti-cut squash and zucchini, slow-cooked tomato sauce, mushrooms, falafel balls	roasted sweet potatoes, wilted spinach, Lancaster County chicken
THE BURGER 14	BISTRO STEAK FRITES 26
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, fresh bread	daily house-cut selection, truffle-red wine jus, yukon gold potatoes, haricots verts

