

..... T H E
PRESSROOM
 RESTAURANT + BAR

BRUNCH DRINKS

BLOODY MARY 9 vodka, house bloody mary mix	MIMOSA 9 prosecco, fresh orange juice	MONTECCINO 8 Montenegro Amaro, genepy liqueur, creme de cacao, Galliano, frothed Maplehofe milk, LCCR espresso
BUILD YOUR OWN BLOODY MARY 18 makes two strong bloodys, with all the toppings upgrade your spirit 2	BUILD YOUR OWN MIMOSA 18 makes two mimosas, choice of fresh juices and fruit	IRISH COFFEE 10 Irish whiskey, fresh brewed LCCR coffee, Bailey's whip

also serving coffee drinks from Lancaster County Coffee Roasters

BREAKFAST

AVOCADO TOAST 16 lump crab, avocado, bloody mary aioli, brioche	SHAKSHOUKA 12 tomato & pepper ragù, baked eggs, feta cheese, cilantro, pita bread	• EXTRAS •	
PANCAKES 10 buttermilk, macerated berries	DUCK RICE BOWL 15 5 spice duck confit, kimchi rice, peas, poached eggs		MIXED BERRIES 6
OMELETTE OF THE DAY 13 daily omelette, served with homefries	SOUTHERN BREAKFAST 13 fried "hot chicken" thigh, corn bread, maple chorizo gravy, fried eggs		BACON 4
SMOKED SALMON BENEDICT 16 smoked salmon, guacamole, poached eggs, chipotle hollandaise, micro cilantro, served with homefries	STEAK & EGG WRAP 16 coulotte steak, scrambled eggs, homefries, corn pico de gallo, jack cheese, spinach wrap add guacamole 2		HOMEFRIES 3

FROM THE BAKE

BANANA BLUEBERRY BAKED OATMEAL 10 granola, blueberry compote, steamed milk
SPRING VEGGIE TART 12 pastry, sugar peas, asparagus, gruyère, poached eggs, served with a green salad
GALETTE 12 pie crust, bacon, corn, cipollini onions, gruyère, fried eggs, served with a green salad

LUNCH

• SMALL PLATES •

CREAMY CRAB BISQUE 9 14
FRESH GUACAMOLE 11 toasted cumin tortilla chips
GRAVY FRIES 9 chorizo gravy, duck fat fries add duck confit 6

• 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

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

VEGAN SPAGHETTI 18 spaghetti-cut squash and zucchini, slow-cooked tomato sauce, falafel balls, mushrooms
PRESSROOM WINGS 12 "hot chicken" glaze, pickle relish
THE BURGER 14 tomato confit, chimichurri, sharp cheddar, crispy fried onions, potato roll

• 10 INCH PIZZAS •

CLASSICO 13 tomato sauce, fresh mozzarella, basil, red pepper flakes, Parmigiano-Reggiano
THE JULES 14 American salami, mozzarella, blistered cherry tomatoes & sweet onions, garlic scape pesto, garlic oil, Parmigiano Reggiano
FUNGI 14 local mushrooms, fromage, mozzarella, cipollini onions, Parmigiano-Reggiano, baby arugula, truffle oil add duck confit 6

