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PRESS ROOM

RESTAURANT + BAR

SOUP SOUP DU JOUR 5|8
 CREAMY CRAB BISQUE 9|14

SMALL PLATES

FRESH GUACAMOLE 11 toasted cumin tortilla chips	BEETS & GRIBICHE 12 oven-roasted local beets, egg emulsion sauce, chive oil, micro greens
GRAVY FRIES 9 chorizo gravy, duck fat fries add duck confit 6	PRESSROOM WINGS 12 “hot chicken” glaze, pickle relish
TUNA CARPACCIO 18 flash-seared Ahi tuna, wasabi-yuzu sauce, chili aioli, kimchi & cilantro salsa	FALAFEL CROQUETTES 10 chickpea & spices, tahini & cilantro aioli
AGUACHILE 15 denatured shrimp, lime & chili pepper sauce, grilled pineapple, cilantro, red onion, cucumber	PAN-SEARED SEA SCALLOPS 18 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

PIZZA 10 INCH PIES	CLASSICO 13 tomato sauce, basil, fresh mozzarella, red pepper flakes, Parmigiano-Reggiano	THE JULES 14 American salami, mozzarella, blistered cherry tomatoes & sweet onions, garlic scape pesto, garlic oil, Parmigiano Reggiano	FUNGHI 14 local mushrooms, fromage, mozzarella, cipollini onions, Parmigiano-Reggiano, baby arugula, truffle oil add duck confit 6
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LARGE PLATES

LOBSTER PAPPARDELLE 28 lobster, sauce américaine, sweet peas, fresh-made pappardelle pasta, Parmigiano-Reggiano	OVEN-ROASTED TROUT 32 Pocono’s Rainbow Trout, lump crab salad, roasted fingerling potatoes, green goddess sauce
GUANCIALE RADIATORI 24 julienned pork cheeks, tomatoes, broccoli rabe, fresh-made radiatori pasta, Parmigiano-Reggiano	DUCK TWO-WAYS 28 confit duck leg & pan-seared breast, kimchi fried rice, ginger-orange glaze
VEGAN SPAGHETTI 18 spaghetti-cut squash and zucchini, slow-cooked tomato sauce, mushrooms, falafel balls	LAMB TENDERLOIN 28 sweet & sour red cabbage, Yukon gold potatoes, au jus
THE BURGER 14 sharp cheddar, tomato confit, chimichurri, crispy fried onions, potato roll	GRILLED MARINATED CHICKEN 26 Lancaster County chicken, roasted sweet potatoes, wilted spinach
BOUILLABAISSE 28 mussels, clams, shrimp, daily fish, tomato-saffron broth, chili-garlic aioli, grilled bread	BISTRO STEAK FRITES 28 chive-tarragon compound butter, truffle fries
	STEAK OF THE DAY MP daily house-cut selection, truffle-red wine jus, Yukon Gold potatoes, haricots verts

