SMALL PLATES

FRESH GUACAMOLE 10 toasted cumin tortilla chips
PRESSROOM WINGS 15 miso BBQ glaze or zesty Parmesan (ten wings)
GRAVY FRIES 10 chorizo gravy, duck fat fries

OVEN-ROASTED VEGETABLES 10 seasonal vegetables, honey, preserved lemon herb ricotta
add shrimp 10 add salmon 12

TRUFFLE FRIES 6 truffle oil, Parmigiano-Reggiano

SALADS

KALE CAESAR 10 chopped kale, Parmigiano-Reggiano, creamy Caesar dressing,
add shrimp 10 add salmon 12 add chicken thighs 6

FRISÉE & APPLE 12 local organic mixed greens, apples, candied walnuts, blue cheese, apple cider vinaigrette

LARGE PLATES

THE BURGER 15 sharp cheddar, tomato confit, chimichurri, crispy fried onions, house-made potato roll, served with fries
RAVIOLI 18 ricotta and parsley filled fresh pasta, sage pesto marinated sundried tomatoes, Parmigiano-Reggiano, grilled bread
FETTUCCINE 22 Andouille sausage, braised creamed leeks, baby arugula, Parmigiano-Reggiano, grilled bread
FUSILLI ALLA BOLOGNESE 18 beef and sweet Italian sausage ragu, Parmigiano-Reggiano, grilled bread
BISTRO STEAK Frites 28 10 oz coulotte, chive-tarragon compound butter, truffle fries
COQ AU VIN & SPATZEL 20 braised chicken, lardon, mushrooms, tomato, red wine sauce, fresh herbs, egg noodles

DESSERT

CHOCOLATE STRAWBERRY POT DE CRÈME 8 creamy Valrhona strawberry white chocolate custard, whipped cream, chocolate pearls

OATMEAL PIE 8 oats and brown sugar filling, flakey crust, apple butter ice cream
PINEVIEW DAIRY ICE CREAM (one or two scoops) 3 | 5 triple chocolate strawberry espresso cookie caramel add house-made hot fudge $1

CONSUMING RAW OR UNDERCOOKED MEATS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
THE NICK
rich & bold
serves 3, best served up, $34
Eliaja Craig small batch bourbon,
Vigo amaro, Tempus Fugit Creme De Cacao,
Luxardo cherry syrup

THE NORA
floral & bright
serves 2, best served up, $26
Barr Hill gin, Dente di Lione amaro,
vanilla-honey, fig, orange bitters

THE SPLIT DECISION
fruity & smokey
serves 2, best served up, $28
Alto’s Plata tequila, Del Maguey Vida Mezcal,
Guajillo-infused Campari, lime, pomegranate

MOSCOW MULE
zesty & quenching
serves 1, best served on the rocks $12
vodka, lemongrass-ginger syrup, lime, club soda
WINE

**whites**
- **ROSÉ** Mirabeau Belle Annee, France, $40
- **SAUVIGNON BLANC** Ponga, New Zealand, $38
- **PINOT GRIGIO** Quadri, Italy, $36
- **CHARDONNAY** Reserve des Rochers, France, $44
- **REISLING** Galen Glen, Andreas, Pennsylvania, $38
- **VINHO VERDE** Broadbent, Portugal, $30
- **CAVA BRUT** Segura Viudas, Spain, $16 | $25

**reds**
- **CARMENERE** El Grano, Chile, $36
- **CABERNET** Liberty School, California, $44
- **RHONE BLEND** Alpha Box Tarot, Australia, $40
- **PINOT NOIR** Paul Mas, Languedoc, France, $40
- **MONTEPULCIANO** Cataldi Madonna, Italy, $44
- **BAROLO** Giovanni Rossa, Italy, $60

**$12 SIX PACKS**

**bottles**
- Yuengling Lager
- Angry Orchard
- Lagunitas IPA
- Blue Moon
- Stella
- Newcastle Brown Ale
- Great Lakes Edmund Fitzgerald Porter
- Miller Lite
- Founders CBS (2 pack only)
- Dogfish Head 60 Minute IPA
- Becks

**cans**
- Saint Boniface 225 Lager
- Saint Boniface Libation DIPA
- Michelob Ultra
- PBR
- Valentin’s Grapefruit Radler