

PRESS 626 WINE BAR

200+ wine list | craft cocktails | celebrating 16 years in historic Ghent

CHEESES

MEZZE CHEESE BOARD (V)

Chef's selection of 4 cheeses, olives, crudité, honey, pickled veggies, dried & fresh fruit 23

Add Genoa Salami 7

Add Iberico Chorizo 7

FRIED MOZZARELLA (V)

house marinara, fresh pesto, parmesan 13

HOUSE-MADE JALAPEÑO PIMENTO CHEESE (V)

cream cheese & sharp cheddar blend, green onions, toasted crostinis 12

BAKED GOAT CHEESE (V)

roasted garlic bulb, roasted red peppers, kalamata olives, basil, toasted crostinis 15

HOMEMADE MOZZARELLA CAPRESE (V) (GF)

NC hothouse tomatoes, fresh pesto, kalamata olives, radish, balsamic reduction 13

SMALL PLATES

THAI GREEN CURRY MUSSELS

housemade green curry, coconut broth, cilantro, toasted baguette 15

HOT CRAB RANGOON DIP

lump crab meat, cream cheese, gruyere, parmesan green onions, sweet & spicy sambal glaze, crostinis 17

ROASTED GARLIC HUMMUS (V)

confit garlic oil, paprika, green onion, toasted naan bread 13

BASKET OF FRIES OR TOTS (V)

garlic confit, rosemary, house ranch 12

SESAME-GINGER EDAMAME (VEGAN) (GF)

charred soy beans, sesame-ginger glaze, lemon wedge 12

CHEAP DATES

5 bacon wrapped dates, blue cheese sauce 14

CROQUETAS DE JAMON

local surryano ham, white onion, gruyere 13

PORK & SCALLION DUMPLINGS

6 steamed housemade dumplings, six year aged black vinegar, chili oil, garlic crisps, green onions 14

TEMPURA FRIED SHRIMP

5 jumbo shrimp, house cocktail sauce 14

PATATAS BRAVAS (V)

crispy potatoes, sambal salsa brava, garlic aioli, nori, sesame seeds, green onions 12

CAST IRON BUTTON MUSHROOMS (V)(GF)

oven roasted button mushrooms, thyme & roasted garlic butter 12

FRIED LOCAL OYSTERS

wasabi citrus aioli, green onion 15

LAMB MEATBALLS

3 lamb meatballs, house marinara, house pesto, fresh parmesan 14

WARM BEETS & BRUSSELS (V)

fried brussels sprouts and beets, toasted almonds, golden raisins, roasted red pepper sauce 14

DUCK CONFIT SPRING ROLLS

feuille de brick, sweet potato, carrot, cabbage, onion, celery, garlic crisps, spicy hoisin aioli 14

VEGETABLE CURRY PUFFS (V)

Singaporean style empanadas, chickpeas, potato green peas, carrots, furikake, cilantro lime ranch 13

BIG PLATES

OFFERED AFTER 5PM

AUSTRALIAN LAMB CHOPS* (GF)

roasted garlic hummus, roasted zucchini, blistered grape tomatoes, mint chimichurri 31

STEAK FRITES AU POIVRE*

8 oz. Filet Mignon served with garlic rosemary fries 44

MIXED MUSHROOM GNOCCHI (V)

shiitake mushroom, portobello mushroom, roasted butternut squash, sage cream sauce, parmesan 21

Add Garlic Sautéed Spinach 4

Add Crispy Brussels Sprouts 4

Add Blackened Shrimp 8

Add Blackened Salmon 9

Add Warm Duck Confit 9

MISO HONEY SALMON*

scallion oil noodles, soy glaze, bokchoy, furikake, garlic crisps, green onions 29

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SIDES

served with choice of:
organic green salad, tomato soup,
carrot ginger bisque,
garlic rosemary tots or fries

AWARD WINNING GRILLED CHEESE (V)

cheddar, swiss, pepper jack, goat cheese, grilled
on sourdough

16

**Add bacon, ham, tomato, roasted red
peppers, or red onion for a little extra**

SPANAKOPITA GRILLED CHEESE (V)

sautéed garlic spinach, shallots, feta and cream
cheese, swiss cheese, grilled on sourdough

16

DUCK CONFIT GRILLED CHEESE

duck confit, fig jam, caramelized onions
cheddar cheese, goat cheese, grilled on
sourdough

17

THE CUBAN

house roasted pork, sliced ham, swiss cheese,
dill pickles, mustard, grilled on sourdough

17

KIMCHI PATTY MELT

ground beef patty, cheddar, housemade
kimchi, pickles, gochujang mayo, grilled on
sourdough

17

BLACKENED SALMON B.L.T.*

seared salmon, bacon, tomato, organic mixed
greens, spicy mayo, brioche bun

18

PRESS BURGER*

roasted red peppers, caramelized onions,
arugula, homemade boursin cheese, balsamic
reduction, brioche bun

15

SANDWICHES

LUNCH SPECIALS 11AM-4PM

\$11 1/2 SANDWICH COMBO

FIRST FIVE SANDWICHES
OFFERED WITH CHOICE OF SIDE

\$6 GLASSES OF WINE

COUNTRY TOMATO SOUP (GF) (VEGAN)

simply crushed tomatoes & herbs

4/cup
6/bowl

CARROT GINGER BISQUE (GF) (VEGAN)

4/cup
6/bowl

SOUPS & SALADS

FRIED GOAT CHEESE & BEET SALAD (V)

slivered almonds, dried apricots, arugula,
honey-tarragon vinaigrette

15

CHIP'S MEDDY CHOP (GF) (V)

golden raisins, pistachios, kalamata olives,
chickpeas, cucumber, roasted red peppers,
red onion, tomato, mint, feta cheese,
chopped romaine, red wine
vinaigrette

15

ROASTED PEAR & FARRO SALAD (V)

gorgonzola, dried figs, walnuts, fresh
spinach, maple-citrus vinaigrette

15

HOUSE SIDE SALAD (V) (GF)

carrot, cucumber, radish, cherry tomato,
mixed organic greens, balsamic vinaigrette

7

SALAD ADDITIONS:

blackened shrimp 8

blackened salmon 9

warm duck confit 9

DESSERTS

COCONUT GINGER CREME BRÛLÉE (GF)

11

MINT CHAI CHOCOLATE POT DE CRÈME (GF)

topped with whipped cream

11

PUMPKIN WHITE CHOCOLATE BREAD PUDDING

white chocolate sauce, walnuts, whipped cream

11

FINE PRINT: (GF) GLUTEN-FREE, (V) VEGETARIAN, (VEGAN) VEGAN

WE SOURCE ORGANIC, LOCAL INGREDIENTS WHEN POSSIBLE FROM OUR COMMUNITY AND OUR FARM, WILD BLUE ACRES IN N.C.

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE, NO SEPARATE CHECKS ON PARTIES OF 6 OR MORE.

PAYMENTS MADE BY CREDIT CARD WILL BE SUBJECT TO A 3.5% PROCESSING FEE. NO PROCESSING FEE ON CASH PAYMENTS.

*CONSUMING RAW OR UNDERCOOKED MEATS/EGGS CAN LEAD TO FOOD BORNE ILLNESS.