

PRESS 626 WINE BAR

200+ wine list | craft cocktails | celebrating 17 years in historic Ghent

CHEESES

THE CHEESE BOARD (V)

Chef's selection of 4 cheeses, olives, honey, fruit preserve, spiced nuts, pickled veggies, dried fruit

24

Add Genoa Salami 7

Add Iberico Chorizo 7

FRIED MOZZARELLA (V)

house marinara, fresh pesto, parmesan

13

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

HOT CRAB RANGOON DIP

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

17

BASKET OF TRUFFLE FRIES OR TOTS (V)

parmesan cheese, truffle oil

12

SESAME-GINGER EDAMAME (VEGAN) (GF)

charred soy beans, sesame-ginger glaze, lemon wedge

12

CROQUETAS DE JAMON

local surryano ham, white onion, gruyere

13

TEMPURA FRIED SHRIMP

5 jumbo shrimp, house cocktail sauce

14

CAST IRON BUTTON MUSHROOMS (V)(GF)

oven roasted button mushrooms, thyme & roasted garlic butter

12

LAMB MEATBALLS

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

14

DUCK CONFIT SPRING ROLLS

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

14

AHI TUNA TARTARE*

avocado, red onion, cilantro, green onions, lime, soy glaze, furikake, wonton chips

16

CHEAP DATES

5 bacon wrapped dates, blue cheese sauce

14

OLIVE TAPENADE HUMMUS (V)

house-made olive tapenade, toasted naan

14

PORK & SCALLION DUMPLINGS

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

14

PATATAS BRAVAS (V)

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

12

FRIED LOCAL OYSTERS

wasabi citrus aioli, green onion

15

WARM BEETS & BRUSSELS (V)

Deep-fried Brussels sprouts and beets, toasted almonds, golden raisins, roasted red pepper sauce

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)

housemade hummus, roasted zucchini and red bellpepper, mint chimichurri

31

MIXED MUSHROOM GNOCCHI (V)

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

21

Add Blackened Shrimp 8

Add Blackened Salmon 9

Add Warm Duck Confit 9

STEAK FRITES AU POIVRE*

8 oz. Filet Mignon served with parmesan truffle fries

44

Add Garlic Sautéed Spinach 4

Add Crispy Brussels Sprouts 4

MISO HONEY SALMON*

scallion oil noodles, soy glaze, napa cabbage, furikake, garlic crisps, green onions

29

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SIDES

served with choice of:
organic green salad, tomato soup,
carrot ginger bisque,
parmesan truffle 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

COUNTRY TOMATO SOUP (GF) (VEGAN)

simply crushed tomatoes & herbs 4/cup
6/bowl

CARROT GINGER BISQUE (GF) (VEGAN)

4/cup
6/bowl

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

SANDWICHES

SOUPS & SALADS

LUNCH SPECIALS 11AM-4PM

\$11 1/2 SANDWICH COMBO

FIRST FIVE SANDWICHES
OFFERED WITH CHOICE OF SIDE

\$6 GLASSES OF WINE

DESSERTS

MANGO CARDAMOM CRÈME BRÛLÉE (GF)

11

MINT CHAI CHOCOLATE POT DE CRÈME (GF)

topped with whipped cream 11

YUZU OLIVE OIL CAKE

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.