

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 25 Add Genoa Salami 7 Add Prosciutto 7	BAKED GOAT CHEESE (V) roasted garlic bulb, roasted red peppers, kalamata olives, basil, toasted crostinis 15	
	FRIED MOZZARELLA (V) house marinara, fresh pesto, parmesan 15	HOMEMADE MOZZARELLA CAPRESE (V) (GF) NC hothouse tomatoes, fresh pesto, kalamata olives, radish, balsamic reduction 15	
SMALL PLATES	TAMARIND CRAB TOSTADAS chipotle tamarind mole, sweet corn, red onion, tomato, tajin, queso fresco, fried corn tortillas 17	BREAD AND BUTTER (V) house-made popovers, honey whipped butter 10	
	CHEAP DATES 5 bacon wrapped dates, blue cheese sauce 14	BASKET OF TRUFFLE FRIES OR TOTS (V) parmesan cheese, salt, black pepper, truffle oil 12	
	SESAME-GINGER EDAMAME (VEGAN) (GF) charred soy beans, sesame-ginger glaze, sesame seeds, lemon wedge 12	OLIVE TAPENADE HUMMUS (V) house-made olive tapenade, toasted naan 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 16	VEGETABLE CURRY PUFFS (V) Singaporean style empanadas, chickpeas, potato green peas, carrots, furikake, cilantro lime ranch, green onions 13	
	CAST IRON BUTTON MUSHROOMS (V)(GF) oven roasted button mushrooms, thyme & roasted garlic butter 12	DUCK CONFIT SPRING ROLLS feuille de brick, sweet potato, carrot, cabbage, onion, celery, garlic crisps, spicy hoisin aioli 14	
	LAMB MEATBALLS 3 lamb meatballs, house marinara, house pesto, fresh parmesan 14	ROASTED BEETS & CARROTS (V) (GF) herbed labneh, sumac, dukkah, fennel 14	
	CRISPY BRUSSEL SPROUTS (V) sambal honey glaze, toasted hazelnut crumble, fried shallots, sesame seeds 14	FRIED LOCAL OYSTERS wasabi citrus aioli, green onion 16	
	BIG PLATES OFFERED AFTER 5PM	AUSTRALIAN LAMB CHOPS* (GF) herbed labneh, roasted asparagus and red bellpepper 34	STEAK FRITES AU POIVRE* 8 oz. Filet Mignon served with parmesan truffle fries 49 Add Garlic Sauteed Spinach 5 Add Fried Brussels Sprouts 5 Add Roasted Asparagus 5
		BROWN BUTTER MISO GNOCCHI (V) cremini mushroom, green peas, manchego 21 Add Blackened Shrimp 8 Add Blackened Salmon 9 Add Warm Duck Confit 9	PAN SEARED SALMON* XO sauce noodles, cabbage, carrots, green onions, fried shallots 29 Add Blackened Shrimp 8

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SIDES					
served with choice of: organic green salad, tomato soup, carrot ginger bisque, parmesan truffle tots or fries					
SANDWICHES	AWARD WINNING GRILLED CHEESE (V) cheddar, swiss, pepper jack, goat cheese, grilled on sourdough Add bacon, ham, tomato, roasted red peppers, or red onion for a little extra	16	COUNTRY TOMATO SOUP (GF) (VEGAN) simply crushed tomatoes & herbs	4/cup 6/bowl	
	SPANAKOPITA GRILLED CHEESE (V) sautéed garlic spinach, shallots, feta and cream cheese, swiss cheese, grilled on sourdough	16	CARROT GINGER BISQUE (GF) (VEGAN) coconut milk, carrot, ginger, red curry	4/cup 6/bowl	
	DUCK CONFIT GRILLED CHEESE duck confit, fig jam, caramelized onions cheddar cheese, goat cheese, grilled on sourdough	17	SOUPS & SALADS	GREEN GODDESS WEDGE SALAD romaine, crispy bacon, parmesan, radish, housemade croutons, strawberries, green goddess dressing	16
	THE CUBAN house roasted pork, sliced ham, swiss cheese, dill pickles, mustard, grilled on sourdough	17		CHIP'S MEDDY CHOP SALAD (GF) (V) golden raisins, pistachios, kalamata olives, chickpeas, cucumber, roasted red peppers, red onion, tomato, feta cheese, chopped romaine, red wine vinaigrette	16
	KIMCHI PATTY MELT ground beef patty, cheddar, housemade kimchi, pickles, gochujang mayo, grilled on sourdough	17		ROASTED PEAR & FARRO SALAD (V) gorgonzola, dried figs, walnuts, fresh spinach, maple-citrus vinaigrette	16
	BLACKENED SALMON B.L.T.* seared salmon, bacon, tomato, organic mixed greens, spicy mayo, brioche bun	18		FRIED GOAT CHEESE & BEET SALAD (V) slivered almonds, dried apricots, arugula, honey-tarragon vinaigrette	16
	PRESS BURGER* roasted red peppers, caramelized onions, arugula, homemade boursin cheese, balsamic reduction, brioche bun	15	SALAD ADDITIONS: blackened shrimp 8 blackened salmon 9 warm duck confit 9		
	LUNCH SPECIALS 11AM-4PM		DESSERTS	UBE CRÈME BRÛLÉE (GF) Filipino ube custard, topped with lychee	11
\$11 1/2 SANDWICH COMBO FIRST FIVE SANDWICHES OFFERED WITH CHOICE OF SIDE		ESPRESSO CHOCOLATE POT DE CRÈME (GF) topped with whipped cream		11	
\$6 GLASSES OF WINE		ROSE WATER PISTACHIO TRES LECHES CAKE toasted pistachios, dried rose petals, 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.