



CHEESES

CHEESE BOARD (V) a selection of 3 cheeses, olive tapenade, house butter, pickled veggies, fresh & dried fruit, walnut chutney, spiced nuts, toasted crostinis 22 Add charcuterie 6 Add tahini hummus 4

FRESH MOZZARELLA (V) homemade mozzarella, NC hothouse tomatoes, fresh pesto, olives, basil, oil & balsamic 16
Choice of Traditional or Fried Mozzarella

BAKED GOAT CHEESE (V) roasted garlic bulb, red peppers & olives, fresh basil, toasted crostinis 15

SMALL PLATES

CHARRED EDAMAME (vegan) sautéed soy beans in a sesame ginger glaze 8

CHEAP DATE 5 bacon wrapped dates, blue cheese sauce 12

BASKET OF FRIES OR TOTS (V) rosemary, garlic confit oil 8

JUMBO FRIED SHRIMP 5 jumbo shrimp, served with house cocktail sauce 16

CRISPY PORK BELLY twice cooked pork belly, hoisin glaze, house kimchi, green onions 13

DUCK CONFIT SPRING ROLL duck confit, sweet potato, cabbage, white onions, feuille de brick, served with spicy hoisin aioli 16

CAST IRON BUTTON MUSHROOMS (V)(GF) oven roasted button mushrooms, thyme & roasted garlic butter 12

LAMB MEATBALLS house marinara, fresh pesto, freshly grated parmesan, toasted crostinis 13

WARMED BEETS & BRUSSELS (Vegan & GF) roasted beets, sautéed brussels sprouts, toasted almonds, dates, coconut yogurt dressing 12

SALADS & SOUP *ADD-ON: blackened shrimp 8 blackened salmon*9 warm duck confit 9*

FRIED GOAT CHEESE & ROASTED BEET SALAD (V) slivered almonds, dried apricots, arugula, spinach, honey-tarragon dressing 14

CHIP'S MEDDY CHOP SALAD (GF)(V) golden raisins, kalamata olives, cucumbers, roasted red peppers, red onion, tomato, chickpeas, pistachios, mint, feta cheese, chopped romaine, red wine vinaigrette 15

ROASTED PEAR & FARRO SALAD (V) roasted pears, farro, spinach, gorgonzola, dried figs, walnuts, maple citrus vinaigrette 15

HOUSE SIDE SALAD (GF) carrot, cucumber, radish, cherry tomato, mixed organic greens 7

COUNTRY TOMATO SOUP (GF) (vegan) parmesan crisp, fried basil 5 cup/ 7 bowl

CHEF'S DAILY SOUP 6 cup/ 8 bowl

 Join us for Happy Hour! 
Monday-Friday
4pm-6pm
view food & drink specials at
press626.com

SANDWICHES *served with choice of organic baby green salad, rosemary garlic confit fries or tots, or a cup of soup*

AWARD-WINNING GRILLED CHEESE (V) cheddar swiss, pepper jack, goat cheese, grilled on sourdough 15
Add bacon, ham, avocado, roasted red peppers, tomato for a little extra

SPANAKOPITA GRILLED CHEESE (V) sautéed spinach, garlic, feta and cream cheese, swiss cheese, grilled on sourdough 15
Add bacon 2

DUCK CONFIT GRILLED CHEESE duck confit, caramelized onions, fig jam, cheddar cheese, goat cheese, grilled on sourdough 16

CUBAN house roasted pulled pork, preservative-free ham, swiss cheese, dill pickles, spicy mustard, grilled on sourdough 16

KIMCHI GRILLED CHEESE house kimchi, homemade mozzarella, cheddar, grilled sourdough 15

BLACKENED SALMON BLT* seared organic salmon, bacon, tomato, organic mixed greens, spicy mayo, on toasted brioche bun 18

PRESS BURGER* roasted red peppers, caramelized onions, arugula, homemade boursin cheese, balsamic reduction on brioche bun 15

\$11 LUNCH COMBO

Half a sandwich (from the first 5 listed), served with your choice of side

HOMEMADE DESSERTS

RAISIN DATE BREAD PUDDING WITH BOURBON GLAZE & WHIPPED CREAM 9

HONEY VANILLA CREME BRÛLÉE 9

CHOCOLATE CHAI POT DE CRÈME 9

 Ask your server about our after dinner drinks, cordials, and dessert wines 

We source organic, local ingredients whenever possible. (GF) gluten free (Vegan) Vegan (V) vegetarian
*Consuming raw or uncooked meats/eggs can lead to food borne illness. Fryer oil used in house is soybean oil

Parties of 6 or more - 20% gratuity will be added - No separate checks / Payments made by credit card will be subject to a 3.5% credit card processing fee / A friendly reminder our staff works for tips.

SANDWICHES *Served with choice of organic baby green salad, rosemary garlic confit fries or tots, or a cup of soup*

AWARD-WINNING GRILLED CHEESE (V) cheddar swiss, pepper jack, goat cheese, grilled on sourdough 15
Add bacon, ham, avocado, roasted red peppers, tomato for a little extra

SPANAKOPITA GRILLED CHEESE (V) sautéed spinach, shallots, feta and cream cheese, swiss cheese, grilled on sourdough 15

DUCK CONFIT GRILLED CHEESE duck confit, caramelized onions, fig jam, cheddar cheese, goat cheese grilled on sourdough 16

CUBAN house roasted pulled pork, preservative-free ham, swiss cheese, dill pickles, spicy mustard, grilled on sourdough 16

KIMCHI GRILLED CHEESE house kimchi, homemade mozzarella, cheddar, grilled sourdough 15

BLACKENED SALMON BLT* seared organic salmon, bacon, tomato, organic mixed greens, spicy mayo on brioche bun 18

PRESS BURGER* roasted red peppers, caramelized onions, arugula, homemade boursin cheese, balsamic reduction on brioche bun 15

MAIN COURSES

MISO SALMON* stir fried soba noodles, broccoli, sweet tamari, togarashi, pickled carrot & daikon, miso glaze 28

DOUBLE BONE-IN PORK CHOP* (GF) sous-vide pork chop, blue cheese potato mash, garlic sautéed kale, sweet sambal glaze 30

CAST IRON SCALLOPS braised pork belly, Singaporean laksa risotto, kimchi glaze, edamame 35

AUSTRALIAN LAMB CHOPS (GF) tahini hummus, roasted zucchini, blistered grape tomatoes, mint chimichurri 36

MUSHROOM GNOCCHI (V) portobello, roasted butternut squash, caramelized onions, sage cream sauce 25

ADD-ON: blackened shrimp 8 blackened salmon* 9 warm duck confit 9

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