



CHEESES

MEZZE CHEESE BOARD (V) a selection of 3 cheeses, olive tapenade, pickled veggies, dried apricots, pistachios, toasted sourdough & gluten free sesame crackers 20 Add charcuterie 6

FRIED MOZZARELLA (V) homemade mozzarella lightly fried, fresh pesto, basil & house marinara 15

BAKED GOAT CHEESE (V) roasted garlic bulb, red peppers & olives, fresh basil, toasted sourdough 14

BAKED CAMEMBERT (V) baked in cast iron skillet with cranberry compote and walnuts, toasted sourdough 14

SMALL PLATES

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

CHEAP DATE (GF) 5 bacon wrapped dates, blue cheese sauce 9

BASKET OF FRIES OR TOTS (V) tossed in fresh grated parmesan and truffle oil 8

FRIED FALL VEGETABLES (V) seasonal vegetables, served with curry aioli and balsamic reduction 11

WHITE WINE POACHED JUMBO SHRIMP served with house cocktail sauce 15

PEPPERCORN ENCRUSTED AHI TUNA avocado coulis and hot chili oil 16

FRIED LOCAL OYSTERS 6 lightly fried oysters, horseradish aioli, pickled fennel 14

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 sourdough 13

SALADS & SOUP ADD-ON: roasted chicken 6 blackened shrimp 7 pan seared salmon* 8 seared Ahi tuna* 12

FRIED GOAT CHEESE & ROASTED BEET SALAD (V) fresh blueberries, slivered almonds, arugula, 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 Add avocado 2

WARMED BEETS & BRUSSELS SALAD (vegan & GF) roasted beets, sautéed brussels sprouts, toasted almonds, dates, spicy yogurt dressing 14

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

COUNTRY TOMATO SOUP (GF)(vegan) 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 your choice of organic baby green salad, parmesan truffle 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, 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

VEGGIE PORTOBELLO (V) tomato, cilantro, pickled red onions, roasted red peppers, pepper jack & muenster cheese, spicy mayo, grilled on sourdough 14 Add bacon 2

CUBAN house roasted pulled pork, preservative-free ham, swiss cheese, dill pickles, spicy mustard aioli, grilled on sourdough 15

BLACKENED SALMON BLT* seared organic salmon, bacon, tomato, organic mixed greens, spicy mayo on brioche bun 16
Add avocado 2

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

CRAB CAKE SANDWICH* 6 oz. Chesapeake Bay crab cake, lettuce, tomato, red onion, mango jalapeño remoulade, on brioche bun 17

\$11 LUNCH COMBO

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

HOMEMADE DESSERTS 9

CANDIED LEMON CHEESECAKE | AMARETTO CREME BRÛLÉE

DARK CHOCOLATE & WALNUT BREAD PUDDING WITH BOURBON SAUCE

🍷 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.

For parties of 6 or more 20 % gratuity will be added and no separate checks. A friendly reminder: Our staff works for tips.