

PRESS 626 WINE BAR

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

CHEESES

THE CHEESE BOARD (V) (N)

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

Add Genoa Salami 7

Add Prosciutto 7

25

BAKED GOAT CHEESE (V)

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

16

BAKED CAMEMBERT (N)

seasonal fruit compote, crispy prosciutto, roasted walnuts, hot honey, toasted crostinis

18

FRIED MOZZARELLA (V) (N)

house marinara, fresh pesto, parmesan

15

SMALL PLATES

BASKET OF ROSEMARY GARLIC FRIES OR TOTS (V)

salt, rosemary, garlic confit oil

13

CHEAP DATES

5 bacon wrapped dates, blue cheese sauce

15

SESAME-GINGER EDAMAME (VEGAN) (GF)

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

12

CROQUETAS DE JAMON

local surryano ham, white onion, manchego, parmesan, green onions

13

TEMPURA FRIED SHRIMP

5 jumbo shrimp, house cocktail sauce

16

CAST IRON BUTTON MUSHROOMS (V)(GF)

oven roasted button mushrooms, thyme & roasted garlic butter

12

LAMB MEATBALLS (N)

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

14

CRISPY BRUSSEL SPROUTS (V) (N)

sambal honey glaze, toasted hazelnut crumble, fried shallots, sesame seeds

15

TAMARIND CRAB TOSTADAS

chipotle tamarind mole, sweet corn, red onion, tomato, tajin, queso fresco, fried corn tortillas

18

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

VEGETABLE CURRY PUFFS (V)

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

13

DUCK CONFIT SPRING ROLLS

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

14

ROASTED BEETS & CARROTS (V) (GF) (N)

herbed labneh, sumac, dukkah, fennel

14

FRIED LOCAL OYSTERS

wasabi citrus aioli, green onion

16

BIG PLATES

OFFERED AFTER 5PM

P.E.I MUSSELS IN BRODO

big bowl of mussels, perfect for sharing! housemade fresh lemongrass chorizo, garlic cream sauce, cilantro, lime, toasted baguette

22

AUSTRALIAN LAMB CHOPS* (GF)

herbed labneh, roasted asparagus and carrots

36

PAN SEARED SALMON*

XO sauce noodles, cabbage, carrots, green onions, fried shallots, lemon

Add on \$9

Sautéed Shrimp

31

STEAK FRITES AU POIVRE*

8 oz. Filet Mignon served with rosemary garlic fries & Cognac peppercorn cream sauce

Add on \$6

Fried Brussels Sprouts

Roasted Asparagus

Garlic Sautéed Spinach

54

BROWN BUTTER MISO GNOCCHI (V)

cremini mushroom, green peas, manchego

Add on \$9

Blackened Shrimp

Blackened Salmon

Warm Duck Confit

23

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SANDWICHES SIDES served with choice of: organic green salad, potato salad, tomato soup, rosemary garlic tots or fries 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 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 18 THE CUBAN house roasted pork, sliced ham, swiss cheese, dill pickles, mustard, grilled on sourdough 18 KIMCHI PATTY MELT ground beef patty, cheddar, housemade kimchi, pickles, gochujang mayo, grilled on sourdough 18 BLACKENED SALMON B.L.T.* seared salmon, bacon, tomato, organic mixed greens, spicy mayo, brioche bun 19 PRESS BURGER* roasted red peppers, caramelized onions, arugula, homemade boursin cheese, balsamic reduction, brioche bun 16	SOUP AND SALADS COUNTRY TOMATO SOUP (GF) (VEGAN) 4/cup simply crushed tomatoes & herbs 6/bowl SOUTHERN STYLE POTATO SALAD (V) (GF) 4/cup red potato, mayo, mustard, relish, eggs, 6/bowl celery, green onions, seasonings GREEN GODDESS SALAD 16 chopped romaine, crispy bacon, parmesan, radish, housemade croutons, strawberries, green goddess dressing CHIP'S MEDDY CHOP SALAD (GF) (V) (N) 16 golden raisins, pistachios, kalamata olives, chickpeas, cucumbers, roasted red peppers, red onion, tomato, feta cheese, chopped romaine, red wine vinaigrette FRIED GOAT CHEESE & BEET SALAD (V)(N) 16 slivered almonds, dried apricots, arugula, honey-tarragon vinaigrette HOUSE SALAD (VEGAN) (GF) 12 organic spinach and arugula, radish, grape tomatoes, cucumbers, carrots, balsamic vinaigrette \$9 SALAD ADDITIONS: Blackened Shrimp Blackened Salmon Warm Duck Confit
LUNCH SPECIALS 11AM-4PM \$12 1/2 SANDWICH COMBO FIRST FIVE SANDWICHES OFFERED WITH CHOICE OF SIDE	DESSERTS UBE CRÈME BRÛLÉE (GF) 11 Filipino ube custard, topped with strawberry ESPRESSO CHOCOLATE POT DE CRÈME (GF) 11 topped with whipped cream LEMON OLIVE OIL CAKE 11 lemon glaze, whipped cream

FINE PRINT: (GF) GLUTEN-FREE, (V) VEGETARIAN, (VEGAN) VEGAN, (N) Nut-Allergy
 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.