

# PRESS 626 WINE BAR

450+ wine list | craft cocktails | celebrating 15 years in historic Ghent

## SMALL PLATES

SESAME-GINGER EDAMAME (VEGAN)  
charred soy beans in sesame-ginger glaze with lemon 9

CHEAP DATES 12  
4 bacon wrapped dates, blue cheese sauce

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

JUMBO FRIED SHRIMP 16  
5 jumbo shrimp, house cocktail sauce

DUCK CONFIT SPRING ROLLS 18  
house roasted duck confit, sweet potato, cabbage, celery, white onion, garlic, hoisin aoli sauce

CRISPY PORK BELLY 13  
hoison glaze, green onion, house kimchi

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

LAMB MEATBALLS 14  
3 lamb meatballs, house marinara, house pesto, fresh parmesan, toasted crostinis

WARM BEETS & BRUSSELS (V) 12  
crispy brussels sprouts, roasted beets, toasted almonds, dates, coconut yogurt dressing

## SOUPS

COUNTRY TOMATO SOUP (GF) (VEGAN) 5/cup 7/bowl  
simply crushed tomatoes and herbs, the perfect soup for your grilled cheese!

SEASONAL SOUP 6/cup 8/bowl

## CHEESES

MEZZE CHEESE BOARD (V) 22  
selection of 3 cheeses, olive tapenade, house butter, pickled veggies, dried apricots, fresh fruit, spiced nuts, toasted crostinis

Add charcuterie 6  
Add tahini hummus 4

HOMEMADE MOZZARELLA (V) 16  
NC hothouse tomatoes, fresh pesto, olives, basil, olive oil, balsamic  
Choice of Traditional OR Fried

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

### Salad Additions:

**blackened shrimp 8**

**blackened salmon 9**

**warm duck confit 9**

## SALADS

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

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

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

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

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SIDES		ENTRÉES SERVED AFTER 5PM			
SANDWICHES	<b>served with choice of organic baby green salad, rosemary-garlic fries or tots, cup of soup</b>				
	AWARD WINNING GRILLED CHEESE (V) cheddar, swiss, pepper jack, goat cheese, grilled on sourdough Add bacon, ham, tomato, roasted red peppers 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, caramelized onions, fig jam, cheddar cheese, goat cheese, grilled on sourdough	17			
	THE CUBAN house roasted pork, sliced ham, swiss cheese, house dill pickles, spicy mustard, grilled on sourdough	17			
	KIMCHI PATTY MELT ground beef patty, cheddar, housemade kimchi, caramelized onions, 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			
			ENTRÉES	SOY BRAISED SHORT RIBS garlic roasted parsnip mash, bok choy, shiitake mushrooms, kombu stock	34
				MISO GLAZED SALMON* stir fried soba noodles, broccoli, sweet tamari, togarashi, miso glaze	28
		AUSTRALIAN LAMB CHOPS* (GF) tahini hummus, roasted zucchini, blistered grape tomatoes, mint chimichurri		37	
		MIXED MUSHROOM GNOCCHI (V) portobello mushrooms, roasted butternut squash, caramelized onions, sage-cream sauce Add blackened shrimp 8 Add blackened salmon* 9 Add warm duck confit 9		25	
		DOUBLE BONE-IN PORK CHOP (GF) sous-vide pork chop, blue cheese mash potatoes, garlic sautéed kale, sweet sambal glaze		30	
			PAN SEARED CRAB CAKE asparagus, ginger sriracha cashew cream sauce, frisee & radish salad	34	
		DESSERTS	RAISIN DATE BREAD PUDDING WITH BOURBON GLAZE & WHIPPED CREAM		
			HONEY VANILLA CREME BRÛLÉE	10	
			CHOCOLATE FIVE SPICE POT DE CRÈME WITH WHIPPED CREAM		

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 PARTES 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.