

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 4 bacon wrapped dates, blue cheese sauce	12
BASKET OF FRIES OR TOTS (V) rosemary-garlic confit oil	8
JUMBO FRIED SHRIMP 5 jumbo shrimp, house cocktail sauce	16
DUCK CONFIT SPRING ROLLS house roasted duck confit, sweet potato, cabbage, celery, white onion, garlic, hoisin aoli sauce	18
FRIED LOCAL OYSTERS 5 oysters, wasabi citrus aioli, house kimchi	16
CAST IRON BUTTON MUSHROOMS (V) (GF) oven roasted button mushrooms, thyme & roasted garlic butter	12
LAMB MEATBALLS 3 lamb meatballs, house marinara, house pesto, fresh parmesan, toasted crostinis	14
WARM BEETS & BRUSSELS (V) crispy brussels sprouts, roasted beets, toasted almonds, dates, coconut yogurt dressing	12
PORK & SCALLION DUMPLINGS 5 house-made pork dumplings, six year aged black vinegar sauce, house chili oil, green onion Choice of Steamed or Fried	14

SOUPS

COUNTRY TOMATO SOUP (GF) (VEGAN) simply crushed tomatoes and herbs, the perfect soup for your grilled cheese!	5/cup 7/bowl
SEASONAL SOUP	6/cup 8/bowl

CHEESES

MEZZE CHEESE BOARD (V) selection of 3 cheeses, olive tapenade, truffle honey, pickled veggies, dried apricots, fresh fruit, spiced nuts, toasted crostinis Add charcuterie 6 Add tahini hummus 4	22
HOMEMADE MOZZARELLA (V) NC hothouse tomatoes, fresh pesto, olives, basil, olive oil, balsamic Choice of Traditional OR Fried	16
BAKED GOAT CHEESE (V) roasted garlic bulb, red peppers, olives, basil, toasted crostinis	15

Salad Additions:

blackened shrimp	8
blackened salmon	9
warm duck confit	9

SALADS

FRIED GOAT CHEESE & BEET SALAD (V) slivered almonds, dried apricots, arugula, spinach, honey-tarragon vinaigrette	14
CHIP'S MEDDY CHOP (GF) (V) golden raisins, pistachios, kalamata olives, chickpeas, cucumber, roasted red peppers, red onion, tomato, mint, feta cheese, chopped romaine, red wine vinaigrette	15
ROASTED PEAR & FARRO SALAD (V) poached pears, gorgonzola, dried figs, walnuts, fresh spinach, farro, maple-citrus vinaigrette	15
HOUSE SIDE SALAD (VEGAN) (GF) carrot, cucumber, radish, cherry tomato, mixed organic greens, balsamic vinaigrette	7

PRESS 626 WINE BAR

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

SIDES		ENTRÉES SERVED AFTER 5PM			
<p>served with choice of organic baby green salad, rosemary-garlic fries or tots, cup of soup</p>					
SANDWICHES	<p>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</p>	16	<p>SOY BRAISED SHORT RIBS garlic parsnip mash, bok choy, shiitake mushrooms, mushroom demi-glance</p>	34	
	<p>SPANAKOPITA GRILLED CHEESE (V) sautéed garlic spinach, shallots, feta and cream cheese, swiss cheese, grilled on sourdough</p>	16	<p>MISO GLAZED SALMON* scallion oil noodles, tamari, portobello mushroom, furikake, green onion</p>	28	
	<p>DUCK CONFIT GRILLED CHEESE duck confit, caramelized onions, fig jam, cheddar cheese, goat cheese, grilled on sourdough</p>	17	<p>ENTRÉES</p>	<p>AUSTRALIAN LAMB CHOPS* (GF) tahini hummus, roasted zucchini, blistered grape tomatoes, mint chimichurri</p>	37
	<p>THE CUBAN house roasted pork, sliced ham, swiss cheese, house dill pickles, spicy mustard, grilled on sourdough</p>	17		<p>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</p>	25
	<p>KIMCHI PATTY MELT ground beef patty, cheddar, housemade kimchi, caramelized onions, pickles, gochujang mayo, grilled on sourdough</p>	17		<p>PEPPERED PORK TENDERLOIN (GF) sous-vide pork tenderloin, goat cheese mash potatoes, haricot vert, raisin & apricot miso mostarda</p>	32
	<p>BLACKENED SALMON B.L.T.* seared salmon, bacon, tomato, organic mixed greens, spicy mayo, brioche bun</p>	18	<p>PAN SEARED CRAB CAKE asparagus, ginger sriracha cashew cream sauce, arugula & radish salad</p>	34	
	<p>PRESS BURGER* roasted red peppers, caramelized onions, arugula, homemade boursin cheese, balsamic reduction, brioche bun</p>	15	<p>DESSERTS</p>	<p>RAISIN DATE BREAD PUDDING WITH BOURBON GLAZE & WHIPPED CREAM</p>	
				<p>HONEY VANILLA CREME BRÛLÉE</p>	10
			<p>CHOCOLATE FIVE SPICE POT DE CRÈME WITH WHIPPED CREAM</p>		

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.