

PRESS 626 WINE BAR & BISTRO

CHARCUTERIE & ARTISANAL CHEESES

Served with honey, pickled vegetables, cornichon, fresh apples, dried fruit, whole grain mustard, french baguette, gluten free shortbread cookies

Choose any combination: 3/\$18 5/\$24 7/\$30 10/\$35

Charcuterie:

Speck
Alto Adige, Italy

Gentile Salami
Italy

Duck Prosciutto
Italy

Edwards Surry-ano
Surry Virginia

Va Country Ham
Virginia

Softer Cheeses:

Homemade Boursin
goat & cow milk w/ herbs (soft)

Stilton Blue
cow's milk, England (soft)

Brie
cow's milk, France (semi-soft)

Taleggio
cow's milk, Italy (semi-soft)

Manchego
sheep's milk, Spain (semi-soft)

Harder Cheeses:

Parmesan Reggiano
cow's milk, Italy (semi-firm)

Boerenkaas
cows milk, Netherlands (semi-firm)

Gruyere
cow's milk, Switzerland (firm)

Bellavitano
cow's milk, Wisconsin (hard)

Dubliner
cow's milk, Ireland (firm)

Citrus & Herb
Marinated Olives \$5



Hot & Spiced Mixed Nuts
with Dried Fruit \$5

CROSTINIS

Spiced Poached Pear & Goat Cheese (V)

slivered almonds, honey, sea salt 7

Brie & Bacon Jam

chopped bacon, slivered almonds 8

Pumpkin Hummus (Vegan)

marinated button mushrooms, toasted pumpkin seeds, scallions 7

SMALL PLATES

Mozzarella Caprese

house pulled & smoked mozzarella, local tomatoes,
mixed olives, radish, fresh basil, house chimichurri 12

Choice of: traditional or fried

Baked Goat Cheese

roasted garlic bulb, red peppers & olives,
fresh basil, french baguette 12

Basket of Fries

rosemary, garlic infused olive oil 6

Cheap Date (GF)

5 bacon wrapped dates, blue cheese sauce 7

Pumpkin Hummus (V)

topped with toasted pumpkin seeds, garlic infused
olive oil served with Naan bread 10
substitute French baguettes to make it Vegan

Fried Shrimp Cocktail

5 jumbo beer-battered shrimp,
served with house-made sauces 11

Beets & Brussels

roasted beets, fried brussel sprouts,
chili aioli, fresh herbs 9
Add: pan seared organic salmon* 6

Filet Mignon Bites

over a horseradish sauce topped with
crème fraîche 11

SALADS & SOUP

Add: roasted chicken 5 pan seared organic salmon* 6 blackened shrimp 6 marinated steak bites* 7

Fried Goat Cheese & Roasted Beet Salad

fried goat cheese, roasted beets, slivered almonds, honey tarragon dressing, arugula 12

Wedge Salad

blue cheese crumbles, avocado, grape tomatoes, bacon, pickled egg, blue cheese dressing, iceberg lettuce 12

Vineyard Salad

brie, poached pear, slivered almonds, sunflower seeds, radishes, grapes, pomegranate vinaigrette, arugula 14

Soup: country vegan tomato soup **GF** or soup du jour 4 cup/ 6 bowl

SANDWICHES

Served with organic green salad. Sub fruit salad, cup of soup or fries for 1.75

El Cubano

house roasted pork, preservative-free ham, Swiss cheese, dill pickles, dijon mustard, grilled on sourdough 12

Award Winning Grilled Cheese

cheddar, swiss, pepper jack, goat cheese, grilled on sourdough 11

Add: bacon, ham, turkey, avocado, roasted red peppers, tomato for a little extra..

PRESS Burger*

6oz. ground beef & mushroom burger, house bacon jam, caramelized onions, house pickles, cheddar cheese on brioche bun served with fries 13
(James Beard Foundation blended burger project)

Salmon BLT*

seared organic salmon, bacon, tomato, organic mixed greens, sambal mayo on brioche 14

Add: avocado 1.5

Fried Chicken Cobb Sandwich

bacon, avocado, lettuce, tomato, pickled egg, blue cheese dressing on brioche 13

Mediterranean Beyond Burger

6oz. veggie burger, artichokes, red onion, roasted red peppers, garden tomato, feta, green goddess dressing on brioche 14 **V**

MAIN COURSES

Daily Fresh Catch* market price

Balsamic Marinated Filet ***GF**

grilled rainbow carrots, salt and vinegar fingerlings, topped with a caramelized onion compound butter 24

Orange Bourbon Glazed Salmon*

roasted acorn squash, stuffed with sautéed kale topped with a caramelized orange pinwheel 23

Duck Confit Gumbo

with Surry sausage, sticky rice 21

Brown Butter Scallops **GF**

butternut squash puree, sautéed rainbow Swiss chard, topped with a warm apple walnut chutney 23

Spinach Ricotta Ravioli in Garlic-Scallion Cream **V**

roasted sweet potato, sautéed spinach, grated parmesan, fresh herbs 16

Honey and Thyme Fried Chicken

half a chicken, homemade cornbread, braised collards 19

The Fine Print: We source organic, local ingredients whenever possible.

*consuming raw or uncooked meats/eggs can lead to food borne illness *food is cooked to order **GF** indicates gluten free **V** indicates vegetarian **Vegan** indicates Vegan

For parties of 6 or more 20 % gratuity will be added and no separate checks.

SALADS & SOUP

Add: roasted chicken 3 pan-seared Norwegian salmon* 6 blackened shrimp 6 marinated steak bites* 7

Fried Goat Cheese & Roasted Beet Salad

fried goat cheese, roasted beets, slivered almonds, honey tarragon dressing, arugula 12

Wedge Salad

blue cheese crumble, avocado, grape tomatoes, bacon, pickled egg, blue cheese dressing, iceberg lettuce 12

Vineyard Salad

brie, poached pear, slivered almonds, sunflower seeds, radishes, grapes, pomegranate vinaigrette, arugula 14

Create your Own Salad

Choose up to 10 items, ask your server for a salad checklist 12

Soups: country vegan tomato soup **GF** or soup du jour 4 cup/ 6 bowl

SANDWICHES

GRILLED SANDWICHES

Served with organic green salad. Sub fruit salad, cup of soup, or rosemary garlic fries for 1.75

Award Winning Grilled Cheese

cheddar, Swiss, pepper jack, goat cheese on sourdough 11

Add: bacon, ham, turkey, avocado, tomato, mushrooms, roasted red peppers, for a little extra..

Veggie Press

goat cheese, grilled portobello mushrooms, roasted red peppers, sun dried tomato-almond pesto on sourdough 9.5 Add: chicken 3

El Cubano

house roasted pork, preservative-free ham, Swiss cheese, dill pickles, dijon mustard on sourdough 12

Mediterranean Tuna Melt

fresh tuna salad, artichokes & olives, pickled red onions, spinach, tomato, provolone on sourdough 12

SPECIALTY SANDWICHES

Fried Chicken Cobb Sandwich

bacon, avocado, lettuce, tomato, pickled egg, blue cheese dressing on brioche 13

Salmon B.L.T*

seared organic salmon, bacon, tomato, organic mixed greens, sambal mayo on brioche 14 Add: avocado 1.5

Baked Turkey Croissant

sliced turkey, bacon, cheddar, sliced apple, mayo on croissant 12

PRESS Burger*

6oz. ground beef & mushroom burger, house bacon jam, caramelized onions, house pickles, cheddar cheese on brioche bun served with fries 13
(James Beard Foundation blended burger project)

Mediterranean Beyond Burger

6oz. veggie burger, artichokes, red onion, roasted red peppers, garden tomato, feta, green goddess dressing on brioche 14 **V**

HOMEMADE DESSERTS 7

Port Poached Pear: fresh citrus mascarpone & candied orange rind **GF**

Caramelized Apple Bread Pudding: creme anglaise, caramel, fresh whip cream

Whipped Chocolate Mousse: fresh whipped cream, garnished with strawberries **GF**

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