

# PRESS WINE BAR

## CHARCUTERIE & ARTISANAL CHEESES

served with local honey, cornichons, fresh apples, smoked apple butter, french baguette, gluten-free shortbread cookies

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

### Charcuterie:

guanciale, pork  
Ollie, Mechanicsville, Va

wild boar salumi  
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finocchiona pork salumi  
Molinari, San Francisco

pork whipped lardo  
Mangalitsa, New Jersey

Iberico ham  
Fermin, Spain  
\$3 supplemental

### Softer Cheeses:

Humboldt Fog Bleu  
goat's milk, California

Firefly Mt. Top Bleu  
goat's milk, Maryland

Auvermont St. Nectaire  
cow's milk, France

Sweet Grass Camembert  
cow's milk, Georgia

Shepard's Blend  
cow, sheep, goat milk, USA

### Harder Cheeses:

Old Manor Stilton Bleu  
cow's milk, England

Delitia Ricotta Salata  
sheep's milk, Italy

Bellavitano Citrus Ginger  
cows milk, Wisconsin

Tillamook X-Sharp Cheddar  
cow's milk, Vermont

### ADD-ONS:

Chef's choice pickle tray (gf) \$6

garam masala spiced nuts (gf) \$6

## CROSTINIS

### Roasted Butternut Squash

sage-brown butter & goat cheese 8

### Avocado Toast

hard boiled quail egg, everything bagel spice 9

### Filet Mignon Steak Tartare

cured egg yolk, red onion, capers 12

## SMALL PLATES

### Pork Belly (gf)

grilled apple, apple purée,  
hickory syrup 9

### Charred Brussels (gf)

miso butter, fish sauce caramel 8

Basket of Fries fresh rosemary, garlic confit 6

### Duck & Spätzle

duck confit, sautéed kale, caraway spätzle 12

### Roasted Tri-Color Carrots (gf)

curry, goat cheese, pecan praline 8

### Champagne Pickled Shrimp (gf)

house smoked cocktail sauce, pickled veggies 11

### Smoked Salmon Cheesecake

everything bagel crust, red onion, capers,  
cornichons, pickled fennel 10

### Eastern Shore Little Neck Clams

house-made chorizo, pickled chiles, baguette 12

## SALADS & SOUP

Add: roasted chicken 3    classic tuna salad 5    pan-seared organic Swedish salmon\* 6    saute of shrimp 6

**Kale & Grapefruit Salad (gf):** roasted butternut squash, crispy quinoa, pumpkin seeds, goat cheese, grapefruit vinaigrette 12

**“Carbonara” Salad (gf):** poached egg, house bacon, spinach, black eyed peas, black pepper dressing 13

**Soup :** (gf) country tomato ~ made fresh daily 4 cup/ 6 bowl

Served with your choice of fries or organic green salad

## SANDWICHES

### THE Burger\*

sunny side up egg, sharp cheddar, house bacon, herb mayo, brioche bun 14

### Award Winning Grilled Cheese

cheddar, swiss, pepper jack, goat cheese, sourdough, served with tomato soup 13  
(add bacon, ham, avocado, tomato, for a little extra)

### Crispy Tofu Bahn Mi

pickled carrot, pepper, daikon, fresh cucumber, cilantro, sambal mayo, baguette 12

### El Cubano

house roasted pork, preservative-free ham, swiss cheese, dill pickles, dijon mustard, sourdough 13

### Tuna Melt

fresh (not canned) classic tuna salad, pickled red onion, spinach, tomato, provolone, sourdough 14

## MAIN COURSES

### Fresh Catch: Corvina

charred baby vegetables, black garlic dashi 26

### Steak Frites\*

8 oz. filet mignon, rosemary-garlic confit fries 29

### Bone-In Pork Chop\*

Anson Mills farro, roasted celery root, pickled fennel, scallop butter 23

### Border Springs Lamb Shoulder

pickled cauliflower, cauliflower puree, baby potatoes confit in garlic oil 25

### Spiced Duck Breast

duck demi, lentils, house bacon, charred onion 24

### Seared Scallops

charred carrot, orange beurre blanc 25

## DESSERTS

Fresh Ricotta Cheese with Lemon Ginger Jam and Almond Tuiles 7

Carrot Cake with Carrot Mousse and Crème Fraiche 7

Dark Chocolate Ganache with Passion Fruit Jelly, Hazelnuts, Mint Powder 7

Buttermilk Panna Cotta, Pumpkin and Brown Sugar Mousse, Pecan Praline 7

We source organic, local ingredients whenever possible.

\*consuming raw or uncooked meats can lead to food borne illness (gf) indicates gluten free.

WE ALL LOVE TO SHARE...IF WE NEED TO SPLIT IT,THERE WILL BE A 2 BUCK CHARGE. for parties of 6 or more 20 % gratuity will be added and no separate checks.