

# PRESS 626 WINE BAR

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

## CHEESES

MEZZE CHEESE BOARD (V)  
selection of 4 cheeses, olive tapenade,  
truffle honey, cornichons, dried & fresh  
fruit, toasted crostinis 23

**Add charcuterie 6**

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

HOUSE-MADE JALAPEÑO PIMENTO CHEESE (V)  
cream cheese & sharp cheddar blend, green  
onions, toasted crostinis 12

HOMEMADE MOZZARELLA CAPRESE  
NC houthouse tomatoes, fresh pesto, olives, fresh  
basil, balsamic 16

**Traditional (GF) or Fried**

## SMALL PLATES

BASKET OF FRIES (V)  
rosemary garlic confit, house ranch 12

SESAME-GINGER EDAMAME (VEGAN) (GF)  
charred soy beans, sesame-ginger glaze,  
lemon wedge 11

CHEAP DATES  
4 bacon wrapped dates, blue cheese sauce 12

JUMBO 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  
3 lamb meatballs, house marinara, house  
pesto, fresh parmesan 14

DUCK CONFIT SPRING ROLLS  
feuille de brick, sweet potato, cabbage,  
onion, celery, spicy hoisin aioli 14

TAMARIND CRAB TOSTADAS (GF)  
corn tortilla, chipotle tamarind mole, tomato,  
corn, red onion, cilantro, queso fresco, tajin 15

PA-TOT-AS BRAVAS (V)  
fried tots, sambal salsa brava, garlic aioli,  
furikake 13

PORK & SCALLION DUMPLINGS  
5 steamed housemade dumplings, six year  
aged black vinegar, chili oil, green onions 15

WARM BEETS & BRUSSELS  
fried brussel sprouts and beets, toasted  
almonds, spicy coconut cream 14

SMOKED FISH DIP  
smoked mahi, cream cheese, green onions,  
shallots, sriracha, toasted crostini 16

BLISTERED SHISHITO PEPPERS (V) (GF)  
garlic aioli, lemon wedge 11

VEGETABLE CURRY PUFFS (V)  
2 Singaporean style empanadas, potato, carrots,  
green peas, cilantro lime ranch, furikake 11

## BIG PLATES

MISO GLAZED SALMON\*  
scallion oil noodles, tamari, shiitake  
mushroom, furikake, green onion 20

AUSTRALIAN LAMB CHOPS\* (GF)  
roasted garlic hummus, roasted zucchini,  
blistered grape tomatoes, mint chimichurri 24

MIXED MUSHROOM GNOCCHI (V)  
mushrooms, green peas, sage-cream  
sauce 18

BULGOGI SKIRT STEAK (GF)  
cilantro lime rice, pineapple salsa, blistered  
shishito peppers, housemade kimchi 26

PAN SEARED CRAB CAKES  
sweet chili cabbage slaw, crispy shallots,  
ginger remoulade 23

SHRIMP & GRITS (GF)  
cheddar grits, roasted red peppers, red  
onions, spicy cajun butter sauce, green  
onions 18

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## SIDES

**served with choice of:  
organic baby green salad  
soup, house potato salad  
garlic rosemary tots or fries**

AWARD WINNING GRILLED CHEESE (V)  
cheddar, swiss, pepper jack, goat cheese,  
grilled on sourdough 16

**Add bacon, ham, tomato, roasted red  
peppers, red onion for a little extra**

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, cheddar cheese, goat  
cheese, grilled on sourdough 17

THE CUBAN  
house roasted pork, sliced ham, swiss  
cheese, dill pickles, mustard, grilled on  
sourdough 17

KIMCHI PATTY MELT  
ground beef patty, cheddar, housemade  
kimchi, 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

## SANDWICHES

COUNTRY TOMATO SOUP (GF) (VEGAN) 4/cup  
simply crushed tomatoes & herbs, 6/bowl

HOUSE POTATO SALAD (GF) (V) 3/cup  
5/bowl

## SOUPS & SALADS

FRIED GOAT CHEESE & BEET SALAD (V)  
slivered almonds, Wild Blue Acres  
blueberries, arugula, spinach, honey-  
tarragon vinaigrette 15

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) 7  
carrot, cucumber, radish, cherry tomato,  
mixed organic greens, balsamic vinaigrette

**SALAD ADDITIONS:  
blackened shrimp 8  
blackened salmon 9  
warm duck confit 9**

## DESSERTS

SEASONAL CREME BRÛLÉE (GF) 10

CHOCOLATE FIVE SPICE POT DE CRÈME  
& WHIPPED CREAM (GF)

ASK YOUR SERVER ABOUT  
FRENCH PRESS COFFEE & DESSERT WINES

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.