

# PRESS 626 WINE BAR

200+ wine list | craft cocktails | celebrating 16 years in historic Ghent

## CHEESES

### MEZZE CHEESE BOARD (V)

Chef's selection of 4 cheeses, olives, cruditee, honey, pickled veggies, dried & fresh fruit 23

**Add Mortadella 7**

**Add Iberico Chorizo 7**

### BAKED GOAT CHEESE (V)

roasted garlic bulb, roasted red peppers, kalamata olives, basil, toasted crostinis 15

### FRIED MOZZARELLA

house marinara, fresh pesto, parmesan 13

### HOUSE-MADE JALAPEÑO PIMENTO CHEESE (V)

cream cheese & sharp cheddar blend, green onions, toasted crostinis 12

### HOMEMADE MOZZARELLA CAPRESE (V)

NC hothouse tomatoes, fresh pesto, kalamata olives, radish, fresh basil, balsamic 13

## SMALL PLATES

### HOUSE SMOKED OLIVES (GF) (V)

kalamata & castelvetrano olives, feta cream, fennel, Korean red pepper flakes 11

### BASKET OF FRIES OR TOTS (V)

garlic confit, rosemary, house ranch 12

### SESAME-GINGER EDAMAME (VEGAN) (GF)

charred soy beans, sesame-ginger glaze, lemon wedge 11

### CROQUETAS DE JAMON

local surryano ham, white onion, gruyere 14

### TAMARIND CRAB TOSTADAS (GF)

corn tortilla, chipotle tamarind mole, tomato, corn, red onion, cilantro, queso fresco, tajin 15

### TEMPURA FRIED SHRIMP

5 jumbo shrimp, house cocktail sauce 14

### 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

### ROASTED GARLIC HUMMUS (V)

confit garlic oil, paprika, green onion toasted naan bread 11

### CHEAP DATES

4 bacon wrapped dates, blue cheese sauce 13

### PORK & SCALLION DUMPLINGS

5 steamed housemade dumplings, six year aged black vinegar, chili oil, green onions 14

### PATATAS BRAVAS (V)

crispy potatoes, sambal salsa brava, garlic aioli, nori, sesame seeds, green onions 11

### FRIED LOCAL OYSTERS

wasabi citrus aioli, green onion 15

### SMOKED FISH DIP

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

### FRIED MAC & CHEESE

gruyere, smoked gouda, sharp cheddar, parmesan, served with red pepper cream sauce 14

### WARM BEETS & BRUSSELS (V)

fried brussel sprouts and beets, toasted almonds, golden raisins, roasted red pepper sauce 14

### VEGETABLE CURRY PUFFS (V)

Singaporean style empanadas, chickpeas, potato green peas, carrots, furikake, cilantro lime ranch 11

## BIG PLATES

OFFERED AFTER 5PM

### AUSTRALIAN LAMB CHOPS\* (GF)

roasted garlic hummus, roasted zucchini, blistered grape tomatoes, mint chimichurri 29

### MIXED MUSHROOM GNOCCHI (V)

button mushroom, shiitake mushroom, green peas, sage cream sauce, parmesan 19

### STEAK FRITES\*

6oz. Filet Mignon, garlic rosemary fries, au poivre sauce 34

### MISO GLAZED SALMON\*

stir fried scallion oil noodles, soy glaze, furikake, cabbage, shiitake mushroom, green onions 26

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## SIDES

served with choice of:  
baby green salad, tomato soup,  
butternut squash bisque,  
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

### COUNTRY TOMATO SOUP (GF) (VEGAN)

4/cup  
simply crushed tomatoes & herbs 6/bowl

### BUTTERNUT SQUASH BISQUE (GF)(VEGAN)

4/cup  
6/bowl

### FRIED GOAT CHEESE & BEET SALAD (V)

slivered almonds, dried apricots, 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)

gorgonzola, dried figs, walnuts, fresh  
spinach, maple-citrus vinaigrette 15

### HOUSE SIDE SALAD (V) (GF)

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

### SALAD ADDITIONS:

blackened shrimp 8  
blackened salmon 9  
warm duck confit 9

SANDWICHES

SOUPS & SALADS

DESSERTS

## LUNCH SPECIALS 11AM-4PM

**\$11 1/2 SANDWICH COMBO**

FIRST FOUR SANDWICHES  
OFFERED WITH COICE OF SIDE

**\$6 GLASSES OF WINE**

SEASONAL CREME BRÛLÉE (GF) \$11

CHOCOLATE FIVE SPICE POT DE CRÈME  
& WHIPPED CREAM (GF) \$11

FRIED RAISIN & DATE BREAD PUDDING  
& BOURBON GLAZE \$11

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.