

THE PRESS ROOM

EST. 1976

RESTAURANT WEEK SPRING 2019
THREE COURSE PRE FIXE LUNCH 16.95

COCKTAIL

The Honeycomb-Barr Hill gin, lavender honey, lemon, egg white

BEER

Galaxy Pale Ale | Woodland Farms | ME | 16oz | 7

WINE

El Coto Bianco, Rioja 11/42
Black's Station Red Blend 10/39

STARTERS

EDAMAME SALAD

sesame seeds, chilis, pear, kombucha CBD vinaigrette v*

JALAPEÑO POPPERS

crab and asparagus stuffed, bearnaise aioli

BEER AND CHEDDAR HAND PIE

beef cheek, broccoli rabe, steak sauce

ENTREES

BARBEQUE BAKED BEANS

swiss chard, red onion, yellow mustard vinaigrette v*

FISH STICKS

mushy peas, tartar sauce, fries

SALISBURY STEAK

rib eye, carrot mashed potato, green bean casserole, portobello gravy, crispy spring onions

DESSERTS

POPSICLE

maine blueberry, meyer lemon, pop rocks

ICE CREAM SANDWICH

hazelnut chocolate chip cookies, whipped cream, oreos

CHOCOLATE CHEESE CAKE

graham cracker, strawberry pearls, coconut cream