

Press Raleigh

Ratings:

[Atmosphere: 5/5](#)

[Service: 5/5](#)

[Presentation: 5/5](#)

[Taste: 5/5](#)

[Price: 3/5](#)

[Special Note About Location](#)

Atmosphere: 5/5





Press has undeniable curb appeal, an essential quality for capturing the essence of a European coffee shop. On a warm sunny day, its corner location pulls you in as you walk downtown near the Warehouse District. The outdoor seating is plentiful, and the large glass windows create a sleek, modern design that feels inviting.





Inside, the word that comes to mind is efficiency, which mirrors the nature of a true European café. This newest Press location (originally founded in Durham) offers a more spacious layout than its Durham counterpart beside the Bulls Athletic Park. The Durham location always feels a bit cramped, with constant near-misses while navigating through the space—not so in Raleigh. Despite the packed house on a Saturday morning for brunch, we were able to find a comfortable seat at the bar during peak hours (around 11 AM). The dining room's generous use of glass allows for abundant natural light and views of the street outside—rejoice fellow people watchers!

Service: 5/5

Our server behind the bar, Lisa, was fantastic—more on her in a moment. Many people hesitate to sit at the bar, but I'd argue it's the best spot for timely and personal service. Plus, while others wait 30 minutes for a table, the bar is often immediately available. We were seated without a wait despite the brunch rush.

Now, back to Lisa. She was personable, patient, and kind—the ideal demeanor for the restaurant industry. She was happy to chat about food and drinks but also knew when to step away and continue her work. She provided thoughtful recommendations, from portion sizes to

the best way to enhance our dishes, even suggesting which sauce to get on the side instead of drizzled on top. She even gave us great tips for photo angles on our drink pics below. Lisa turned a good experience into a great one—easiest 5/5 I've ever given.

Presentation: 5/5

Another easy 5/5. My wife quipped, "The food just says 'eat me!' when it comes out." That's high praise from someone who describes herself as having high standards with food.

The impressive part about this score is that crepes can sometimes look bland, but Press presents them beautifully, with pops of color that make your mouth water before the first bite.

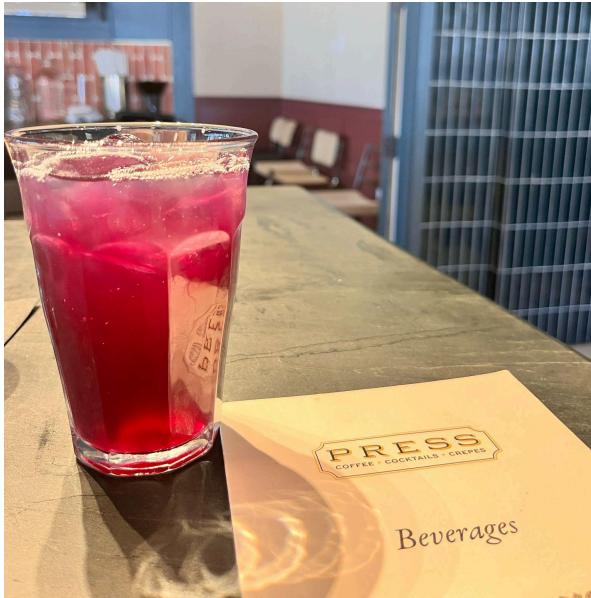


Taste: 5/5

When you did finally take a bite, the taste did not disappoint. Each dish was well-balanced, allowing me to truly savor each bite—something I don't always do.

What was ordered:

Purple Rain and a Cranberry Mimosa



Avocado Toast topped with an “over easy” egg (brownie points to Lisa for the rec!)



Salmon Crepe (hot sauce on the side, another point for Lisa)



The Classic Crepe



The drinks were great, and the mimosas were exactly what you want—a strong pour, flavorful, and eye-catching. In fact, someone at the bar pointed to mine and ordered “one of those.” Always a good sign.

My wife’s Avocado Toast was a standout. The sourdough bread held up well under the toppings, providing the perfect crisp crunch. The avocado was fresh—a simple but often overlooked detail. I feel confident in recommending this for a first timer.

I had the Salmon Crepe, a more savory option. It was filled with cheese, mushrooms, and red onion with over-easy eggs and hollandaise on top. The menu called for chipotle hot sauce on top, but Lisa wisely suggested getting it on the side. This allowed me to control the heat without overwhelming the dish. If a dish is well-constructed, it shouldn’t need to be doused in hot sauce

for flavor. This crepe hit all the right notes and is a great choice for anyone who enjoys smoked salmon for breakfast.

The Classic Crepe was my wife's second dish—Nutella with bananas and strawberries. A simple, crowd-pleasing choice. While she enjoyed it, the avocado toast won the day for both of us.

Price: 3/5

Press Raleigh is certainly positioning itself as a higher-end brunch spot. Our \$79 bill for two was not outrageous but worth noting. While my wife did order two dishes, one was the most affordable on the menu (The Classic), and the avocado toast was the lowest-priced in its category. The \$9 mimosas are pricier than nearby restaurants, where they typically run \$6–7. For comparison, we recently had dinner at a high-end downtown restaurant for the same price, and dinner is generally expected to be more expensive than brunch.

The 3/5 rating is fair—Press is worth the experience but sits at the higher end of the brunch price spectrum.

Special Note About Location:

Press Raleigh is perfectly located—a block from Glenwood South but far enough away to avoid the nightclub scene. It's also just a hop, skip and a jump away from the Warehouse District and Fayetteville Street.

Since Press doesn't take reservations, the location works in your favor. My recommendation? Head across the street to State of Beer for a cold one while you wait. On a sunny day, it's the perfect way to kill time before brunch. And after your meal, take a stroll downtown to work off your food and enjoy the city.

With this prime location, Press Raleigh will undoubtedly shift from a "New Sight" to a staple of "Raleigh's Culinary Landscape" soon at Capital Cravings.