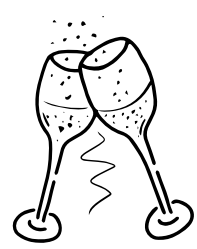


Newhall Press Room's

-Bottomless Bubbles Brunch-

\$18 with purchase of food.



Press Room Benedict 16

Crispy sourdough muffin with heirloom tomato, avocado, perfectly poached eggs smothered in a classic house made hollandaise. Served with your choice of crispy bacon or apple wood smoked gravlax.

Stuffed French Toast 15

Thick Challah bread stuffed with marscopone cream cheese filling & a side of thick crispy bacon

Sunny Side Up 17

Press Room flatbread w/smoked mozzarella, fresh parmesean, spinach, mushrooms, crumbled bacon & two eggs.

Good Morning Main Street 16

Press Room flatbread topped w/ California Haas avocado on a goat cheese mascarpone ricotta spread. Finished w/ olive oil, a touch of black lava salt, red pepper flakes & a hot honey drizzle.

Florentine Scramble 15

Rich creamy scrambled eggs w/ spinach. Served w/ crispy home fries.

Cattleman's Skillet 17

Red wine braised short rib over a hearty potato hash. Topped with two eggs your way.

Steak & Eggs 24

6 oz strip fillet w/ a house-made Chimichurri, served w/ hand cut home fries & two eggs your way.

Kids Scramble 9

Two fluffy eggs, two slices of bacon & toast or English muffin.

Twice-Baked Cinnamon Happiness 13

house-made cinnamon rolls, baked with cinnamon compound butter, topped with cream cheese frosting.

ADD bacon topper or Scoop Ice Cream \$2 ea

Add on Sides: Two Eggs \$4, Bacon \$4, Toast or English Muffin \$2

Cheese and Charcuterie

Chef Selection 27

Daily selection of cheese and charcuterie.

The Valley 69

Asiago, White Cheddar, Brie, Blue Cheese, Aged Gouda, Beehive Barely Buzzed, Manchego, Calabrese Salami, Spanish Chorizo, & Aged Prosciutto. Dark Chocolates. Feeds 4-6.

Saugus Board 89

Asiago, Fontina, White Cheddar, Brie, Blue Cheese, Aged Gouda, Beehive Barely Buzzed, Aged Parmesan, Sottocenere Truffle cheese, Toma, Calabrese Salami, Spanish Chorizo, Aged Prosciutto. Soppressata. Dark Chocolates. Feeds 6-10

Build Your Own

Asiago, Fontina, Brie, Prosciutto, Calabrese **7**

Blue cheese, White cheddar, Aged Gouda, Parmesan Reggiano, Manchego, Wild Horse Radish Cheddar, Aged Chorizo, Soppressata, Casalingo Salami. **8**

Laura Chenel Chevre, Barely Buzzed Cheddar, Seascape, St. Andre Triple cream, Sottocenere Truffle Cheese, Cypress Grove Purple Haze, Point Reyes Toma, Wild Boar Salami, Truffle Salami & Dark Chocolates. **9**

Salads

Soup du Jour Cup 4 Bowl 8

Tuscan Greens 14

Mixed Greens, asian pear, walnuts, goat cheese, maple vinaigrette, topped with goat cheese snow.

Rustic Garden 14

Arugula, cherry tomatoes, red onion, English cucumber, dried cranberry, pistachios, lemon vinaigrette dressing.

NPR Wedge 14

Fresh crisp iceberg lettuce, cherry tomatoes, crunchy red onion, & crumbled bacon smothered in housemate blue cheese dressing. Drizzled with a touch of balsamic glaze.

NPR Grilled Caesar 13

Grilled Romaine quarter, fresh shaved parmesan, house croutons & creamy caesar dressing.

House Salad 8

Mixed greens, cherry tomatoes, cucumber, carrots & house croutons. Your choice of dressing.

Add on Protein Options: Chicken 5 Shrimp 8 Bacon 3 Short Rib 9

Flatbreads

Kiss of Combasti 17

Tomato sauce, caramelized onions, chorizo, goat cheese, red onion, mozzarella, balsamic glaze, honey, cilantro, Combasti peppers, black lava salt.

The PPB 17

Asian pear, prosciutto, brie, thyme, black lava salt, arugula, balsamic glaze.

Margherita 14

Mozzarella, roma tomatoes, basil, olive oil, & balsamic glaze (V)

Margherita Overload 17

Mozzarella, roma tomatoes, chicken, thyme, roasted garlic, basil, olive oil, balsamic glaze.

Yippee Kay Yay 17

Mozzarella, cheddar, fontina, onion jam, chicken, bacon, roasted garlic, pickled shallots, red pepper flakes, chives.

Vegan Favorite 16

Mushroom duxelle, roma tomatoes, bell peppers, roasted garlic, red onion, cilantro, combasti peppers finished w/ balsamic glaze.

Shareables

Cowgirl Grilled Cheese 16

Brie, fig jam, Asian pear.

Served w/ your choice of house salad, soup du jour, or NPR chips.

Tomatos Cloques 18

Blistered cherry tomatoes, garlic, onion, parsley, basil, olive oil, balsamic drizzle with burrata cheese and black lava salt, served in a hot skillet with crostini.

Caprese 15

Fresh mozzarella, sliced heirloom tomatoes, served atop a bed of arugula. Topped with fresh basil & balsamic glaze.

Peruvian Style Cevichè 21

Scallops marinated in lime juice, crispy red onion, jalapeño, cilantro, fresh avocado & crispy house made tortilla chips. Served in a chilled martini glass.

Loaded Gunpowder Fries 14

French Fries tossed in gunpowder spice. Topped w/ melted Sottocenere Truffle cheese, & green onions. Served with garlic aioli for dipping.

Truffle Mac n Cheese 17

Scratch made w/ three cheeses, topped with a kiss of shaved truffles, crispy cheese, panko breadcrumbs, & a touch of black lava salt. Served in a hot sizzling skillet.

Add on Protein Options: Chicken 5 Shrimp 8 Bacon 3 Short Rib 9