# **HANDHELDS**

Served w/ choice of featured soup, side salad, French Fries or NPR chips.



# **FEATURED SANDWICH**

Chefs Choice 17.

# **COWGIRL GRILLED CHEESE**

Brie, Fig Jam & Asian Pear 16.

### NPR BURGER

6oz patty, horseradish cheddar, arugula, heirloom tomato, avocado w/ mango habanero aioli on a Brioche Bun.

Served w/ fries 19.

# **OPEN RANGE MELT**

Braised Short Rib, Arugula, White Cheddar & garlic aioli 18.

# bottomless mimosas

[\$22 + (p)urchase of F(ood)]

# FOR THE LITTLES

KIDS SCRAMBLE 12.

side of bacon

**JUNIOR PANCAKES 12** 

2 Pancakes & side of bacon.

**GRILLED CHEESE** 12.

Served w/ French Fries

PEPPERONI FLATBREAD 11.
CHESE FLATBREAD 9.

# Bottomless Bubbles Brunch



# **BREAKFAST**

# GOOD MORNING MAIN STREET

Goat cheese, mascarpone ricotta spread & fresh sliced Avocado on top of our Flatbread. Finished w/olive oil, \*red pepper flakes, hot honey, & a sprinkle of black lava salt 17.

### FLORENTINE SCRAMBLE

Rich creamy scrambled eggs w/ spinach & your choice of toast. Served w/choice of home style potatoes, fresh fruit, sliced tomato or pepper jack grits w/a creole bechamel 17.

# **CATTLEMAN'S SKILLET**

Red wine braised short rib over a hearty potato hash. Topped with two eggs your way 18.

### **STEAK & EGGS**

6 oz strip fillet w/a house-made Chimichurri, home style potatoes & two eggs your way. Served w/choice of home style potatoes, fresh fruit, sliced tomato or pepper jack grits w/a creole bechamel

### **SHRIMP & GRITS**

Rich & creamy grits, topped with a traditional creole bechamel, trio of bell peppers, Jumbo shrimp & \*andouille sausage. Finished off with fresh parmesan & green onions 24.

# PRESS ROOM BENEDICT

Choice of Traditional or California Style.
Topped w/ NPR signature Hollandaise. Served
w/choice of home style potatoes, fresh fruit,
sliced tomato or pepper jack grits w/a
creole bechamel 21.

# **FRENCH TOAST**

Thick Brioche dipped in a creamy french toast batter, topped w/seasonal fruit. Served w/maple syrup & 2 slices of thick crispy bacon.

# **FARMHOUSE PLATE**

2 eggs any style, 2 slices of thick crispy bacon & a mini stack of pancakes. Served w/choice of home style potatoes, fresh fruit, sliced tomato or pepper jack grits w/a creole bechamel 19.

# THE BARREL CHASER

Burrito stuffed w/ fluffy eggs, bacon, cheese, & tater tots. Topped w/ our signature sausage gravy, shredded cheddar cheese & green onion. Served w/choice of home style potatoes, fresh fruit, sliced tomato or pepper jack grits w/a creole bechamel 19.

# **SUNNY SIDE UP**

Flatbread w/smoked mozzarella, fresh parmesan, spinach, mushrooms, crumbled bacon & two eggs 18.

# **CINNAMON HAPPINESS**

House-made cinnamon rolls, baked with cinnamon compound butter, topped with cream cheese frosting 13.

ADD bacon topper or Scoop Ice Cream \$2 ea

# **FLATBREADS**

### KISS OF COMBASTI

Tomato sauce, caramelized onions, chorizo, goat cheese, red onion, mozzarella, balsamic glaze, honey, cilantro, \*Combasti peppers, black lava salt. 17.

# THE PPB

Asian pear, prosciutto, brie, thyme, black lava salt, arugula, balsamic glaze 17.

# **MARGHERITA**

Mozzarella, Roma tomatoes, basil, olive oil, & balsamic glaze (V) 16.

# MARGHERITA OVERLOAD

Mozzarella, Roma tomatoes, chicken, thyme, roasted garlic, basil, olive oil, balsamic glaze 17.

# **YIPPIE KI-YAY**

Mozzarella, cheddar, fontina, onion jam, chicken, bacon, roasted garlic, pickled shallots, \*red pepper flakes, chives 17.

# THE VEGAN FAVORITE ®

Mushroom duxelle, roma tomatoes, bell peppers, roasted garlic, red onion, cilantro, combasti peppers finished w/ balsamic glaze 16.



# **SALADS**

Wrap any salad & add your choice of featured soup, side salad, French Fries or NPR chips 4.



# FEATURED SOUP

Cup 4. Bowl 8.

### TUSCAN KALE

Fresh kale, asian pear, walnuts, & goat cheese.
Tossed in a maple vinaigrette & topped w/goat
cheese snow 16.

# **BEST WEDGE ON MAIN**

Crisp iceberg lettuce, cherry tomatoes, red onion, & crumbled bacon smothered in housemate gorgonzola dressing. Drizzled with a touch of balsamic glaze 16.

# **ROASTED BEET & GOAT CHEESE** Ø

Golden beets w/crumbled goat cheese atop butter leaf lettuce. Drizzled w/a orange vinaigrette, topped w/ toasted pecans & pepitas 16.

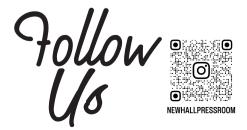
# NPR CAESAR () € Ä

Chopped Romaine lettuce, shaved parmesan, house croutons & creamy caesar dressing 16.

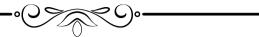
# **RUSTIC GARDEN** @

Choice of Arugula or Mixed Greens.
Cherry tomatoes, red onion, English cucumber,
dried cranberry, pistachios & a lemon
vinaigrette dressing 16.

Add on a protein Chicken 6. Shrimp 9. Bacon 3. Short Rib 9.



# Bottomless Bubbles Brunch



# FOR THE TABLE

# **TOMATO CLOQUES**

Blistered cherry tomatoes, garlic, onion, parsley, basil, olive oil & Burrata Cheese. Topped w/a balsamic drizzle & black lava salt, served in a hot skillet w/ crostini 18.

### NPR SPINACH & ARTICHOKE DIP

Creamy, cheesey dip loaded w/spinach & artichoke. Served w/warm hand cut tortilla chips 16.

### **CAPRESE**

Fresh mozzarella, sliced heirloom tomatoes, fresh basil Finished with balsamic glaze & black lava salt. Served on a bed of arugula. Accompanied by crostini 16.

# **CROSTINI BLUE** @

Crostini, Point Reyes blue cheese, asian pear, candied walnuts & a honey drizzle 15.

# **ARANCINI**

Four Parmesan Risotto balls rolled in breadcrumbs then fried.

Topped w/marinara, parmesan & basil 16.

### LOADED GUNPOWDER FRIES

Hand-Cut Fries tossed in gunpowder spice. Topped w/ melted Truffle cheese, & green onions. Served with garlic aioli for dipping 16.

Tip: Add on a protein!

# TRUFFLE SHELLS & CHEESE

Scratch made w/ three cheeses, topped with a kiss of shaved truffles, crispy Panko breadcrumbs, & a touch of black lava salt 17.

Tip: Add on a protein!

Add on a protein
Chicken 6. Shrimp 9. Bacon 3. Short Rib 9.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase the risk of food-borne illness.

Not all ingredients may be listed. Please alert your server if you have any food allergies.

20% Gratuity added on Special Events & parties of 6 or more.

# **CHEESE & CHARCUTERIE**

Add on: Raw Local Honey Comb \$2, Housemade Fig Jam \$2



# CHEF SELECTION

Daily selection of cheese and charcuterie 29.

# STAGECOACH

Wild Horseradish Cheddar, Burrata, Toma Truffle Cheese & Parmesan. Wild Boar & Calabrese Salami 41

### THE SOUTHERN

BelGioioso Gorgonzola, Aged White Cheddar, Laura Chenel Chèvre Goat Cheese, & Soppresata 35

### THE VALLEY

Asiago, White Cheddar, Brie, Blue Cheese, Aged Gouda, Truffle Cheese, Manchego, Calabrese Salami, Spanish Chorizo, & Prosciutto. Dark Chocolates. Honey Comb & Fig Jam. Feeds 4-6 89.



Ordering Togo?

Add on our pine board for \$30.

We will wrap everything up ready to present to your guests.

# **SWEET FINISHES**

AFFOGATO A

2 scoops of Vanilla Ice cream topped with freshly brewed espresso 10.

POTS DE CREME ☐ ( )

Rich chocolate French custard. Topped w/ seasonal berry coulis & a decadent brandy whipped cream. Served chilled 11.

# CHOCOLATE INDULGENCE

Warm Double chocolate skillet cookie.
Topped w/Vanilla ice cream, & chocolate chips. Finished w/chocolate ganache & black lava salt. 13.