

## 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 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  
29.

### 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.

### 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

### 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.  
18.

### 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.

## 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 <sup>®</sup>

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

## 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.**

**CHEESE FLATBREAD 9.**



## 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 🌿

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

### NPR CAESAR 🥒🧀🍷

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, cheesy 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.

## 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 🍷🍷

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.

Follow Us



NEWHALLPRESSROOM

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.