



Newhall Press Room



Cheese and Charcuterie

All boards come with crostini, pears, grapes, dried fruit, marinated olives, house roasted nuts, raw local honey comb, & fig jam

Chef Selection

Daily selection of cheese and charcuterie

The Valley

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

Saugus Board

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

Ordering Togo? Add on our pine board for \$30. We will wrap everything up ready to present to your guests.

Build Your Own

\$7 ea

Asiago, Fontina, Brie, Prosciutto, Calabrese.

\$8 ea

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

\$9 ea

Laura Chenel Chevre, Barely Buzzed Cheddar, SeaScape, St. Andre Triple cream, Truffle Cheese, Cypress Grove Purple Haze, Toma, Wild Boar Salami, Truffle Salami, & Dark Chocolates.

Take home a brick of fresh local honeycomb.

Bennet's Honey Farm.

\$20 ea

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.

27 Rustic Garden **14**

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

69 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.

89 NPR Caesar **14**

Romaine quarter, fresh shaved parmesan, house croutons & creamy caesar dressing. Optional to have the romaine grilled or chopped.

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 **15**

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.

Turn any of our flatbreads into 12 inch Pizza!

Cheese \$18

Pepperoni \$20

Specialty \$24

Limited Availability

Starters

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, fresh basil, topped with balsamic glaze & black lava salt.

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.

Scampi Skillet 18
Oven roasted shrimp w/ garlic, lemon, butter & white wine. Topped with crispy panko bread crumbs & freshly grated parmesan cheese. Served over a wedge of garlic bread.

Loaded Gunpowder Fries 14
Hand-Cut Fries tossed in gunpowder spice. Topped w/ melted Sottocenere Truffle cheese, & green onions. Served with garlic aioli for dipping. Tip: Add on a protein!

Truffle Shells and Cheese 17
Scratch made w/ three cheeses, topped with a kiss of shaved truffles, crispy cheese, panko breadcrumbs, & a touch of black lava salt.
Add on Protein Options:
Chicken 5
Shrimp 8
Bacon 3
Short Rib 9

For the littles

Cheese Flatbread. 8

Pepperoni Flatbread. 11

Grilled Cheese. 7

Kids Pasta. 10

(olive oil & parm or

Marinara)

**Don't Forget ALL
Bottles of Wine
TOGO are \$20 off!**

Mains

Add on house salad 6 or Cup of Soup du Jour 4

Cowgirl Grilled Cheese 16
Brie, fig jam, Asian pear.
Served w/ your choice of house salad, soup du jour, or NPR chips.

Shrimp & Grits 22
Rich & creamy grits, topped with a traditional creole bechamel, trio of bell peppers, Jumbo shrimp & andouille sausage. Finished off with fresh parmesan & green onions.

Shrimp Scampi 25
Sizzling sautéed garlic shrimp, white wine, lemon, shallots, cherry tomatoes, red pepper, olive oil, touch of cream, with shaved Parmesan cheese

Short Rib Bolognese 28
Slow braised short rib served over fresh pappardelle noodles. Garnished w/ spinach pistou & parmesan.

NPR Steak Frites 36
A tender juicy 10 oz NY Strip Au Poivre, Mushroom cognac cream sauce, crispy Brussel sprouts w/ bacon & a fig balsamic reduction accompanied w/ hand cut frites dusted w/ truffle, parmesan & black garlic.
Add on Shrimp Skewer \$8

Garden Pasta 22
Sautéed fresh seasonal vegetables, tossed in olive oil, spinach pistou & roasted garlic. Choice of Linguini or Angel hair.
Add protein:
Chicken 5
Shrimp 8
Short Rib 9

****GF noodles available on request****

Sweets

Affogato 9

Vanilla ice cream topped with shot of espresso

Pots de Crème 9

House made rich chocolate French custard. Topped w/ raspberry coulis & a decadent brandy whipped cream. Served chilled.

Ciao Bella 11

House made chocolate shell filled with a cannoli cream topped with mini chocolate chips and a pistachio dust. Adorned with a Pizzelle chard.

NPR Mason Jar Cheesecake 12

Sous vide cheesecake, topped with raspberry coulis & black lava salt.

Chocolate Indulgence 12

Warm Double chocolate skillet cookie. Topped w/ Vanilla ice cream, chocolate chips & finished w/ chocolate ganache.

Twice-Baked Cinnamon Happiness 13

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

Add Bacon topper 2

Add Scoop Ice Cream 2