



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