

# Lunch Menu

## Handhelds

- Sandwich of the Day** 16  
Served w/ choice of cup of soup, side sala, or NPR chips.
- Caprese Sandwich** 16  
Heirloom tomato, mozzarella, pesto, fresh basil, & a drizzle of balsamic glaze. Toasted on a ciabatta roll.
- Cowgirl Grilled Cheese** 16  
Served w/ choice of cup of soup, side salad, or NPR chips.
- NPR Burger** 19  
6oz patty, horseradish cheddar, arugula, heirloom tomato, avocado w/ mango habanero aioli on a Brioche Bun. Served w/ fries.

## NPR Favorites

- Tomatos Cloques** 18  
Blistered cherry tomatoes, garlic, onion, parsley, basil, olive oil, balsamic drizzle w/ burrata cheese & black lava salt, served in a hot skillet with crostini.
- ARANCINI BALLS** 16  
Four Parmesan Risotto balls rolled in breadcrumbs then fried. Topped w/ marinara, parmesan & basil.
- NPR Spinach & Artichoke Dip** 16  
Creamy & cheesy dip loaded w/ spinach & artichoke. Served hot w/ toasted flat bread wedges.
- Caprese** 16  
Fresh mozzarella, sliced heirloom tomatoes, fresh basil, topped w/ balsamic glaze & black lava salt.
- 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.

## Flatbreads

- Flatbread Sampler** 16  
1/2 size of any flatbread & cheese & charcuterie.
- 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** 16  
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.

## For the littles

- Cheese Flatbread.** 10
- Pepperoni Flatbread.** 12
- Grilled Cheese & French Fries.** 11
- Kids Pasta.** 11
- (olive oil & parm or Marinara)

**Don't forget all bottles  
TOGO are \$20 off**

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

- Add on Protein Options:**
- Chicken** 6
- Shrimp** 9
- Bacon** 3
- Short Rib** 9

## Cheese and Charcuterie

All boards come with complementary crostini, pears, grapes, dried fruit, marinated olives, & house roasted nuts..

### Optional add ons:

Raw Local Honey Comb \$2

Housemade Fig Jam \$2

### Chef Selection 29

Daily selection of cheese and charcuterie

### The Hat Trick 27

Asiago, Brie, & Calabrese.

### Stagecoach 38

Wild Horseradish Cheddar, Burrata, Sottocenere al Tartufo & Parmesan. Wild Boar & Calabrese Salami.

### The Outlaw 41

Drunken Goat, Aged Gouda, Fontina, Manchego, & Brie. Chorizo, & Prosciutto.

### The Southern 31

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

**\*\*Inspired by The Southern Hotel - Old Town Newhall's hotspot from 1878 until the morning it burned down on Oct. 23, 1888. Widely known as the finest hotel south of San Francisco at the time.\*\***

### The NOT Cheese Board 27

Featuring SRIMU® ARTISANAL Vegan Cheeses; White Truffle & Pepper Jack. Served w/ a variety of Fruit & Crudités. Honey can be added for \$2.

### The Valley 89

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.

### Saugus Board 98

Asiago, Fontina, White Cheddar, Brie, Blue Cheese, Aged Gouda, Truffle Cheese, Parmesan, Chèvre, Drunken Goat, Calabrese Salami, Spanish Chorizo, Prosciutto. Soppresata. Dark Chocolates. Honey Comb & Fig Jam. Feeds 6-10

### Ordering Togo?

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

## Salads

### Soup du Jour Cup 4 Bowl 8

### Tuscan Kale 15

Tender Lacinato kale, Asian pear, walnuts, goat cheese, maple vinaigrette, & topped with goat cheese snow.

### NPR Caesar 14

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

### Rustic Garden 14

Choice of Arugula or Mixed Greens, cherry tomatoes, red onion, English cucumber, dried cranberry, pistachios, lemon vinaigrette dressing.

### NPR Wedge 15

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

### Roasted Beet & Goat Cheese 15

Roasted golden beets w/ crumbled goat cheese atop butter leaf lettuce. Drizzled w/ a house made orange vinaigrette, topped with toasted pecans & pepitas.

### 1/2 size NPR Salad & Soup 15

### Add on Protein Options:

Chicken 6

Shrimp 9

Bacon 3

Short Rib 9

## Sweets

### Affogato 10

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

### Pots de Crème 11

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

### 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