



Newhall Press Room's

-Bottomless Bubbles Brunch-



\$22 with purchase of food. (2 hour time limit)

Brunch Items

- Press Room Benedict** 20
Choice of Traditional or California Style. Topped w/ NPR signature Hollandaise.
- French Toast** 18
Thick Brioche dipped in a creamy french toast batter, topped w/seasonal fruit. Served w/maple syrup & 2 slices of thick crispy bacon
- Farmhouse Breakfast** 18
2 eggs any style, home fries & 2 slices of thick crispy bacon. Served w/ a mini stack of pancakes.
- The Barrel Chaser** 17
Jumbo tortilla stuffed w/ fluffy eggs, bacon, cheese, & tater tots. Topped w/ our signature sausage gravy, shredded cheddar cheese & green onion.
- Sunny Side Up** 17
Press Room flatbread w/smoked mozzarella, fresh parmesean, spinach, mushrooms, crumbled bacon & two eggs.
- Good Morning Main Street** 18
(Our play on Avocado Toast)
Flatbread topped w/ a goat cheese, mascarpone ricotta spread & fresh sliced Avocado. Finished w/ olive oil, red pepper flakes, hot honey, & a sprinkle of black lava salt
- Florentine Scramble** 16
Rich creamy scrambled eggs w/ spinach. Served w/ crispy home fries & your choice of toast.
- Cattleman's Skillet** 17
Red wine braised short rib over a hearty potato hash. Topped with two eggs your way.
- Steak & Eggs** 29
6 oz strip fillet w/ a house-made Chimichurri, served w/ hand cut home fries & two eggs your way.
- Twice-Baked Cinnamon Happiness** 13
house-made cinnamon rolls, baked with cinnamon compound butter, topped with cream cheese frosting.
ADD bacon topper or Scoop Ice Cream \$2 ea

For the littles

- Kids Scramble** 12
side of bacon
- Junior Pancakes** 12
2 Pancakes & side of bacon.
- Cheese Flatbread** 9
- Pepperoni Flatbread** 11
- Grilled Cheese & French Fries** 12

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
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- 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, & Soppressata.
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.
- 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, Chevre (soft Goat Cheese), Drunken Goat, Calabrese Salami, Spanish Chorizo, Prosciutto. Soppressata. 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.**

**Take home a brick of local honeycomb.
Bennet's Honey Farm.
\$20 ea**

Salads

Soup du Jour	Cup 4 Bowl 8
Rustic Garden	14
Arugula, 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.	
Tuscan Kale	15
Tender Lacinato kale, asian pear, walnuts, goat cheese, maple vinaigrette, topped with goat cheese snow.	
NPR Caesar	14
Romaine chopped, fresh shaved parmesan, house croutons & creamy caesar dressing.	
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.	

Add on Protein Options:

Chicken	6
Shrimp	9
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	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.	

NPR Favorites

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.	
ARANCINI BALLS	16
Four Parmesan Risotto balls rolled in breadcrumbs then fried. Topped w/ marinara, parmesan & basil.	
Caprese	16
Fresh mozzarella, sliced heirloom tomatoes, served atop a bed of arugula. Topped with fresh basil & balsamic glaze.	
Truffle Mac n Cheese	17
Scratch made w/ three cheeses, topped with a kiss of shaved truffles, crispy cheese, panko breadcrumbs, & a touch of black lava salt. Served in a hot sizzling skillet. Add on Protein Options: Chicken 6 Shrimp 9 Bacon 3 Short Rib 9	
Loaded Gunpowder Fries	16
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!	

Handhelds

Sandwich of the Day	16
Served w/ choice of cup of soup, side salad, French fries 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. Add an Egg \$2	

Sweets

Affogato	10
2 scoops of Vanilla Ice cream topped with freshly brewed espresso.	
Chocolate Indulgence	12
Warm Double chocolate skillet cookie. Topped w/ Vanilla ice cream, chocolate chips & finished w/ chocolate ganache.	
Pots de Crème	11
House made rich chocolate French custard. Topped w/ raspberry coulis & a decadent brandy whipped cream. Served chilled.	

Reminder!
All Bottles of Wine TOGO
are \$20 OFF