



BRASSWOOD
BAR + KITCHEN

ST. HELENA, NAPA VALLEY

DINNER

Bread Service	3
<i>house made rosemary & olive baguette, whipped butter & black sea salt</i>	
COLD	
Raw Oysters*	Sm/18 Lg/32
<i>sherry mignonette, chives, lemons wedges</i>	
Local Peach & Burrata	16
<i>frissee, dried fruit chutney, prosciutto, balsamic reduction, micro greens</i>	
Iceberg Wedge	12
<i>bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes</i>	
Roasted Beet Salad	14
<i>chioggia beets, orange segments, radish, shaved ricotta salata, fennel, pistachios, arugula, orange saffron dressing</i>	
Beef Carpaccio	
<i>capers, watercress, sea salt, parmesan, lemon garlic aioli, extra virgin olive oil, crostini</i>	
Seared Ahi Tuna*	20
<i>mixed greens, avocado, hard boiled egg, carrots, snap peas, onions, sesame aioli</i>	
HOT	
Warm Brussels Sprout Salad*	14
<i>bacon, caramelized onions, lemon, parmesan, soft cooked organic egg</i>	
Seasonal Soup	12
<i>please ask your server for today's soup</i>	
Stuffed Portobello Mushroom	12
<i>oven roasted wild mushrooms, eggplant, red peppers, fontina cheese, salsa verde</i>	
Fritti*	13
<i>rock shrimp, calamari, castelveltrano olives, lemons, yellow wax beans, chipotle aioli</i>	
Pork & Beef Meatball On Polenta	15
<i>meatball stuffed with fresh mozzarella, marinara sauce, polenta, parmesan</i>	
Crispy Arancini	13
<i>mozzarella stuffed risotto balls choice of: duck bolognese sauce or basil pesto</i>	
PIZZA	
Classic Margherita	18
<i>mozzarella, san marzano tomato sauce, fresh basil, olive oil, parmesan</i>	
Wild Mushroom	22
<i>mozzarella, creamy béchamel, truffle oil</i>	
Aromatizzato	24
<i>sopressata, spanish chorizo, pepperoni, ghost pepper salami, black olives, onions</i>	

PASTA DELLA CASA

Duck Bolognese	24
<i>sonoma duck, classic mirepoix, pecorino cheese & red wine on a bed of house fettuccine</i>	
Spaghetti with Mussels & Clams*	24
<i>homemade pork sausage, calabrian chile, sautéed garlic, white wine, garden basil</i>	
Goat Cheese, Ricotta & Spinach Ravioli	24
<i>roasted tomato, smoked paprika & garlic brodo, basil, pecorino, english peas, pea shoots,</i>	
Herb Infused Pappardelle & Short Rib Sugo	24
<i>slow cooked mushrooms, cabernet sugo carrot & onion soffrito, parmesan,</i>	
Creamy Risotto & Confit of Duck Leg	28
<i>three cheese risotto, granny smith apples, aged balsamic</i>	

MAINS

Pan Seared King Salmon	34
<i>sautéed snap peas & pea shoots, whipped potatoes, citrus & caper butter sauce</i>	
Chicken Piccata	28
<i>sautéed romano & yellow wax beans, potatoes delfina, crème fraiche, shallot & caper piccata sauce</i>	
Herb Crusted Lamb Chop	34
<i>cous cous & garlic confit, 'harissa', rainbow chard, braised turnips, lamb jus</i>	
Spicy Chipotle BBQ Ribs	30
<i>honey cornbread, creamy cabbage slaw with golden raisins, apple & scallions</i>	
Grilled Pork Chop	32
<i>creamy potato 'risotto', lardones, corn & summer squash succotash, cherry tomatoes, basil, cherry & pork jus</i>	
New York Strip	40
<i>grilled broccolini, potato gratin, carrot, mushroom & red wine jus, truffle butter</i>	
Aged Porterhouse (for two)	90
<i>choice of two sides</i>	

SIDES

<i>truffle parmesan fries & pasilla aioli</i>	9
<i>simple mixed greens, molasses vinaigrette</i>	9
<i>creamy polenta & olive oil</i>	7
<i>sautéed spinach, garlic & olive oil</i>	7
<i>sautéed romano & yellow wax beans,</i>	9
<i>chili oil, parmesan</i>	
<i>mushroom mac & cheese with truffle oil, béchamel, thyme & gruyere</i>	12

Executive Chef:
David Nuno

General Manager:
Jennifer Bohr

20% gratuity may be added to parties of 5 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
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