

BRASSWOOD

NAPA VALLEY

Appetizers

Simple Mixed Greens \$9
molasses vinaigrette

Iceberg Wedge \$12
*bacon, blue cheese dressing, chives, gorgonzola, cherry tomatoes *add chicken \$6*

Caesar Salad \$12
*romaine, anchovy, shaved parmesan, garlic croutons *add chicken \$6*

Peach & Burrata \$16
frissee, dried fruit chutney, prosciutto, balsamic reduction, micro greens

Roasted Beet Salad \$14
chioggia beets, orange segments, shaved fennel, radish, pistachios, shaved ricotta salata, arugula

Ahi Tuna Salad \$20
mixed greens, carrots, watermelon radish, red onion, cherry tomatoes, avocado, hard boiled organic egg, sesame aioli

Warm Brussels Sprout Salad \$14
bacon, lemon, organic soft cooked egg, parmesan

Stuffed Portobello Mushroom \$12
oven roasted wild mushrooms, eggplant, red peppers, fontina, parmesan, salsa verde

Crispy Arancini \$13
mozzarella stuffed risotto balls with choice of duck bolognese sauce or basil pesto

Pork & Beef Meatball on Polenta \$15
house meatball stuffed with fresh mozzarella, arrabbiata sauce, parmesan & 3 cheese polenta

Mozzarella \$14
made to order from fresh curd, fresh cracked black pepper, sea salt, olive oil, grilled & garlic rubbed bruschetta

Soup of the Day \$12
call us for the daily

Fritti \$12
rock shrimp, calamari, castelveltrano olives, lemons, yellow wax beans, chipotle aioli

Steak 'Nicoise' Salad \$20
mixed greens, red onion, kalamata olives, green beans, cherry tomatoes, hard boiled egg, honey mustard vinaigrette

Sandwiches

Brasswood Ribeye Burger \$19

cambozola, little gem lettuce, grilled onions, pasilla aioli on house brioche, fries, house pickle

Milanese Pork Sandwich \$18

tomato & apple slaw, whole grain mustard, mozzarella, arugula on ciabatta, rosemary potato chips

Buttermilk Fried Fish Sandwich \$20

tartar sauce, little gem lettuces, tomato, avocado, arugula, crispy "shoe-string" onions, pickled vegetables, on house brioche bun

Fresh Pastas

Spaghetti & Gigande Meatball \$22

house marinara, pork & beef meatball, parmesan, parsley

Duck Bolognese \$24

Sonoma duck, classic mirepoix, red wine & tomato sauce, fettuccine, parmesan

Goat Cheese Ravioli \$24

citrus zest, tarragon & mint, roasted tomato, smoked paprika & garlic brodo, basil, pecorino, english peas, pea shoots

Herb Infused Pappardelle & Short Rib Sugo \$24

slow-cooked mushrooms, carrot & onion soffrito, cabernet sugo, parmesan

Spaghetti with Mussels & Clams

homemade pork sausage, calabrian chili, sautéed garlic, fresh basil, white wine

Entrees

Creamy Risotto & Confit Duck Leg \$28

3 cheese risotto, granny smith apples, aged balsamic, crispy sonoma duck leg

Pan Seared King Salmon \$34

roasted beets, sautéed spinach, whipped potatoes, citrus & caper butter sauce

Chicken Piccata \$28

yellow wax beans & romanos, potatoes delfina, crème fraiche, chives, garlic & caper piccata sauce

Sides

sautéed yellow wax beans, romano beans, chili oil \$9

3 cheese polenta, olive oil, parmesan \$7

sautéed spinach, garlic, olive oil, sea salt \$7

truffle fries, parmesan, parsley, truffle oil \$9

Dinners

(All Dinners are \$30 per person and include a salad choice between:
Wedge, Mixed greens or Caesar)

Pizza Dinner

-Classic Margherita - mozzarella, san marzano tomato sauce, fresh basil, olive oil

-Wild Mushroom - fresh mozzarella, creamy béchamel, truffle oil

-Aromatizato - sopressatta, spanish chorizo, pepperoni, ghost pepper salami, olives, onions

Louisiana Style Dinner

Chipotle Barbeque Ribs served with house made creamy coleslaw and cornbread

Italian Dinner

Spaghetti & Meatball - brasswood marinara, pork & beef meatball, parmesan

Duck Bolognese - sonoma duck, classic mire-poix & red wine, house made fettuccini

Pappardelle & Short Rib Sugo - mushrooms, carrot & onion soffrito, parmesan, cabernet sugo

Creamy Risotto & Duck Confit - three cheeses, granny smith apples, aged balsamic

Goat Cheese Ravioli - citrus zest, tarragon & mint, roasted tomato, smoked paprika & garlic brodo, basil, pecorino, english peas, pea shoots

Each Dinner includes on of the following salads:

Simple Mixed Greens - molasses vinaigrette

Caesar Salad - romaine, anchovy, shaved parmesan, garlic croutons

Iceberg Wedge - blue cheese crumbles, bacon, cherry tomatoes, chives, blue cheese dressing

Dessert

Mini Butterscotch Panna Cotta, House Caramel, Crème Fraiche, Black Sea Salt \$5

Brasswood Shortcake, house biscuit, organic berries, vanilla bean whipped cream \$5