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
frisée, 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 chip

Buttermilk Frid 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 sofrito, 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

sauteed yellow wax beans, romano beans, chili oil $9
3 cheese polenta, olive oil, parmesan $7
sauteed 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 one 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