

Bread Service

house made rosemary & olive baguette,
whipped butter & black sea salt

3

LUNCH (Served 11:30-4:00pm)

COLD

Raw Oysters*

sherry mignonette, chives, lemon wedges

Sm/18

Lg/32

Roasted Beet Salad

chioggia beets, orange segments, fennel,
radish, pistachios, shaved ricotta salata,
arugula, orange vinaigrette

14

Iceberg Wedge

bacon, blue cheese dressing, chives,
gorgonzola crumbles, cherry tomatoes

12

Local Peach & Burrata

frissee, dried fruit chutney, prosciutto,
balsamic reduction, micro greens

16

Chicken Caesar Salad*

grilled chicken, romaine, anchovy,
shaved parmesan, garlic croutons

16

Beef Carpaccio

capers, watercress, parmesan, lemon garlic aioli,
extra virgin olive oil, sea salt

18

Seared Ahi Tuna*

mixed greens, avocado, hard boiled egg,
carrots, snap peas, red onion, sesame aioli

20

HOT

Warm Brussels Sprout Salad*

bacon, caramelized onions, lemon,
parmesan, soft cooked organic egg

14

French Onion Soup

beef & veal stock, onions, bay leaf,
brasswood sangiovese, crostini,
gruyere cheese

12

Fritti*

rock shrimp, calamari, castelveltrano olives,
lemons, yellow wax beans, chipotle aioli

13

Stuffed Portobello Mushroom

oven roasted wild mushrooms, eggplant,
red peppers, fontina cheese, parmesan,
salsa verde

12

Pork & Beef Meatball On Polenta

meatball stuffed with fresh mozzarella,
marinara sauce, parmesan, polenta

15

Crispy Arancini

mozzarella stuffed risotto balls with choice of:
duck bolognese sauce or basil pesto

13

PIZZA

Classic Margherita

mozzarella, san marzano tomato sauce,
fresh basil, olive oil, parmesan

18

Wild Mushroom

fresh mozzarella, creamy béchamel, truffle oil

22

Aromatizzato

sopressata, spanish chorizo, pepperoni,
ghost pepper salami, black olives, onions

24

PASTA DELLA CASA

Spaghetti with Mussels & Clams*

homemade pork sausage, calabrian chile,
sautéed garlic, white wine, basil

24

Goat Cheese, Ricotta & Spinach Ravioli

roasted tomato, smoked paprika & garlic brodo,
basil, pecorino, english peas, pea shoots

24

Herb Infused Pappardelle & Short Rib Sugo

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

24

Creamy Risotto & Confit of Duck Leg

three cheese risotto, granny smith apples,
aged balsamic, crispy duck leg

28

Duck Bolognese

sonoma duck, classic mirepoix & red wine
on a bed of house made fettuccine

24

MAINS

Brasswood Ribeye Burger*

cambozola, little gem lettuce, grilled onions,
pasilla aioli, truffle fries, house pickle
add bacon or avocado \$3 organic egg \$4
(vegetarian? sub our stuffed mushroom for the patty)

19

Buttermilk Fried Flounder Sandwich*

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

20

Milanese Pork Sandwich

roma tomato & apple slaw, whole grain mustard,
mozzarella, arugula, rosemary potato chips
add avocado \$3

18

Grilled Ribeye 'Nicoise' Salad

mixed greens, red onion, kalamata olives,
green beans, cherry tomatoes, hard boiled egg,
honey mustard vinaigrette

20

Spicy Chipotle BBQ Ribs

honey cornbread, creamy cabbage slaw with
golden raisins, apple & scallions

30

SIDES

truffle parmesan fries & pasilla aioli

9

simple mixed greens, molasses vinaigrette

9

creamy polenta & EVOO

7

sautéed spinach, garlic & EVOO

7

roasted cauliflower, fennel pollen,
sherry vinegar

9

mushroom mac & cheese with truffle oil,
béchamel, thyme & gruyere

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

(707) 302-5101

3111 St. Helena Hwy. N., St. Helena CA 94574