Bread Service 3
house made rosemary & olive baguette, whipped butter & black sea salt

LUNCH (Served 11:30-4:00pm)
COLD
Raw Oysters* Sm/18
sherry mignonette, chives, lemon wedges
Roasted Beet Salad 14
chicgrass beets, orange segments, fennel, radish, pistachios, shaved ricotta salata, arugula, orange vinaigrette
Iceberg Wedge 12
bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes
Local Peach & Burrata 16
frisée, dried fruit chutney, prosciutto, balsamic reduction, micro greens
Chicken Caesar Salad* 16
grilled chicken, romaine, anchovy, shaved parmesan, garlic croutons

Beef Carpaccio 18
sapers, watercress, parmesan, lemon garlic aioli, extra virgin olive oil, sea salt
Seared Ahi Tuna* 20
mixed greens, avocados, hard boiled egg, carrots, snap peas, red onion, sesame aioli

HOT
Warm Brussels Sprout Salad*
bacon, caramelized onions, lemon, parmesan, soft cooked organic egg
French Onion Soup 12
beef & veal stock, onions, bay leaf, brasswood sangiovrese, crostini, gruyere cheese
Fritt* 13
rock shrimp, calamari, castelvetrano olives, lemons, yellow wax beans, chipotle aioli
Stuffed Portobello Mushroom 12
oven roasted wild mushrooms, eggplant, red peppers, fontina cheese, parmesan, salsa verde
Pork & Meatball On Polenta 15
meatball stuffed with fresh mozzarella, marinara sauce, parmesan, polenta
Crispy Arancini 13
mozzarella stuffed risotto balls with choice of: duck bolognese sauce or basil pesto

PIZZA
Classic Margherita 18
mozzarella, san marzano tomato sauce, fresh basil, olive oil, parmesan
Wild Mushroom 22
fresh mozzarella, creamy béchamel, truffle oil

Aromatizzato 24
soppressata, spanish chorizo, pepperoni, goat pepper salami, black olives, onions

PASTA DELLA CASA
Spaghetti with Mussels & Clams* 24
homemade pork sausage, calabrian chile, sauteed garlic, white wine, basil
Goat Cheese, Ricotta & Spinach Ravioli 24
roasted tomato, smoked paprika & garlic bread, basil, pecorino, english peas, pea shoots

Herb Infused Pappardelle & Short Rib Sugo 24
slow-cooked mushrooms, carrot & onion sofrito, parmesan, cabernet sugo
Creamy Risotto & Confit of Duck Leg 28
three cheese risotto, Granny smith apples, aged balsamic, crispy duck leg
Duck Bolognese 24
sonoma duck, classic mirepoix & red wine on a bed of house made fettuccine

MAINS
Brasswood Ribeye Burger* 19
cambriola, little gem lettuce, grilled onions, parmesan aioli, truffle fries, house pickle, add bacon or avocado $3 organic egg, $4 (vegetarian? sub our stuffed mushroom for the patty)
Buttermilk Fried Flounder Sandwich* 20
tartar sauce, little gem lettuce, tomato, avocado, arugula, ‘shoe string’ crispy onions & side of pickled vegetables on house brioche bun
Milanese Pork Sandwich 18
romato tomato & apple slaw, whole grain mustard, mozzarella, arugula, rosemary potato chips add avocado $3
Grilled Ribeye ‘Nicoise’ Salad 20
mixed greens, red onion, kalamata olives, green beans, cherry tomatoes, hard boiled egg, honey mustard vinaigrette
Spicy Chipotle BBQ Ribs 30
honey cornbread, creamy cabbage slaw with golden raisins, apple & scallions

SIDES 9
truffle parmesan fries & pasilla aioli
9
simple mixed greens, molasses vinaigrette
7
creamy polenta & EVOO
7
sauteed spinach, garlic & EVOO
9
roasted cauliflower, fennel pollen, sherry vinegar
12
mushroom mac & cheese with truffle oil, béchamel, thyme & gruyere

Executive Chef: David Nuno

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

General Manager: Jennifer Bohr

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