



BRASSWOOD
BAR + KITCHEN

ST. HELENA, NAPA VALLEY

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

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

COLD

Raw Oysters* Sm/18 Lg/32
sherry mignonette, chives, lemon wedges

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

Iceberg Wedge 13
*bacon, blue cheese dressing, chives,
gorgonzola crumbles, cherry tomatoes*

Lacinato Kale Salad 16
*local persimmons, pomegranate seeds, burrata,
black currants, prosciutto, molasses vinaigrette*

Chicken Caesar Salad* 16
*grilled chicken, romaine, anchovy,
shaved parmesan, garlic croutons*

Beef Carpaccio 18
*capers, watercress, parmesan, lemon garlic aioli,
extra virgin olive oil, sea salt*

Seared Ahi Tuna* 20
*mixed greens, avocado, hard boiled egg,
carrots, snap peas, red onion, sesame aioli*

HOT

Warm Brussels Sprout Salad* 14
*bacon, caramelized onions, lemon,
parmesan, soft cooked organic egg*

French Onion Soup 12
*beef & veal stock, onions, bay leaf,
red wine, crostini, gruyere cheese*

Fritti* 14
*rock shrimp, calamari, castelveltrano olives,
lemons, cauliflower, chipotle aioli*

Stuffed Portobello Mushroom 14
*oven roasted wild mushrooms, eggplant,
red peppers, fontina cheese, parmesan,
salsa verde*

Pork & Beef 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 20
*mozzarella, san marzano tomato sauce,
fresh basil, olive oil, parmesan*

Wild Mushroom 24
fresh mozzarella, creamy béchamel, truffle oil

Aromatizzato 24
*sopressata, spanish chorizo, pepperoni,
ghost pepper salami, black olives, onions*

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*

PASTA DELLA CASA

Spaghetti with Mussels & Clams* 26
*homemade pork sausage, calabrian chile,
sautéed garlic, white wine, basil*

Wild Mushroom & Ricotta Ravioli 24
*roasted mushrooms, porcini brodo, truffle oil,
parmesan, chives*

**Herb Infused Pappardelle &
Short Rib Sugo** 26
*slow-cooked mushrooms, carrot & onion soffrito,
parmesan, cabernet sugo*

Creamy Risotto & Confit of Duck Leg 28
*three cheese risotto, granny smith apples,
aged balsamic, crispy duck leg*

Duck Bolognese 26
*sonoma duck, classic mirepoix & red wine
on a bed of house made fettuccine*

Butternut Squash Lasagna 24
*roasted butternut squash, rainbow chard,
sage brown butter sauce, mozzarella, parmesan*

MAINS

Brasswood Ribeye Burger* 19
*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)*

Buttermilk Fried Flounder Sandwich* 20
*tartar sauce, little gem lettuces, tomato,
avocado, arugula, 'shoe-string' crispy onions &
side of pickled vegetables on house brioche bun*

Milanese Pork Sandwich 18
*roma 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

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

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