



DINNER

BRASSWOOD
BAR + KITCHEN

ST. HELENA, NAPA VALLEY

COLD

Raw Oysters* Sm/18
sherry mignonette, lemons Lg/32

Peach and Burrata 15
grilled yellow peach, Di Stefano burrata,
prosciutto, castelvetrano olive, arugula,
heirloom tomato, seasonal chutney

Iceberg Wedge 11
crispy bacon, blue cheese dressing,
gorgonzola crumbles, cherry tomatoes

Rainbow Chard Salad 12
pears, puffed crispy farro, currants, carrots,
petit basque cheese, garlic citronette

Roasted Beet Salad 12
roasted beets, mandarins, radish,
shaved ricotta salata, fennel, pistachios,
orange vinaigrette dressing

Prime Beef Carpaccio* 13
watercress, shaved hard boiled egg,
raw quail egg, truffle oil, capers, crostini

Seared Ahi Tuna* 18
mixed greens, avocado, hard boiled egg, carrots,
snap peas, onions, sesame aioli

HOT

Roasted Eggplant Lasagna 12
layers of pasta, san marzano tomato sauce,
roasted eggplant, basil leaves, parmesan,
caramelized mozzarella

Warm Brussel Sprout Salad* 12
bacon, caramelized onions, parmesan,
soft cooked egg

New England Soft Shell Crab 15
breaded and fried crab, arugula, frisée,
roasted poblanos, cilantro, remoulade sauce

Sweet White Corn Soup 11
creamed corn, grilled kernels,
star anise, aged balsamic, chives

Stuffed Portabella Mushroom 10
oven roasted organic squash, eggplant,
tomato & peppers, fontina cheese, salsa verde

Fritti 12
rock shrimp, calamari, castelvetrano olives,
green beans, romanesco, chipotle aioli

Pork & Beef Meatball On Polenta 13
meatball stuffed with fresh mozzarella,
spicy arrabbiata sauce, parmesan, polenta

Crispy Arancini 13
mozzarella stuffed risotto balls with choice of:
spicy beef bolognese sauce or basil pesto

Executive Chef:
David Nuno

General Manager:
Jennifer Bohr

Bread served upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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PASTA DELLA CASA

Duck Bolognese 22
sonoma duck fricasseed with classic mirpoix &
red wine on a bed of house made fettuccine

Spaghetti with Mussels and Clams 23
homemade pork sausage, calabrian chile,
sautéed garlic, white wine, fresh basil

Goat Cheese & Ricotta Ravioli 20
goat cheese & ricotta, brown butter,
parmesan, sliced organic zucchini

Herb Infused Pappardelle & Short Rib Sugo 20
slow cooked mushrooms, parmesan,
cabernet sugo

Zinfandel Infused Three Cheese Risotto & Confit Duck Leg 27
crispy sonoma duck leg, black mission figs,
thyme, port reduction, micro greens

MAINS

Pan Seared Halibut 32
heirloom tomato coulis, summer caponata,
crispy potato & herb croquette

Chicken Piccata 26
broccoli di cicco, potato puree,
shallot & caper piccata sauce

Herb Crusted Lamb Chop 34/90
cous cous & garlic confit, 'harissa',
rainbow chard, braised turnips, lamb jus
winemaker pairing: a bottle of
abiouness stanly ranch pinot noir 2013.
winemaker nicole abiouness

Pork Chop Scaloppini 30
thyme infused potato 'risotto',
roasted baby carrots, fresh spring corn,
mustard marsala cream sauce

Grilled Filet Mignon 42
gruyere potato gratin, broccolini,
truffle butter, wild mushrooms, red wine sauce

Dry Aged Porterhouse (for two) 85/280
choice of two sides
winemaker pairing: a bottle of bevan
cellars 'tench vineyard' oakville 2015
cabernet sauvignon. winemaker russell
bevan

SIDES

Truffle Parmesan Fries 7

Creamy Polenta & Olive Oil 7

Sautéed Spinach, Garlic & Olive Oil 7

Romano Beans, Parmesan, Spicy Chile Oil 7