

## LUNCH

### COLD

#### Raw Oysters\*

sherry mignonette, meyer lemons

Sm/18

Lg/32

#### Peach and Burrata

grilled yellow peach, Di Stefano burrata, prosciutto, castelveltrano olive, arugula, heirloom tomato, seasonal chutney

15

#### Rainbow Chard Salad

pears, puffed crispy farro, currants, julienned carrots, petit basque cheese, garlic citronette

12

#### Roasted Beet Salad

roasted beets, mandarins, fennel, radish, pistachios, shaved ricotta salata, orange vinaigrette

12

#### Prime Beef Carpaccio\*

watercress, shaved hard boiled egg, raw quail egg, truffle oil, crostini, shaved parmesan

13

#### Iceberg Wedge

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

11

#### Seared Ahi Tuna\*

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

18

### HOT

#### Warm Brussel Sprout Salad\*

bacon, caramelized onions, parmesan, soft cooked egg

12

#### New England Soft Shell Crab

breaded and fried crab, arugula, frisée, roasted poblanos, cilantro, remoulade sauce

15

#### Sweet White Corn Soup

creamed corn, grilled kernels, star anise, aged balsamic, chives

11

#### Fritti\*

rock shrimp, calamari, castelveltrano olives, green beans, romanesco, chipotle aioli

12

#### Stuffed Portabella Mushroom

oven roasted squash, eggplant, parmesan, tomato & peppers, fontina cheese, salsa verde

10

#### Pork & Beef Meatball On Polenta

meatball stuffed with fresh mozzarella, spicy arrabbiata sauce, parmesan, polenta

13

#### Crispy Arancini

mozzarella stuffed risotto balls with choice of: spicy beef bolognese sauce or summer basil pesto

13

#### Roasted Eggplant Lasagna

layers of pasta, san marzano tomato sauce, roasted eggplant, basil leaves, mozzarella

12

Executive Chef:

David Nuno

bread served upon request

General Manager:

Jennifer Bohr

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



BRASSWOOD  
BAR + KITCHEN

ST. HELENA, NAPA VALLEY

### PASTA DELLA CASA

#### Spaghetti with Mussels and Clams

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

23

#### Goat Cheese & Ricotta Ravioli

goat cheese & ricotta, citrus brown butter, parmesan, sliced organic zucchini

20

#### Herb Infused Pappardelle & Short Rib Sugo

slow-cooked mushrooms, parmesan, cabernet sugo

20

#### Zinfandel Infused Three Cheese

#### Risotto & Confit Duck Leg

crispy sonoma duck leg, black mission figs, thyme, port reduction, micro greens

27

#### Duck Bolognese

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

22

### MAINS

#### Chicken Caesar Salad

grilled chicken, romaine, shaved parmesan, garlic croutons

16

#### Brasswood Ribeye Burger\*

cambozola, butter lettuce, pasilla aioli, truffle fries, house pickle  
*add pancetta, avocado or fried egg \$3*

17

#### Milanese Pork Sandwich

green tomato & apple slaw, mustard, avocado, mozzarella, rosemary potato chips

17

#### Pan Seared Halibut

heirloom tomato coulis, summer caponata, crispy potato & herb croquette

32

### SIDES

Truffle Parmesan Fries

7

Creamy Polenta & Local Extra Virgin Olive Oil

7

Sautéed Spinach, Garlic & Extra Virgin Olive Oil

7

Romano Beans, Parmesan, Spicy Chile Oil

7

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