

BRASSWOOD

Bar + Kitchen

DINNER

COLD

Iceberg Wedge	13
bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes	
Pickled Beet Salad	14
golden beets, watermelon radish, pistachios, shaved ricotta salad, arugula,	
Prosciutto & Pear	16
burrata, dry fruit chutney, shaved fennel, frisée, lacinato kale, poppy seeds, creamy champagne vinaigrette	
Beef Carpaccio*	18
capers, watercress, sea salt, parmesan, lemon garlic aioli, evoo, crostini	
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	
Asparagus & Green Garlic Soup	14
garlic, yuzu, roasted asparagus spears, crème fraîche, viola edible flower	
Fritti*	14
rock shrimp, calamari, castelvetrano olives, lemons, cauliflower, chipotle aioli	
Pork & Beef Meatball on Polenta	16
meatball stuffed with fresh mozzarella, marinara sauce, parmesan, polenta	
Stuffed Portobello Mushroom	15
oven-roasted wild mushrooms, eggplant, red peppers, fontina, parmesan, salsa verde	
Crispy Arancini	14
mozzarella stuffed risotto balls with choice of: duck bolognese or basil pesto	

HOUSE PASTA

Spaghetti with Mussels & Clams*	26
homemade pork sausage, calabrian chili, sautéed garlic, white wine, basil	
Spring Pea Ravioli	26
blistered cherry tomatoes, shelled garden peas, yuzu butter, fried mint	
Herb Infused Pappardelle & Short Rib Sugo	26
slow-cooked mushrooms, carrot, & onion sofrito, parmesan, cabernet sugo	
Creamy Risotto & Confit of Duck Leg	30
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	
Grilled Zucchini Lasagna	22
fresh pasta, arrabiata sauce, oregano, parmesan, mozzarella	

PIZZA

Classic Margherita	22
mozzarella, san marzano tomato sauce, fresh basil, olive oil, parmesan	
Wild Mushroom	22
wild mushrooms, béchamel, truffle butter + add <i>crispy pancetta or organic egg</i> \$4	
Aromatizzato	24
soppressata, spanish chorizo, pepperoni, ghost pepper salami, black olives, onion	

MAINS

Chicken Piccata	30
roasted organic broccoli di ciccio, potatoes delfina, crème fraîche, shallot & caper piccata sauce	
Pan-Seared Scallops	34
saffron risotto, rainbow carrots, garden peas, watermelon radish, herbed butter	
Herb Crusted Lamb	36
cous cous & garlic confit, 'harissa' sauce, rainbow chard, braised turnips, lamb jus	
Spicy Chipotle BBQ Ribs	32
honey cornbread, creamy cabbage slaw with golden raisins, apple, scallions	
Klingeman Family Farms Grilled Pork Chop	38
garlic whipped potatoes, corn succotash, bacon cherry tomatoes, caramelized pineapple pork jus	
Flannery's 14 Day Dry Aged Rib Eye	60
grilled broccolini, potato gratin, carrot, mushroom & red wine jus, truffle butter	
Flannery's 14 Day Dry Aged 40oz Porterhouse (for two)	150
choice of two sides	

SIDES

Truffle Parmesan Fries	pasilla aioli	9
Mixed Greens	molasses vinaigrette	9
Creamy Polenta	parmesan, fontina, crescenza	7
Sautéed Spinach	garlic, evoo	7
Grilled Asparagus	evoo, salt & pepper	9
Homemade Sourdough Focaccia (serves two)		9
kalamata olive & balsamic whipped butter, black sea salt		

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

BRASSWOOD BAR + KITCHEN

LUNCH 11:30 AM - 4:00 PM *Daily*

DINNER 4:00 PM - 9:00 PM *Daily*

Executive Chef Chris Johnson
General Manager Jennifer Bohr

