

BRASSWOOD

Bar + Kitchen

LUNCH

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 & Leek Soup	14
garlic, yuzu, roasted asparagus spears, crème fraîche, viola edible flower	
Fritti*	14
rock shrimp, calamari, castelvetrano olives, lemons, cauliflower, chipotle aioli	
Stuffed Portobello Mushroom	15
oven-roasted wild mushrooms, eggplant, red peppers, fontina, parmesan, salsa verde	
Pork & Beef Meatball on Polenta	16
meatball stuffed with fresh mozzarella, marinara sauce, parmesan, polenta	
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 soffrito, 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</i> or <i>organic egg</i> \$4	
Aromatizzato	24
soppressata, spanish chorizo, pepperoni, ghost pepper salami, black olives, onion	

MAINS

Brasswood Ribeye Burger*	20
cambozola, little gem lettuce, grilled onions, passion aioli, truffle fries, house pickle	
Chicken Caesar Salad*	18
grilled chicken, romaine, anchovy, shaved parmesan, garlic croutons	
Grilled Chicken Sandwich	20
mozzarella, sweet & sour apple slaw, chipotle aioli, plain fries + add avocado \$3	
Buttermilk Fried Flounder Sandwich	20
tartar sauce, little gem lettuce, tomato, avocado, arugula, shoestring onion rings, pickled veggies	
Flannery's Ribeye Steak 'Nicoise' Salad	22
mixed greens, red onion, kalamata olives, green beans, cherry tomatoes, hard-boiled egg, honey mustard vinaigrette + add small fries \$6	
Spicy Chipotle BBQ Ribs	32
honey cornbread, creamy cabbage slaw with golden raisins, apple, scallions	

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

