

DINNER

COLD

Iceberg Wedge	14
bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes	
Pickled Beet Salad	14
golden beets, watermelon radish, pistachios, shaved ricotta salad, arugula,	
Prosciutto & Grilled Tenbrink Farms Stonefruit	16
burrata, crispy shallots, local micro greens, evoo, saba	
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	
Sweet Corn Soup	14
crispy pancetta, chives	
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	
Fungi Misto	15
roasted eggplant & red peppers, crimini & king oyster mushrooms, salsa verde	
Crispy Arancini	15
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	
Ricotta & Pea Ravioli	26
roasted san marzano tomato, garlic, mint, tarragon, ramp oil, pecorino fricco	
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 Ronde De Nice Squash 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, kalamata olives, onion	

MAINS

Chicken Piccata	30
organic green & yellow wax beans, 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	34
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 asparagus, 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)	organic whipped butter with squash blossoms, himalayan pink salt	9

*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

