

LUNCH

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 Stone Fruit 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

Fungi Misto 15
roasted eggplant & peppers, crimini & king oyster mushrooms, salsa verde

Pork & Beef Meatball on Polenta 16
meatball stuffed with fresh mozzarella, marinara sauce, parmesan, polenta

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 *crispy pancetta or organic egg* \$4

Aromatizzato 24
soppressata, spanish chorizo, pepperoni, ghost pepper salami, kalamata 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

Flat Iron 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 34
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
squash blossom tempered butter, himalayan pink 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*

