

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 salata, arugula,	
Prosciutto & Persimmon Salad	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	
Classic French Onion	14
caramelized onions, veal stock, gruyere & parmesan, crostini, 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	
Roasted Butternut Squash Ravioli	26
sage brown butter, parmesan, amaretti crumble, crispy sage	
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	
Roasted Mushroom Lasagna	22
fresh pasta, sage, béchamel, fontina, mozzarella, parmesan, roasted mushrooms	

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, grilled onion, cherry tomato	

MAINS

Brasswood Ribeye Burger*	20
cambozola, little gem lettuce, grilled onions, pasilla 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	10
Creamy Polenta	parmesan, fontina, crescenza	7
Sautéed Spinach	garlic, evoo	7
Roasted Cauliflower	evoo, fennel pollen	9
Homemade Sourdough Focaccia (serves two)	squash blossom tempered butter, black sea salt	9
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness		
A 20% gratuity is added to parties of 5 or more		

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*

