

DINNER

COLD

Iceberg Wedge	15
bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes	
Pickled Beet Salad	14
local beets, watermelon radish, pistachios, shaved ricotta salata, arugula,	
Prosciutto & Persimmon	18
burrata, crispy shallots, local micro greens, extra virgin olive oil, 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*	15
bacon, caramelized onions, lemon, parmesan, soft cooked organic egg	
Classic French Onion	14
caramelized onions, veal stock, gruyere & parmesan, crostini, chives	
Fritti*	15
rock shrimp, calamari, castelvetrano olives, lemons, cauliflower, chipotle aioli	
Pork & Beef Meatball on Polenta	18
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

Roasted Mushroom Lasagna	24
fresh pasta, sage, béchamel, fontina, mozzarella, panko & parmesan crust, roasted mushrooms	
Spaghetti with Mussels & Clams*	26
homemade pork sausage, calabrian chili, sautéed garlic, white wine, basil	
Butternut Squash Ravioli	26
sage brown butter, parmesan, amaretti crumble, crispy sage	
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	

PIZZA

Classic Margherita	22
mozzarella, san marzano tomato sauce, fresh basil, olive oil, parmesan	
Wild Mushroom	24
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

Chicken Piccata	32
roasted cauliflower, fennel pollen, potatoes delfina, crème fraîche, shallot & caper piccata sauce	
Pan-Seared Scallops	38
winter squash & celery root puree, shaved fennel & watermelon radish salad, roasted pepitas, herbed butter	
Herb Crusted Lamb	38
cous cous & garlic confit, 'harissa' sauce, rainbow chard, braised turnips, lamb jus	
Spicy Chipotle BBQ Ribs	36
honey cornbread, creamy cabbage slaw with golden raisins, apple, scallions	
Klingeman Family Farms Grilled Pork Chop	40
garlic whipped potatoes, brussels sprouts, bacon, honeynut squash, pomegranate reduction	
Schmitz Ranch Prime New York Steak	55
grilled broccolini, potato gratin, truffle butter, hen of the woods & red wine reduction	
Creekstone 14 Day Dry Aged 40oz Porterhouse (for two)	150
choice of two sides	

SIDES

Truffle Parmesan Fries	pasilla aioli	9
Mixed Greens	molasses vinaigrette	10
Creamy Polenta	parmesan, fontina, crescenza	9
Sautéed Spinach	garlic, evoo	7
Roasted Cauliflower	evoo, fennel pollen	9
Homemade Sourdough Focaccia (serves two)	organic whipped butter with squash blossoms, black lava hawaiian 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

UPDATED CORKAGE POLICY: **\$30 PER 750 ML**

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

