

# LUNCH

## COLD

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<b>Iceberg Wedge</b>	15
bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes	
<b>Pickled Beet Salad</b>	14
golden beets, watermelon radish, pistachios, shaved ricotta salata, arugula,	
<b>Prosciutto &amp; Persimmon Salad</b>	18
burrata, crispy shallots, local micro greens, evoo, saba	
<b>Beef Tenderloin Carpaccio*</b>	20
capers, watercress, sea salt, parmesan, lemon garlic aioli, evoo, crostini	

<b>Seared Ahi Tuna*</b>	20
mixed greens, avocado, hard-boiled egg, carrots, snap peas, red onion, sesame aioli	

## HOT

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<b>Warm Brussels Sprout Salad*</b>	15
bacon, caramelized onions, lemon, parmesan, soft cooked organic egg	
<b>Classic French Onion</b>	14
caramelized onions, veal stock, gruyere & parmesan, crostini, chives	
<b>Fritti*</b>	15
rock shrimp, calamari, castelvetrano olives, lemons, cauliflower, chipotle aioli	
<b>Pork &amp; Beef Meatball on Polenta</b>	18
meatball stuffed with fresh mozzarella, marinara sauce, parmesan, polenta	
<b>Crispy Arancini</b>	15
mozzarella stuffed risotto balls with choice of: duck bolognese or basil pesto	

## HOUSE PASTA

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<b>Roasted Mushroom Lasagna</b>	24
fresh pasta, sage, béchamel, fontina, mozzarella, parmesan, roasted mushrooms	
<b>Spaghetti with Mussels &amp; Clams*</b>	26
homemade pork sausage, calabrian chili, sautéed garlic, white wine, basil	
<b>Roasted Butternut Squash Ravioli</b>	26
sage brown butter, parmesan, amaretti crumble, crispy sage	
<b>Herb Infused Pappardelle &amp; Short Rib Sugo</b>	26
slow-cooked mushrooms, carrot, & onion soffrito, parmesan, cabernet sugo	
<b>Creamy Risotto &amp; Confit of Duck Leg</b>	30
three cheese risotto, granny smith apples, aged balsamic, crispy duck leg	
<b>Duck Bolognese</b>	26
sonoma duck, classic mirepoix & red wine on a bed of house-made fettuccine	

## PIZZA

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<b>Classic Margherita</b>	22
mozzarella, san marzano tomato sauce, fresh basil, olive oil, parmesan	
<b>Wild Mushroom</b>	24
wild mushrooms, béchamel, truffle butter + add <i>crispy pancetta or organic egg</i> \$4	
<b>Aromatizzato</b>	24
soppressata, spanish chorizo, pepperoni, ghost pepper salami, kalamata olives, grilled onion, cherry tomato	

## MAINS

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<b>Brasswood Ribeye Burger*</b>	20
cambozola, little gem lettuce, grilled onions, pasilla aioli, truffle fries, house pickle + add <i>avocado, bacon, organic egg</i> \$4ea.	
<b>Chicken Caesar Salad*</b>	20
grilled chicken, romaine, anchovy, shaved parmesan, garlic croutons	
<b>Grilled Chicken Sandwich</b>	22
mozzarella, sweet & sour apple slaw, chipotle aioli, plain fries + add <i>avocado</i> \$3	
<b>Buttermilk Fried Flounder Sandwich*</b>	22
tartar sauce, little gem lettuce, tomato, avocado, arugula, shoestring onion rings, pickled veggies	
<b>Flat Iron Steak 'Nicoise' Salad</b>	22
mixed greens, red onion, kalamata olives, green beans, cherry tomatoes, hard-boiled egg, honey mustard vinaigrette + add <i>small fries</i> \$6	
<b>Spicy Chipotle BBQ Ribs</b>	36
honey cornbread, creamy cabbage slaw with golden raisins, apple, scallions	

## SIDES

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<b>Truffle Parmesan Fries</b>	pasilla aioli	9
<b>Mixed Greens</b>	molasses vinaigrette	10
<b>Creamy Polenta</b>	parmesan, fontina, crescenza	9
<b>Sautéed Spinach</b>	garlic, evoo	7
<b>Roasted Cauliflower</b>	evoo, fennel pollen	9
<b>Homemade Sourdough Focaccia (serves two)</b>	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

UPDATED CORKAGE POLICY: \$30 PER 750 ML

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## 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

