

LUNCH

COLD

Iceberg Wedge	15
bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes	
Pickled Beet Salad	14
golden beets, watermelon radish, pistachios, shaved ricotta salata, arugula,	
Prosciutto & Asian Pear Salad	18
burrata, crispy shallots, local micro greens, evoo, saba	
Beef Tenderloin Carpaccio*	20
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 Soup	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, parmesan, roasted mushrooms	
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	

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

Brasswood Ribeye Burger*	20
cambozola, little gem lettuce, grilled onions, pasilla aioli, truffle fries, house pickle + add <i>avocado, bacon, organic egg</i> \$4ea.	
Chicken Caesar Salad*	20
grilled chicken, romaine, anchovy, shaved parmesan, garlic croutons	
Grilled Chicken Sandwich	22
mozzarella, sweet & sour apple slaw, chipotle aioli, plain fries + add <i>avocado</i> \$3	
Buttermilk Fried Flounder Sandwich*	22
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 <i>small fries</i> \$6	
Spicy Chipotle BBQ Ribs	36
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	9
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

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

