

DINNER

COLD

Mixed Greens	12
cucumbers, toybox tomatoes, radish, molasses vinaigrette	
Iceberg Wedge	15
bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes	
Pickled Beet Salad	14
watermelon radish, pistachios, shaved ricotta salata, arugula,	
Prosciutto & Grilled Stone Fruit Salad	18
burrata, crispy shallots, local micro greens, extra virgin olive oil, saba dressing	
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	
Summer Vegetable Soup	14
summer squash, assortment of beans, tomatoes, spinach, & fried basil	
Fritti*	15
rock shrimp, calamari, castelvetrano olives, lemons, cauliflower, chipotle aioli	
Pork & Beef Meatball on Polenta	18
meatball stuffed with mozzarella, marinara sauce, parmesan, creamy 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	
Roasted Corn Ravioli	26
corn nage, roasted corn, toybox tomatoes, fried basil & chive oil	
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, crispy duck leg, fresh apriums, thyme, aged balsamic	
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	
Fig Pizza	25
evoo, gorgonzola, arugula, blasamic reduction +prosciutto \$5	
Aromatizzato	24
soppressata, spanish chorizo, pepperoni, ghost pepper salami, kalamata olives, grilled onion, cherry tomato	

MAINS

Chicken Piccata	34
roasted cauliflower, fennel pollen, potatoes delfina, crème fraîche, shallot & caper piccata sauce	
Pan-Seared Scallops	38
purple sweet potato puree, tamari beurre blanc, micro greens & crispy sunchokes	
Herb Crusted Lamb	38
cous cous & garlic confit, 'harissa' sauce, rainbow chard, braised turnips, red wine jus	
Spicy Chipotle BBQ Pork Ribs	36
honey cornbread, creamy cabbage slaw with golden raisins, apple, scallions	
Klingeman Family Farms Grilled Pork Chop	40
sweet corn succotash, bacon, basil, sweetie drop peppers, teardrop tomatoes, whipped potatoes, whole grain mustard sauce	
Schmitz Ranch Prime New York Steak	55
yellow wax & blue lake beans, potato gratin, truffle butter, wild mushroom & red wine reduction	
Creekstone 14 Day Aged 40oz Porterhouse (for two)	150
choice of two sides	

SIDES

Truffle Parmesan Fries	pasilla aioli	9
Heirloom Tomatoes	evoo, basil, balsamic reductions	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 Nestor Flores-Orozco

