

# LUNCH

## COLD

<b>Mixed Greens</b>	12
cucumbers, toybox tomatoes, radish, molasses vinaigrette	
<b>Iceberg Wedge</b>	15
bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes	
<b>Pickled Beet Salad</b>	14
watermelon radish, pistachios, shaved ricotta salata, arugula,	
<b>Prosciutto &amp; Grilled Stone Fruit Salad</b>	18
burrata, crispy shallots, local micro greens, evoo, saba dressing	
<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

<b>Warm Brussels Sprout Salad*</b>	15
bacon, caramelized onions, lemon, parmesan, soft cooked organic egg	
<b>Summer vegetable Soup</b>	14
summer squash, assortment of beans, tomatoes, spinach, & fried basil	
<b>Fritti*</b>	15
rock shrimp, calamari, castelvetro olives, lemons, cauliflower, chipotle aioli	
<b>Pork &amp; Beef Meatball on Polenta</b>	18
meatball stuffed with mozzarella, marinara sauce, parmesan, creamy polenta	
<b>Crispy Arancini</b>	15
mozzarella stuffed risotto balls with choice of: duck bolognese or basil pesto	

## HOUSE PASTA

<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 Corn Ravioli</b>	26
corn nage, roasted corn, toybox tomatoes, fried basil & chive oil	
<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, crispy duck leg, fresh apriums, thyme, aged balsamic	
<b>Duck Bolognese</b>	26
sonoma duck, classic mirepoix & red wine on a bed of house-made fettuccine	

## PIZZA

<b>Classic Margherita</b>	22
mozzarella, san marzano tomato sauce, fresh basil, olive oil, parmesan	
<b>Fig Pizza</b>	25
evoo, gorgonzola, arugula, blasamic reduction +prosciutto \$5	
<b>Aromatizzato</b>	24
soppressata, spanish chorizo, pepperoni, ghost pepper salami, kalamata olives, grilled onion, cherry tomato	

## MAINS

<b>Brasswood Ribeye Burger*</b>	20
cambozola, gem lettuce, grilled onions, pasilla aioli, plain fries, house pickle + add avocado, bacon, organic egg \$4ea.	
<b>Chicken Caesar Salad*</b>	20
grilled chicken, romaine, anchovy, parmesan, garlic croutons	
<b>Grilled Chicken Sandwich</b>	22
mozzarella, sweet & sour apple slaw, chipotle aioli, plain fries + add avocado \$3	
<b>Buttermilk Fried Flounder Sandwich*</b>	22
tartar sauce, 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 small fries \$6	
<b>Spicy Chipotle BBQ Pork Ribs</b>	36
honey cornbread, creamy cabbage slaw with golden raisins, apple, scallions	

## SIDES

<b>Truffle Parmesan Fries</b>	pasilla aioli	9
<b>Heirloom Tomatoes</b>	evoo, basil, balsamic reductions	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>		9
squash blossom tempered butter, black sea salt		

\*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

