

DINNER

COLD

Mixed Greens	14
cucumbers, cherry tomatoes, radish, molasses vinaigrette	
Iceberg Wedge	15
bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes	
Pickled Beet Salad	16
watermelon radish, pistachios, shaved ricotta salata, arugula,	
Prosciutto & Poached Pear Salad	18
rosé & port poached pears, burrata, crispy shallots, local micro greens, evoo, 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

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

HOUSE PASTA

Roasted Mushroom Lasagna	24
fresh pasta, sage, béchamel, fontina, mozzarella, panko & parmesan crust, roasted mushrooms	
Spaghetti with Mussels & Clams*	28
homemade pork sausage, calabrian chili, sautéed garlic, white wine, basil	
Butternut Squash Ravioli	27
sage brown butter, ricotta & parmesan, amaretti cookie crumble	
Herb Infused Pappardelle & Short Rib Sugo	28
slow-cooked mushrooms, carrot, & onion soffrito, parmesan, cabernet sugo	
Creamy Risotto & Confit of Duck Leg	30
three cheese risotto, crispy duck leg, green apples, thyme, aged balsamic	
Duck Bolognese	27
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 Pizza	24
mozzarella, béchamel, truffle oil <i>+ pancetta \$5</i>	
Aromatizzato	26
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, herb beurre blanc, vincotto, baby carrots, frisee & crispy onions	
Herb Crusted Lamb	38
cous cous & garlic confit, 'harissa' sauce, rainbow chard, braised turnips, red wine jus	
Chipotle BBQ Pork Ribs	36
honey cornbread, creamy cabbage slaw with golden raisins, apple, scallions	
Klingeman Family Farms Grilled Pork Chop	40
roasted brussels sprouts & delicata squash with applewood smoked bacon, garlic whipped potatoes, apple-rosemary demi glace	
Schmitz Ranch Prime New York Steak	55
broccolini, 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
Prosciutto & Pesto	parsley, hazelnut, garlic, pecorino romano cheese, evoo	10
Creamy Polenta	parmesan, fontina, crescenza	9
Sautéed Spinach	garlic, evoo	7
Roasted Cauliflower	evoo, fennel pollen	9
Homemade Sourdough Focaccia (serves two)		9
<i>*please allow 10 min to ensure proper serving temperature*</i>		
organic whipped butter with kalamata olives		

**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

