

BRASSWOOD

Bar + Kitchen

menu is subject to change

STARTERS

Classic French Onion Soup	14
caramelized onions, gruyere & parmesan, veal & chicken stock, thyme, crostini, chives	
Crispy Arancini	15
mozzarella stuffed risotto balls with choice of: duck bolognese or basil pesto	
Fritto Misto*	18
rock shrimp, calamari, castelvetrano olives, lemons, cauliflower, chipotle aioli	
Beef Carpaccio	20
capers, pea shoots, sea salt, parmesan, lemon garlic aioli, crostini	
Mussels & Clams*	28
homemade pork sausage, calabrian chili, sautéed garlic, white wine, basil, grilled bruschetta + spaghetti \$3	

SALADS

Warm Brussels Sprout Salad*	15
bacon, caramelized onions, lemon, parmesan, soft cooked organic egg	
Iceberg Wedge	15
bacon, chives, gorgonzola crumbles, cherry tomatoes, blue cheese dressing	
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	
Chicken Caesar Salad	22
romaine, shaved parmesan, garlic croutons	
Ahi Tuna Salad	22
seared ahi tuna, mixed greens, organic hard-boiled egg, green beans, kalamata olives, red onion, avocado, sesame aioli, mustard vinaigrette	
Steak Salad	25
mixed greens, organic hard-boiled egg, green beans, kalamata olives, red onion, toybox tomatoes, honey mustard vinaigrette	

HOUSE PASTA

Spaghetti with Meatball	28
traditional spaghetti, house marinara & gigante meatball.	
Goat Cheese Ravioli	27
spring pea coulis, meyer lemon zest, micro greens	
Short Rib Sugo	28
slow-cooked short ribs, carrot, & onion soffrito, mushrooms, cabernet sauvignon, parmesan, house-made pappardelle pasta	
Duck Bolognese	28
sonoma duck, classic mirepoix & red wine, pecorino romano, house-made pappardelle pasta	
Creamy Risotto & Confit of Duck Leg	30
three cheese risotto, crispy duck leg, green apples, thyme, aged balsamic	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

WOODFIRED PIZZAS

Seasonal Pizza	AQ
ask your server for details	
Classic Margherita	22
mozzarella, san marzano tomato sauce, fresh basil, olive oil, parmesan	
Wild Mushroom Pizza	24
mozzarella, béchamel, truffle oil + pancetta \$5	
Aromatizzato	26
soppressata, spanish chorizo, pepperoni, ghost pepper salami, kalamata olives, grilled onion, cherry tomato	

MAINS

The Brasswood Burger	22
cambozola, gem lettuce, grilled onions, pasilla aioli, original fries, house pickle + avocado, bacon, or organic egg \$4 each	
Chicken Piccata	34
roasted cauliflower, fennel pollen, potatoes delfina, crème fraîche, shallot & caper picatta sauce	
Pan-Seared Scallops	38
parsnip & celery root puree, roasted asparagus, saffron beurre blanc, vincotto	
Herb Crusted Lamb	38
cous cous & garlic confit, 'harissa' sauce, rainbow chard, braised turnips, red wine jus	
Klingeman Family Farms Grilled Pork Chop	40
roasted brussels sprouts & applewood smoked bacon, garlic whipped potatoes, balsamic demi glace	
Schmidtz Ranch Angus Fliet	55
blue lake beans, potato gratin, wild mushrooms, red wine reduction	
Creekstone 14 Day Aged 40oz Porterhouse	150
serves two, choice of two sides available after 4pm	

SIDES

Truffle Parmesan Fries	9
pasilla aioli	
Prosciutto & Pesto	10
arugula, hazelnut, garlic, pecorino romano cheese	
Sautéed Spinach	7
garlic, evoo	
Roasted Cauliflower	9
evoo, fennel pollen	

THE *Cellars* WINE + FOOD PAIRING

\$135 per person | Full table participation required
Chef selected dishes with Brasswood Cellars wines
Ask your server for more details

Executive Chef Chris Johnson
Food & Beverage Dir. Craig Karas
General Manager Nestor Flores-Orozco

20% gratuity is added to parties of 5 or more