

STARTERS

Summer Corn Soup	14
aleppo chili spiced corn nuts, creme fraiche, 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, bitter greens	
Prosciutto & Grilled Stone Fruit Salad	18
grilled stone fruit, 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, summer beans, kalamata olives, red onion, avocado, sesame aioli, mustard vinaigrette	
Steak Salad	27
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.	
Ricotta & Parmesan Ravioli	27
charred heirloom tomato and tarragon sauce, parmesan frico	
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	
Wild Mushroom Pizza	24
mozzarella, béchamel, truffle oil + pancetta \$5	
Aromatizzato	28
soppressata, spanish chorizo, pepperoni, ghost pepper salami, kalamata olives, grilled onion, cherry tomatoes	

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 fraiche, shallot & caper picatta sauce	
Pan-Seared Scallops	38
parsnip & celery root puree, roasted summer squash, microgreens, vincotto	
Herb Crusted Lamb Chops	38
cous cous & garlic confit, 'harissa' sauce, rainbow chard, braised turnips, red wine jus	
Klingeman Family Farms Grilled Pork Chop	40
corn succotash, garlic whipped potatoes, sweetie drop peppers, mustard demi glace	
Schmitz Ranch Black Angus Filet	55
summer long 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	
Heirloom Tomatoes	10
basil, balsamic reduction, extra virgin olive oil	
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

Corkage \$30 per 750 mL,
we gladly waive one corkage for every bottle purchased