

## STARTERS

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

## SALADS

<b>Warm Brussels Sprout Salad*</b> bacon, caramelized onions, lemon, parmesan, soft cooked organic egg	15
<b>Iceberg Wedge</b> bacon, chives, gorgonzola crumbles, cherry tomatoes, blue cheese dressing	15
<b>Pickled Beet Salad</b> watermelon radish, pistachios, shaved ricotta salata, bitter greens	16
<b>Prosciutto &amp; Poached Pear Salad</b> bosc pear, burrata, crispy shallots, local micro greens, evoo, saba dressing	18
<b>Chicken Caesar Salad</b> romaine, shaved parmesan, garlic croutons	22
<b>Ahi Tuna Salad</b> seared ahi tuna, mixed greens, organic hard- boiled egg, summer beans, kalamata olives, red onion, avocado, sesame aioli, mustard vinaigrette	22
<b>Steak Salad</b> mixed greens, organic hard-boiled egg, green beans, kalamata olives, red onion, toybox tomatoes, honey mustard vinaigrette	27

## HOUSE PASTA

<b>Spaghetti with Meatball</b> traditional spaghetti, house marinara, & gigante meatball.	28
<b>Butternut Squash Ravioli</b> brown butter cream sauce, fried sage, parmesan, crumbled amaretti	27
<b>Short Rib Sugo</b> slow-cooked short ribs, carrot, & onion soffrito, mushrooms, cabernet sauvignon, parmesan, house-made pappardelle pasta	28
<b>Duck Bolognese</b> sonoma duck, classic mirepoix & red wine, pecorino romano, house-made pappardelle pasta	28
<b>Creamy Risotto &amp; Confit of Duck Leg</b> three cheese risotto, crispy duck leg, green apples, thyme, aged balsamic	30

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

## WOODFIRED PIZZAS

<b>Seasonal Pizza</b> ask your server for details	AQ
<b>Classic Margherita</b> mozzarella, san marzano tomato sauce, fresh basil, olive oil	22
<b>Wild Mushroom Pizza</b> mozzarella, béchamel, truffle oil + pancetta \$5	24
<b>Aromatizzato</b> soppressata, spanish chorizo, pepperoni, ghost pepper salami, kalamata olives, grilled onion, cherry tomatoes	28

## MAINS

<b>The Brasswood Burger</b> cambozola, gem lettuce, grilled onions, pasilla aioli, original fries, house pickle + avocado, bacon, or organic egg \$4 each	22
<b>Chicken Piccata</b> roasted cauliflower, fennel pollen, potatoes delfina, crème fraîche, shallot & caper piccata sauce	34
<b>Pan-Seared Scallops</b> parsnip & celery root puree, roasted summer squash, microgreens, vincotto	38
<b>Herb Crusted Lamb Chops</b> cous cous & garlic confit, 'harissa' sauce, rainbow chard, braised turnips, red wine jus	38
<b>Klingeman Family Farms Grilled Pork Chop</b> brussels sprouts, bacon, delicata squash, whipped potatoes, apple-rosemary demiglace	40
<b>Schmitz Ranch Black Angus Filet</b> broccolini, potato gratin, wild mushrooms, red wine reduction	55
<b>Creekstone 14 Day Aged 40oz Porterhouse</b> serves two, choice of two sides available after 4pm	150

## SIDES

<b>Truffle Parmesan Fries</b> pasilla aioli	9
<b>Prosciutto &amp; Hazlenut-Arugula Pesto</b>	10
<b>Sautéed Spinach</b> garlic, evoo	7
<b>Roasted Cauliflower</b> evoo, fennel pollen	9

## 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