

STARTERS

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

SALADS

Warm Brussels Sprout Salad* bacon, caramelized onions, lemon, parmesan, soft cooked organic egg	18
Iceberg Wedge bacon, chives, gorgonzola crumbles, cherry tomatoes, blue cheese dressing	15
Pickled Beet Salad watermelon radish, pistachios, shaved ricotta salata, bitter greens	16
Prosciutto & Poached Pear Salad bosc pear, burrata, crispy shallots, local micro greens, evoo, saba dressing	18
Chicken Caesar Salad romaine, shaved parmesan, garlic croutons	22
Ahi Tuna Salad seared ahi tuna, mixed greens, organic hard- boiled egg, hericot vert beans, kalamata olives, red onion, avocado, sesame aioli, mustard vinaigrette	22
Steak Salad mixed greens, organic hard-boiled egg, green beans, kalamata olives, red onion, toybox tomatoes, honey mustard vinaigrette available before 4pm	27

HOUSE PASTA

Spaghetti with Meatball traditional spaghetti, house marinara, & gigante meatball.	29
Spinach & Ricotta Ravioli arrabiata, red pepper flakes, garlic, basil, parmigiano reggiano	27
Short Rib Sugo slow-cooked short ribs, carrot, & onion soffrito, mushrooms, cabernet sauvignon, parmesan, house-made pappardelle pasta	28
Duck Bolognese sonoma duck, classic mirepoix & red wine, pecorino romano, house-made pappardelle pasta	28
Creamy Risotto & Confit of Duck Leg three cheese risotto, crispy duck leg, green apples, thyme, aged balsamic	32

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

WOODFIRED PIZZAS

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

MAINS

The Brasswood Burger cambozola, gem lettuce, grilled onions, pasilla aioli, original fries, house pickle + <i>avocado, bacon</i> (\$4 each) or <i>organic egg</i> (\$5) available before 4pm	22
Chicken Piccata roasted cauliflower, fennel pollen, potatoes delfina, crème fraîche, shallot & caper piccata sauce	34
Pan-Seared Scallops saffron spring pea risotto, parmesan, mascarpone, fontina, baby carrots, micros	38
Herb Crusted Lamb Chops cous cous & garlic confit, 'harissa' sauce, rainbow chard, braised turnips, red wine jus	38
Klingeman Family Farms Grilled Pork Chop garlic whipped potatoes, snap peas, applewood smoked bacon, caramelized onions, balsamic demi glace	40
Creekstone New York Steak sautéed green beans, potato gratin, wild mushrooms, red wine reduction	55
Creekstone 14 Day Aged 40oz Porterhouse serves two, choice of two sides available after 4pm	150

SIDES

Truffle Parmesan Fries pasilla aioli	9
Prosciutto & Hazlenut-Arugula Pesto	10
Sautéed Spinach garlic, evoo	7
Roasted Cauliflower 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
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