

## STARTERS

<b>French Onion Soup</b>	15
caramelized onions, gruyere & parmesan, veal & chicken stock, thyme, crostini, chives	
<b>Crispy Arancini</b>	15
mozzarella stuffed risotto balls with choice of: duck bolognese or basil pesto	
<b>Fritto Misto*</b>	22
rock shrimp, calamari, castelvetrano olives, lemons, cauliflower, chipotle aioli	
<b>Beef Carpaccio</b>	24
capers, pea shoots, sea salt, parmesan, lemon garlic aioli, grissini	
<b>Mussels &amp; Clams*</b>	28
homemade pork sausage, calabrian chili, sautéed garlic, white wine, basil, grilled bruschetta + spaghetti \$3	

## SALADS

<b>Warm Brussels Sprout Salad*</b>	18
bacon, caramelized onions, lemon, parmesan, soft cooked organic egg	
<b>Iceberg Wedge</b>	15
bacon, chives, gorgonzola crumbles, cherry tomatoes, blue cheese dressing	
<b>Pickled Beet Salad</b>	16
watermelon radish, pistachios, shaved ricotta salata, bitter greens	
<b>Chicken Caesar Salad</b>	22
romaine, shaved parmesan, garlic croutons	
<b>Poached Pear &amp; Prosciutto Salad</b>	18
burrata, crispy shallots, local micro greens, evoo, saba dressing	
<b>Ahi Tuna Salad*</b>	26
seared ahi tuna, mixed greens, organic hard-boiled egg, hericot vert beans, kalamata olives, red onion, avocado, sesame aioli, mustard vinaigrette	
<b>Steak Salad</b>	30
mixed greens, organic hard-boiled egg, green beans, kalamata olives, red onion, toybox tomatoes, honey mustard vinaigrette available before 4pm	

## HOUSE PASTA

<b>Spaghetti &amp; Meatball</b>	29
traditional spaghetti, house marinara, & gigante meatball.	
<b>Butternut Squash Ravioli</b>	27
sage brown butter, shaved parmesan, fried sage, amaretti	
<b>Short Rib Sugo</b>	32
slow-cooked short ribs, carrot, & onion soffrito, mushrooms, cabernet sauvignon, parmesan, house-made pappardelle pasta	
<b>Duck Bolognese</b>	32
sonoma duck, classic mirepoix & red wine, pecorino romano, house-made pappardelle pasta	
<b>Creamy Risotto &amp; Confit of Duck Leg</b>	38
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

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

## MAINS

<b>Chicken Piccata</b>	36
roasted cauliflower, fennel pollen, potatoes delfina, crème fraîche, shallot & caper piccata sauce	
<b>Klingeman Family Farms Grilled Pork Chop</b>	40
garlic whipped potatoes, brussels sprout, butternut squash, pomegranate demi glace, applewood smoked bacon,	
<b>Chipotle BBQ Pork Ribs</b>	38
honey cornbread creamy cabbage slaw, golden raisins, apple, scallions	
<b>Herb Crusted Lamb Chops</b>	42
cous cous & garlic confit, 'harissa' sauce, rainbow chard, braised turnips, red wine jus	
<b>Pan-Seared Scallops*</b>	40
saffron spring pea risotto, parmesan, mascarpone, fontina, baby carrots, micros	
<b>Creekstone Prime New York Steak</b>	65
sautéed green beans, potato gratin, wild mushrooms, red wine reduction	
<b>Creekstone 14 Day Aged 40oz Porterhouse</b>	160
serves two, choice of two sides available after 4pm	

<b>The Brasswood Burger</b>	22
cambozola, gem lettuce, grilled onions, pasilla aioli, original fries, house pickle + avocado, bacon (\$4 each) or organic egg (\$5) available before 4pm	

## SIDES

<b>Truffle Parmesan Fries</b>	11
pasilla aioli	
<b>Prosciutto &amp; Arugula-Hazlenut Pesto</b>	10
<b>Sautéed Spinach</b>	9
garlic, evoo	
<b>Roasted Cauliflower</b>	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

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

a small 4% wellness surcharge is added to all checks to help offset the costs associated with health care plus other benefits for our team. Please inform our staff if you would like it removed