



DINNER

BRASSWOOD
BAR + KITCHEN
ST. HELENA, NAPA VALLEY

COLD

Raw Oysters* Sm/18
sherry mignonette, lemons Lg/32

Mixed Spring Greens 12
forni brown greens, strawberries,
toasted walnuts, shaved goat cheese,
molasses vinaigrette

Iceberg Wedge 11
crispy bacon, blue cheese dressing,
gorgonzola crumbles, cherry tomatoes

Kale Salad 11
lacinato kale, currants, farro, shaved fennel,
goat cheese, garlic citronette

Roasted Beet Salad 12
roasted beets, mandarins, radish,
shaved ricotta salata, fennel, pistachios,
orange vinaigrette dressing

Prime Beef Carpaccio* 13
sausalito watercress, shaved hard boiled egg,
raw quail egg, truffle oil, capers, crostini

Seared Ahi Tuna* 18
mixed greens, avocado, hard boiled egg, carrots,
snap peas, onions, sesame aioli

HOT

Roasted Eggplant Lasagna 12
layers of pasta, san marzano tomato sauce,
roasted eggplant, basil leaves, parmesan,
caramelized mozzarella

Warm Brussel Sprout Salad* 12
bacon, caramelized onions, parmesan,
soft cooked egg

New England Soft Shell Crab 15
breaded and fried crab, arugula, frisee,
roasted poblanos, cilantro, remoulade sauce

Sweet White Corn Soup 11
creamed corn, grilled corn kernels,
star anise, walnut pesto, chives

Fritti 12
rock shrimp, calamari, castelveltrano olives,
green beans, romanesco, chipotle aioli

Pork & Beef Meatball On Polenta 13
meatball stuffed with fresh mozzarella,
spicy arrabiata sauce, parmesan, polenta

Crispy Arancini 13
mozzarella stuffed risotto balls with choice of:
spicy beef bolognese sauce or
fresh spring basil pesto

PASTA DELLA CASA

Duck Bolognese 22
Sonoma duck fricasseed with classic mirpoix &
red wine on a bed of house made fettuccine

Spaghetti with Mussels and Clams 23
homemade pork sausage, calabrian chile,
sautéed garlic, white wine, fresh basil

Goat Cheese & Ricotta Ravioli 20
goat cheese & ricotta, brown butter,
parmesan, asparagus tips

Herb Infused Pappardelle & Short Rib Sugo 20
slow cooked mushrooms, parmesan,
cabernet sugo

Four Cheese Risotto & Confit of Sonoma Duck Leg 26
braised radicchio, aged balsamic, thyme,
arugula

MAINS

Pan Seared Halibut 32
spring caponata, homemade gnocchi,
basil aioli, fish brodo

Chicken Piccata 26
asparagus, potato puree,
shallot & caper picatta sauce

Herb Crusted Lamb Chop 34/90
cous cous & garlic confit, 'harissa',
rainbow chard, braised turnips, lamb jus
Winemaker pairing: a bottle of
Abiouness Stanly Ranch pinot noir 2013.
Winemaker Nicole Abiouness

Pork Chop Scaloppini 30
thyme infused potato 'risotto',
roasted baby carrots, fresh spring corn,
mustard marsala cream sauce

Grilled Filet Mignon 42
gruyere potato gratin, broccolini, truffle butter,
wild mushrooms, red wine sauce

Dry Aged Porterhouse (for two) 85/350
choice of two sides
Winemaker Pairing: a bottle of **V Madrone
2006 from estate cabernet sauvignon**
vineyards adjacent to our dining room.
Winemaker Chris Dearden

SIDES

Truffle Parmesan Fries 7

Creamy Polenta & Olive Oil 7

Sautéed Spinach, Garlic & Olive Oil 7

Grilled Spring Asparagus, Meyer Lemon & Tarragon Breadcrumbs, Goat Cheese 7

Executive Chef:
David Nuno

General Manager:
Jennifer Bohr

bread served upon request

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

(707) 302-5101

3111 St. Helena Hwy. N., St. Helena CA 94574