

LUNCH

COLD

Raw Oysters*

sherry mignonette, meyer lemons,

Mixed Spring Greens

forni brown greens, strawberries,
toasted walnuts, shaved goat cheese,
molasses vinaigrette

Kale Salad

lacinato kale, currants, farro,
shaved fennel, goat cheese, garlic citronette

Roasted Beet Salad

roasted beets, mandarins, fennel, radish,
pistachios, shaved ricotta salata,
orange vinaigrette

Prime Beef Carpaccio*

sausalito watercress, shaved hard boiled egg,
raw quail egg, truffle oil, crostini,
shaved parmesan

Iceberg Wedge

crispy bacon, blue cheese dressing,
gorgonzola crumbles, cherry tomatoes

Seared Ahi Tuna*

mixed greens, avocado, hard boiled egg, carrots,
snap peas, onions, sesame aioli

HOT

Warm Brussel Sprout Salad*

bacon, caramelized onions, parmesan,
soft cooked egg

New England Soft Shell Crab

breaded and fried crab, arugula, frisee,
roasted poblanos, cilantro, remoulade sauce

Sweet White Corn Soup

creamed corn, star anise,
walnut pesto, chives

Fritti*

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

Pork & Beef Meatball On Polenta

meatball stuffed with fresh mozzarella,
spicy arrabbiata sauce, parmesan, polenta

Crispy Arancini

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

Roasted Eggplant Lasagna

layers of pasta, san marzano tomato sauce,
roasted eggplant, basil leaves, parmesan,
caramelized mozzarella

Executive Chef:
David Nuno

Sm/18
Lg/32

12

11

12

13

11

18

12

15

11

12

13

13

12

bread served upon request



BRASSWOOD
BAR + KITCHEN

ST. HELENA, NAPA VALLEY

PASTA DELLA CASA

Spaghetti with Mussels and Clams

homemade pork sausage, calabrian chile,
sautéed garlic, white wine, fresh basil

Goat Cheese & Ricotta Ravioli

goat cheese & ricotta, citrus brown butter,
parmesan, asparagus tips

Herb Infused Pappardelle &

Short Rib Sugo

slow-cooked mushrooms, parmesan,
cabernet sugo

Four Cheese Risotto & Confit of Sonoma

Duck Leg

braised radicchio, aged balsamic, thyme, arugula

Duck Bolognese

sonoma duck fricasseed with classic mirpoix &
red wine on a bed of house made fettuccine

MAINS

Chicken Caesar Salad

grilled chicken, romaine,
shaved parmesan, warm garlic croutons

Brasswood Ribeye Burger*

cambozola, butter lettuce,
pasilla aioli, truffle fries, house pickle
add pancetta \$3

Milanese Pork Sandwich*

ciabatta, apple slaw, mozzarella, avocado,
pasilla aioli, house made rosemary potato chips

Pan Seared Halibut

spring caponata, homemade gnocchi,
basil aioli, fish brodo

SIDES

Truffle Parmesan Fries

Creamy Polenta & Local Extra Virgin
Olive Oil

Sautéed Spinach, Garlic &
Extra Virgin Olive Oil

Grilled Spring Asparagus, Meyer Lemon &
Tarragon Bread Crumbs, Goat Cheese

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

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