

AMERICAN

BRASS

DINNER MENU

FOR THE TABLE

**SOURDOUGH FOCACCIA** whipped ricotta, rosemary salt 10

**CRISPY CALAMARI** pasilla chile remoulade, grilled meyer lemon 16

**EAST COAST OYSTERS** thai chili mignonette 20

SMALL PLATES

**BUTTERNUT SQUASH SOUP** root vegetable caponata, chickpea panisse, chervil 16

**MARKET GREENS** roasted shiitakes, green grapes, porcini croutons, sherry vinaigrette 16

**CHARRED CARROT SALAD** hazelnuts, fried halloumi, pickled apples 18

**STEAK TARTARE** crispy sunchokes, smoked egg yolk, sourdough 19

**GRILLED OCTOPUS** winter squash "molè", coco beans, pepitas 24

**SMOKED MUSSEL TOAST** lardo iberico, anchovy aioli, chilès, sourdough 15

**PORK BELLY** farro "fried rice", marinated shiso, miso butter 19

PASTA

**SEAFOOD RISOTTO** manila clams, bay scallop, rock shrimp, uni butter 26

**RICOTTA CAVATELLI** san marzano tomato, braised oxtail, pinenuts 26

**MUSHROOM LASAGNA** parmesan mousse, crispy oyster mushrooms, preserved truffle 25

LARGE PLATES

**ROAST CHICKEN** braised cipollini, root vegetables, chicken sausage, red wine jus 32

**NIMAN RANCH PORK CHOP** roasted sweet potato, lentils, smoked bacon, apple cider reduction 36

**DRY AGED BURGER** bacon jam, mild cheddar, dijonnaise, pickles, fries 24

**BRANZINO** marinated artichokes, grilled radicchio, confit fennel, bagna càuda 35

**ATLANTIC SALMON** creamed brussels, marble potatoes, mushroom jus 32

STEAKS

**10 oz WAGYU FLANK** 40

**12 oz NY STRIP** 48

**8 oz FILET MIGNON** 58

**32 oz DRY AGED PORTERHOUSE FOR TWO** includes two sides and one sauce 130

**SAUCES** red wine jus 3.5      bearnaise 2.5      gochujang butter 1.5

SIDES

**HAND CUT FRIES** 10

**CREAMED SPINACH** 10

**TRUFFLE MAC AND CHEESE** 16

**GRILLED BROCCOLINI** 10

**DUCK FAT HASH BROWNS** 10

COCKTAILS

⋮ \$15

- 

JALISCO

tequila blanco, cucumber-jalapeno, lime
- 

NO NAME

rye, montenegro, cranberry, pineapple, lemon, angostura
- 

THE SULLIVAN

gin, lillet, ramazzotti, lemon, lavender
- 

NEW LONDON

gin, elderberry, winter spice honey, lemon. sparkling
- 

BARREL AGED BOULEVARDIER

rye, cherry, walnut, chocolate bitters
- 

UP NORTH TRIP

bourbon, allspice, apple brandy, cinnamon, lemon
- 

MAGGIE'S FARM

vodka, apricot, pear, rosemary, lemon, sparkling

BEER

⋮ \$9

DRAFT

- FOREVER EVER

other half  
session ipa 4.7% abv
- NEON FLAMINGO

fifth hammer  
rasberry lime sour 5.5% abv
- GREEN CITY

other half  
ipa 7% abv
- TENEMENT

torch & crown  
pilsner 4.8% abv
- WHEELHOUSE

torch & crown  
kolsch 4.9% abv

WINES

SPARKLING

- |                                                                                   |     |     |
|-----------------------------------------------------------------------------------|-----|-----|
|                                                                                   | GLS | BTL |
| <div><div>BRUT PROSECCO</div><div>bianca vigna<br/>conegliano, ita</div></div>    | 14  | 56  |
| <div><div>CHAMPAGNE</div><div>moet brut imperial<br/>champagne, fr nv</div></div> | 21  | 90  |
| <div><div>CHAMPAGNE</div><div>moet rose imperial<br/>champagne, fr nv</div></div> | 24  | 100 |

ROSÉ

- |                                                                                 |     |     |
|---------------------------------------------------------------------------------|-----|-----|
|                                                                                 | GLS | BTL |
| <div><div>GRENACHE</div><div>whispering angel<br/>provence, fr 2019</div></div> | 17  | 70  |

WHITE

- |                                                                                             |     |     |
|---------------------------------------------------------------------------------------------|-----|-----|
|                                                                                             | GLS | BTL |
| <div><div>MICHELSBERG RIESLING</div><div>selbach<br/>mosel, germany 2020</div></div>        | 14  | 52  |
| <div><div>GRÜNER VELTLINER</div><div>domäne wachu<br/>federspiel, au 2019</div></div>       | 15  | 60  |
| <div><div>CHARDONNAY</div><div>bishop's peak<br/>san luis obispo, ca 2019</div></div>       | 15  | 60  |
| <div><div>SAUVIGNON BLANC</div><div>oyster bay<br/>malborough, nz 2020</div></div>          | 15  | 60  |
| <div><div>VERDICCHIO</div><div>bisci<br/>verdicchio di matelica, ita 2020</div></div>       | 14  | 56  |
| <div><div>VERDEJO</div><div>marqués de cáceres<br/>serrada, esp 2020</div></div>            | 14  | 52  |
| <div><div>MERSAULT</div><div>thierry &amp; pascale matrot<br/>burgandy, fr 2016</div></div> |     | 130 |

RED

- |                                                                                                 |     |     |
|-------------------------------------------------------------------------------------------------|-----|-----|
|                                                                                                 | GLS | BTL |
| <div><div>CABERNET SAUV</div><div>sean minor<br/>paso robles, ca 2019</div></div>               | 15  | 58  |
| <div><div>MALBEC</div><div>terrazas altos<br/>mendoza, ar 2019</div></div>                      | 15  | 56  |
| <div><div>CÔTES DU RHÔNE</div><div>famille perrin<br/>rhone, fr 2018</div></div>                | 15  | 58  |
| <div><div>PINOT NOIR</div><div>heron<br/>north coast, ca 2019</div></div>                       | 15  | 60  |
| <div><div>VALPOLICELLA</div><div>sanperetto classico superiore<br/>veneto, ita 2018</div></div> | 16  | 64  |
| <div><div>TEMPRANILLO</div><div>bodega numanthia termes<br/>toro, spain 2018</div></div>        | 15  | 60  |
| <div><div>CABERNET SAUV</div><div>faust<br/>napa valley, ca 2018</div></div>                    |     | 175 |
| <div><div>CHATEAUNEUF DU PAPE</div><div>clos du mont-olivet<br/>rhone, fr 2019</div></div>      |     | 115 |
| <div><div>CABERNET SAUV</div><div>hendry<br/>napa valley, ca 2018</div></div>                   |     | 80  |
| <div><div>BORDEAUX</div><div>chateau la vielle cure<br/>fronsac, fr 2017</div></div>            |     | 98  |
| <div><div>BAROLO</div><div>azelia<br/>piedmont, ita 2017</div></div>                            |     | 128 |
| <div><div>CABERNET SAUV</div><div>faust<br/>napa valley, ca 2017</div></div>                    |     | 175 |

AMERICAN

BRASS

DESSERT MENU

DESSERTS



RED WINE VELVET CAKE13

cream cheese ganache, poached pear, graham cracker cookies

CITRUS TART13

lemongrass curd, ginger-spiced meringue, candied lime

VALRHONA CHOCOLATE SOUFFLÉ14

toasted milk sugar, bourbon-caramel ice cream

APPLE TARTE TATIN13

cider agrodolce, vanilla gelato

COFFEE & TEA

ESPRESSO

SINGLE3

DOUBLE5

AMERICANO5

CAPPUCCINO6

LATTE6

HOT TEA

CAFFEINATED organic green, tropical green, organic english breakfast, organic earl grey6

DECAFFEINATED organic mint, orange blossom, chamomile6

NITRO COLD BREW8

DESSERT COCKTAILS

BRASS MONKEY vodka, amaretto, espresso, banana15

IRISH COFFEE writers tears, coffee, whipped cream15

DESSERT WINES

TAWNY PORT graham's 10yr | duro, pt12

TAWNY PORT graham's 20yr | duro, pt15

BELCARO 10yr | san felice, ita14

DIGESTIFS

RAMAZZOTI AMARO11

SAMBUCA12/13

FERNET BRANCA13

AMARO NONINO16

SCOTCH

JOHNNIE WALKER BLACK16

LAPHROAIG 10yr18

GLENLIVET 12yr18

MACALLAN 12yr20

GLENMORANGIE 18yr26

JOHNNIE WALKER BLUE45

COGNAC

HENNESSY XO28

LIQUEUR

GRAND MARNIER15

MR. BLACK COLDBREW LIQUEUR11