

• BRUNCH •  
STARTERS

STEEL CUT OATMEAL ..... 12

walnuts, apples & berries with choice of steamed, almond or soy milk (+ banana, pomegranate, hemp, goji, acai, flax, toasted almonds or shaved coconut // 1ea)

GF DF V

FRESH FRUIT BOWL ..... 13

seasonal assortment (+ banana, pomegranate, hemp, goji, acai, flax, toasted almonds or shaved coconut // 1ea)

DF V

GRANOLA PARFAIT ..... 14

greek yogurt, wild berries, toasted almond & pumpkin seeds

GF

SMASHED ORGANIC

AVOCADO TOAST ..... 18

pomegranate seeds, toasted almonds, roasted tomato & poached organic egg on toasted seven grain country bread (egg +3 // feta +2)

CRISPY CAULIFLOWER ..... 14

spicy vegan mayo

V DF

THE BEST KALE SALAD..... 15

pine nuts, pecorino & roasted red pepper vinaigrette (avocado +3 // organic chicken +7 // scottish salmon +8 // yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9)

GF

MAC & CHEESE ..... 11

aged cheddar & toasted breadcrumbs (Nueske's bacon +2 // Maine lobster +4)

FRENCH ONION SOUP..... 14

caramelized onion, torched gruyere & sourdough crouton

SOUP OF THE DAY..... 11

local, market-driven soup of the day

GF V DF

gluten free, vegan & dairy free items. please ask your server for additional selections.



HOUSE SPECIALTIES

BRASS BREAKFAST BOWL ..... 18

farro, heirloom tomatoes, toasted sesame seeds, falafel, feta cheese, sunny-side-up egg & sumac vinaigrette

CLASSIC FRENCH TOAST..... 18

blueberry compote, maple syrup

CINNAMON ROLL PANCAKES..... 19

brown sugar-cinnamon swirl, cream cheese frosting & candied almonds

SMOKED SALMON PLATTER ..... 19

toasted bagel, sliced tomato & capers

BELGIAN WAFFLES ..... 18

mixed berry butter, strawberry & banana (gluten free +3)

SPINACH POWER BOWL ..... 18

toasted white quinoa, spinach puree, avocado, pine nuts, soft boiled egg, sesame & hemp seeds

GF

QUINOA-AVOCADO CHICKEN

SALAD ..... 23

organic roast chicken, Tuscan kale, dried cranberry, toasted almonds & caraway seed vinaigrette

GF DF

FRIED CHICKEN & WAFFLES ..... 24

honey butter & maple syrup

COCONUT KALE CHICKEN

SALAD ..... 24

poached organic chicken, heirloom tomato, roasted sweet potato, quinoa, avocado & shallot vinaigrette

SANDWICHES

served with green salad + root veggie chips substitute truffle fries +5 // gluten-free bread +2

BRASS BURGER ..... 25

8 oz dry-aged beef blend, aged cheddar & crispy onion ring on toasted brioche bun (+ Nueske's bacon, avocado & mushrooms // 3ea)

ORGANIC CRISPY CHICKEN

SANDWICH ..... 20

Boston lettuce, tomato, spicy buttermilk dressing on toasted brioche bun

LOBSTER ROLL ..... 27

fresh Maine lobster & truffle lemon aioli on toasted brioche bun

GRILLED LOCAL

MAHI SANDWICH ..... 23

red wine-braised cabbage, avocado, chipotle ranch on toasted ciabatta

ROAST BEEF FRENCH DIP ..... 19

organic grass fed Black Angus, aged swiss & horseradish aioli on toasted brioche

SWEET POTATO-QUINOA

BURGER ..... 19

Boston lettuce, tomato & truffle-herb vegan aioli on toasted whole grain bun

V DF

Saturday & Sunday: 7AM - 4PM

RAW BAR

OYSTERS ..... 18/36

daily selection of sustainable east & west coast oysters (1/2 dozen / dozen)

JUMBO SHRIMP COCKTAIL ..... 14

cocktail sauce & lemon

EGGS

served with mixed greens & roasted potatoes substitute sweet potato-quinoa hash +5

SEASONAL MARKET

OMELETTE ..... 22

locally sourced produce

EGG WHITE OMELETTE ..... 18

roasted mushrooms & goat cheese

GF

3 EGGS ANY STYLE ..... 19

Nueske's smokehouse bacon

BEC OMELETTE ..... 19

bacon, aged cheddar & caramelized onion

GF

CROQUE MADAME ..... 20

ham, gruyere, bechamel, fried egg

CLASSIC EGGS BENEDICT ... 21

canadian bacon & hollandaise

BENEDICT ROYALE ..... 23

smoked salmon & caviar

STEAK & EGGS ..... 25

8 oz grilled hanger steak & scrambled eggs

SIDES

SWEET POTATO-QUINOA HASH BROWN 8

BRÛLÉED FLORIDA GRAPEFRUIT 6

GF DF V

2 EGGS 9

GF DF

ENGLISH MUFFIN 3

TOASTED BAGEL 5

GLUTEN FREE TOAST 5

NEUSKE'S BACON 9

GF DF

PARMESAN - TRUFFLE FRIES 11

HOUSEMADE CHICKEN SAUSAGE 8

GF DF

eating raw or undercooked items such as meats, poultry, shellfish or eggs may increase the risk of food borne illness, especially if you have certain medical conditions @lexingtonbrass #lexingtonbrass

