

• LUNCH •



Monday through Friday: 11:30AM - 4PM

STARTERS

**SMASHED ORGANIC AVOCADO TOAST** ..... 18  
*pomegranate seeds, toasted almonds, roasted tomato & poached organic egg on toasted seven grain country bread (egg +3 // feta +2)*

DF

**TOMATO BURRATA** ..... 13  
*roasted peppers, kale pesto, herbed oregano*

**CRISPY CAULIFLOWER** ..... 14  
*spicy vegan mayo*

V DF

**GRILLED OCTOPUS** ..... 16  
*crispy potatoes, sofrito & garlic aioli*

DF

**TUNA TARTARE TACOS** ..... 14  
*yellow fin tuna, guacamole & chili aioli*

DF

**SWEET & HOT CHICKEN LOLLIPOPS** ..... 11  
*organic chicken wings, soy mirin glaze, fresno chili & scallion*

DF

**KOBE MEATBALLS** ..... 18  
*homemade gravy, basil & parmesan*

**KALE & ARTICHOKE DIP** ..... 16  
*warm tortilla chips*

**SHISHITO PEPPERS** ..... 9  
*tarragon truffle aioli*

SOUPS

**HOMEMADE CHICKEN SOUP** ..... 8  
*poached chicken, organic vegetables & Israeli cous cous*

DF

**FRENCH ONION SOUP** ..... 14  
*caramelized onion, torched gruyere & sourdough crouton*

**SOUP OF THE DAY** ..... 11  
*local, market-driven soup of the day*

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)*

**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 bun*

**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*

**SWEET POTATO-QUINOA BURGER** ..... 19  
*Boston lettuce, tomato & truffle-herb vegan aioli on toasted whole grain bun*

V DF

SALADS

*avocado +3 // organic chicken +7 // scottish salmon +8 yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9*

**BABY GEM CAESAR SALAD** ..... 18  
*sugar snap pea, asparagus, avocado, sunflower seeds, lemon parmesan vinaigrette*

**THE BEST KALE SALAD** ..... 15  
*pine nuts, pecorino & roasted red pepper vinaigrette*

GF

**QUINOA-AVOCADO CHICKEN SALAD** ..... 23  
*organic roast chicken, Tuscan kale, dried cranberry, toasted almonds & caraway seed vinaigrette*

GF DF

**FARRO SALMON HEALTH BOWL** ..... 23  
*market veggies, falafel, feta cheese, sunny-side egg, toasted sesame seeds & sumac vinaigrette*

**COCONUT KALE CHICKEN SALAD** ..... 24  
*poached organic chicken, heirloom tomato, roasted sweet potato, quinoa, avocado, shallot vinaigrette*

GF

**ARTICHOKE SALAD** ..... 25  
*organic hanger steak, arugula, radicchio, pear, fennel, crispy artichoke & aged wine vinaigrette*

DF

**SHRIMP BLT SALAD** ..... 24  
*romaine, radicchio, crispy onion, roasted tomato, bacon & spiced lemon vinaigrette*

DF

RAW BAR

**JUMBO SHRIMP COCKTAIL** ..... 14  
*cocktail sauce & lemon*

**OYSTERS** ..... 18/36  
*daily selection of sustainable east & west coast oysters (1/2 dozen or dozen)*

COOKED, CAUGHT & CARVED

**FRESH CATCH OF THE DAY** ..... 29  
*6oz simply grilled fish of the day, shaved seasonal vegetables, kale pesto*

GF DF

**MUSHROOM SPAGHETTI** ..... 21  
*wild mushroom, sugar snap peas, tomato & parmesan (organic chicken +7 // hanger steak +9 // shrimp +9)*

**STUFFED CHICKEN PARM** ..... 28  
*eggplant caponata, fontina cheese*

**STEAK FRITES** ..... 28  
*8 oz grilled hanger steak & parmesan truffle fries*

SIDES

**PARMESAN TRUFFLE FRIES** 11  
*18 month parmesan*

**SHAVED BRUSSELS SPROUTS** 11  
*butternut squash, honey roasted almonds*

GF V DF

**MAC & CHEESE** 11  
*aged cheddar & toasted breadcrumbs (Nueske's bacon +2 // Maine lobster +4)*

**CAULIFLOWER RICE** 12  
*roasted red pepper, golden raisin, toasted pistachio, crispy kale*

V DF

**SPICED CASHEW SWEET POTATOES** 12  
*crispy kale, honey nori aioli*

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



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GF V DF

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