



SWEET BEGINNINGS

STEEL CUT OATMEAL	\$12
<i>walnuts, apples & berries with choice of steamed almond or soy milk (+ banana, pomegranate, hemp, goji, acai, flax, toasted almonds or shaved coconut // 1ea)</i>	
GF DF V	
FRESH FRUIT BOWL	\$13
<i>seasonal assortment (+ banana, pomegranate, hemp, goji, acai, flax, toasted almonds or shaved coconut // 1ea)</i>	
DF V	
GRANOLA PARFAIT	\$14
<i>greek yogurt, wild berries, toasted almond & pumpkin seeds</i>	
GF	
CINNAMON ROLL PANCAKES	\$12
<i>brown sugar-cinnamon swirl, cream cheese frosting & candied almonds</i>	
BELGIAN WAFFLES	\$18
<i>mixed berry butter, strawberry & banana (gluten free +3)</i>	

BETWEEN THE BREAD

SMASHED ORGANIC AVOCADO TOAST	\$18
<i>pomegranate seeds, toasted almonds, roasted tomato & poached organic egg on toasted seven grain country bread (egg +3 // feta +2)</i>	
CROQUE MADAME	\$20
<i>ham, gruyere, bechamel, fried egg</i>	
THE IMPOSSIBLE BURGER	\$19
<i>plant-based protein patty, iceberg lettuce, tomato, red onion, house pickles, vegan 1000 island dressing, sesame brioche</i>	
DF V	
SMOKED SALMON PLATTER	\$19
<i>toasted bagel, sliced tomato & capers</i>	
LOBSTER ROLL	\$27
<i>fresh Maine lobster & truffle lemon aioli on toasted brioche</i>	
GRILLED LOCAL MAHI SANDWICH	\$23
<i>red wine-braised cabbage, avocado & chipotle ranch on toasted ciabatta</i>	
ROAST BEEF FRENCH DIP	\$19
<i>organic grass-fed Black Angus, aged swiss & horseradish aioli on toasted brioche bun</i>	
BRASS BURGER	\$25
<i>8oz dry-aged beef blend, aged cheddar & crispy onion ring on toasted brioche bun (+ Nueske's bacon, avocado or mushroom // 3ea)</i>	
CHICK N' EGG SANDWICH	\$19
<i>organic crispy chicken, sunny-side up egg, arugula, caramelized onions, pickles & herb mayo on sesame seed bun</i>	

FARM FRESH

SEASONAL MARKET OMELETTE	\$22
<i>locally sourced produce</i>	
BENEDICT ROYALE	\$23
<i>smoked salmon & caviar</i>	
EGG WHITE OMELETTE	\$18
<i>roasted mushrooms & goat cheese</i>	
GF	
FRIED CHICKEN & WAFFLES	\$24
<i>honey butter & maple syrup</i>	
3 EGGS ANY STYLE	\$19
<i>Nueske's smokehouse bacon</i>	
STEAK & EGGS	\$25
<i>8oz grilled hanger steak & scrambled eggs</i>	
BEC OMELETTE	\$19
<i>bacon, aged cheddar & caramelized onion</i>	
GF	
CLASSIC EGGS BENEDICT	\$21
<i>canadian bacon & hollandaise</i>	

IN THE BOWL

SPINACH POWER BOWL	\$18
<i>toasted white quinoa, spinach puree, avocado, pine nuts, soft boiled egg, sesame & hemp seeds</i>	
GF	
KALE QUINOA CHICKEN SALAD	\$24
<i>poached organic chicken, heirloom tomato, roasted sweet potato, toasted coconut, avocado, shallot vinaigrette</i>	
GF DF	
MEDITERRANEAN GRILLED SHRIMP BOWL	\$23
<i>farro, market veggies, falafel, feta cheese, sunny-side egg, toasted sesame seeds & sumac vinaigrette</i>	

SIDES

2 EGGS	\$9
GF DF	
NEUSKE'S BACON	\$8
GF DF	
HOMEMADE CHICKEN SAUSAGE	\$8
GF DF	
SWEET POTATO-QUINOA HASH BROWN	\$8
PARMESAN-TRUFFLE FRIES	\$11
BRULEED FLORIDA GRAPEFRUIT	\$6
GF DF V	
ENGLISH MUFFIN	\$3
TOASTED BAGEL	\$5
GLUTEN FREE TOAST	\$5

EATING RAW OR UNDERCOOKED ITEMS SUCH AS MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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• BRUNCH •

EXECUTIVE CHEF: ERNESTO ALVARADO