



BEGINNINGS

CRISPY CAULIFLOWER <i>spicy vegan mayo</i> V DF	\$14
GRILLED OCTOPUS <i>crispy potatoes, sofrito & garlic aioli</i> DF	\$16
STEAMED MUSSELS <i>ginger, white wine, jalapeño, sourdough</i>	\$18
TUNA TARTARE TACOS <i>yellow fin tuna, guacamole & chili aioli</i> DF	\$14
SWEET & HOT CHICKEN LOLLIOPS <i>organic chicken wings, soy mirin glaze, fresno chili & scallion</i> DF	\$11
KOBE MEATBALLS <i>homemade gravy, basil & parmesan</i>	\$18
KALE & ARTICHOKE DIP <i>warm tortilla chips</i>	\$16
SHISHITO PEPPERS <i>tarragon truffle aioli</i>	\$9
MAC & CHEESE <i>aged cheddar & toasted breadcrumbs</i> <i>(Nueske's bacon +2 // Maine lobster +4)</i>	\$11
BUTTERNUT SQUASH SOUP <i>coconut milk, garlic, ginger, toasted pumpkin seeds, chive oil</i> GF V DF	\$12

VEGETABLES

SPICED CASHEW SWEET POTATOES <i>crispy kale, honey nori aioli</i>	\$12
CAULIFLOWER RICE <i>roasted red pepper, golden raisin, toasted pistachio, crispy kale</i> V DF	\$12
SHAVED BRUSSELS SPROUTS <i>butternut squash, honey roasted almonds</i> GF V DF	\$11
PARMESAN TRUFFLE FRIES <i>18 month parmesan</i>	\$11

FROM THE MARKET

CRISPY EGGPLANT PARM <i>parmesan-crusted eggplant, creamy burrata, oven roasted tomato sauce</i>	\$22
BABY GEM CAESAR SALAD <i>sugar snap peas, asparagus, avocado, sunflower seeds, lemon parmesan vinaigrette</i> <i>(avocado +3 // organic chicken +7 // scottish salmon +8</i> <i>yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9)</i>	\$18
MUSHROOM SPAGHETTI <i>wild mushroom, sugar snap peas, tomato & parmesan</i> <i>(organic chicken +7 // hanger steak +9 // sbrimp +9)</i>	\$21
KALE QUINOA CHICKEN SALAD <i>poached organic chicken, heirloom tomato, roasted sweet potato, toasted coconut, avocado, shallot vinaigrette</i> GF	\$24
LOBSTER ROLL <i>fresh Maine lobster & truffle lemon aioli on toasted brioche bun</i>	\$27
THE BEST KALE SALAD <i>pine nuts, pecorino & roasted red pepper vinaigrette</i> <i>(avocado +3 // organic chicken +7 // scottish salmon +8</i> <i>yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9)</i> GF	\$15
SWEET POTATO-QUINOA BURGER <i>Boston lettuce, tomato & truffle-herb vegan aioli on toasted whole grain bun</i> V DF	\$19
QUINOA-AVOCADO CHICKEN SALAD <i>organic roast chicken, Tuscan kale, dried cranberries, toasted almonds & caraway seed vinaigrette</i> GF DF	\$23
FRESH CATCH OF THE DAY <i>6oz simply grilled fish of the day, shaved seasonal vegetables, kale pesto</i> GF DF	\$29

FARM

ORGANIC CRISPY CHICKEN SANDWICH <i>Boston lettuce, tomato & spicy buttermilk dressing on toasted brioche bun</i>	\$20
BRASS BURGER <i>8 oz dry-aged beef blend, aged cheddar & crispy onion ring on toasted brioche bun</i> <i>(+ Nueske's bacon, avocado or mushroom // 3ea)</i>	\$25
BUTTERMILK FRIED CHICKEN <i>mashed potatoes & honey butter</i>	\$27
STEAK FRITES <i>8 oz grilled hanger steak & parmesan truffle fries</i>	\$28
HERB-CRUSTED FILET MIGNON <i>charred tomato, red wine glazed shallot, green peppercorn sauce</i>	\$34

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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• DINNER •

EXECUTIVE CHEF: JOHN BEATTY
GENERAL MANAGER: BRIAN MALLOY