



## BEGINNINGS

<b>SMASHED ORGANIC AVOCADO TOAST</b>	<b>\$18</b>
<i>pomegranate seeds, toasted almonds, roasted tomato &amp; poached organic egg on toasted seven grain country bread (egg +3 // feta +2)</i>	
DF	
<b>CRISPY CAULIFLOWER</b>	<b>\$14</b>
<i>spicy vegan mayo</i>	
V DF	
<b>GRILLED OCTOPUS</b>	<b>\$16</b>
<i>crispy potatoes, sofrito &amp; garlic aioli</i>	
DF	
<b>TUNA TARTARE TACOS</b>	<b>\$14</b>
<i>yellow fin tuna, guacamole &amp; chili aioli</i>	
DF	
<b>SWEET &amp; HOT CHICKEN LOLLIOPS</b>	<b>\$11</b>
<i>organic chicken wings, soy mirin glaze, fresno chili &amp; scallion</i>	
DF	
<b>KOBE MEATBALLS</b>	<b>\$18</b>
<i>homemade gravy, basil &amp; parmesan</i>	
<b>SHISHITO PEPPERS</b>	<b>\$9</b>
<i>tarragon truffle aioli</i>	
<b>MAC &amp; CHEESE</b>	<b>\$11</b>
<i>aged cheddar &amp; toasted breadcrumbs (Nueske's bacon +2 // Maine lobster +4)</i>	
<b>BUTTERNUT SQUASH SOUP</b>	<b>\$12</b>
<i>coconut milk, garlic, ginger, toasted pumpkin seeds, chive oil</i>	
GF V DF	

## VEGETABLES

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

## FROM THE MARKET

<b>BABY GEM CAESAR SALAD</b>	<b>\$18</b>
<i>sugar snap peas, asparagus, avocado, sunflower seeds, lemon parmesan vinaigrette (avocado +3 // organic chicken +7 // scottish salmon +8 yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9)</i>	
<b>THE BEST KALE SALAD</b>	<b>\$15</b>
<i>pine nuts, pecorino &amp; roasted red pepper vinaigrette (avocado +3 // organic chicken +7 // scottish salmon +8 yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9)</i>	
GF	
<b>FARRO HEALTH BOWL</b>	<b>\$23</b>
<i>grilled shrimp, market veggies, falafel, feta cheese, sunny-side egg, toasted sesame seeds &amp; sumac vinaigrette</i>	
<b>KALE QUINOA CHICKEN SALAD</b>	<b>\$24</b>
<i>poached organic chicken, heirloom tomato, roasted sweet potato, toasted coconut, avocado, shallot vinaigrette</i>	
GF	
<b>MISO SALMON SALAD</b>	<b>\$25</b>
<i>kale, farro, roasted brussels sprouts, blueberries, pomegranate, pumpkin seeds, citrus cilantro yogurt, sesame honey vinaigrette</i>	
<b>QUINOA-AVOCADO CHICKEN SALAD</b>	<b>\$23</b>
<i>organic roast chicken, Tuscan kale, dried cranberries, toasted almonds &amp; caraway seed vinaigrette</i>	
V DF	
<b>SWEET POTATO-QUINOA BURGER</b>	<b>\$19</b>
<i>Boston lettuce, tomato &amp; truffle-herb vegan aioli on toasted whole grain bun</i>	
V DF	
<b>LOBSTER ROLL</b>	<b>\$27</b>
<i>fresh Maine lobster &amp; truffle lemon aioli on toasted brioche bun</i>	
<b>GRILLED LOCAL MAHI SANDWICH</b>	<b>\$23</b>
<i>red wine-braised cabbage, avocado &amp; chipotle ranch on toasted ciabatta</i>	
<b>MUSHROOM SPAGHETTI</b>	<b>\$21</b>
<i>wild mushroom, sugar snap peas, tomato &amp; parmesan (organic chicken +7 // hanger steak +9 // shrimp +9)</i>	
<b>FRESH CATCH OF THE DAY</b>	<b>\$29</b>
<i>6oz simply grilled fish of the day, shaved seasonal vegetables, kale pesto</i>	
GF DF	

## FARM

<b>ORGANIC CRISPY CHICKEN SANDWICH</b>	<b>\$20</b>
<i>Boston lettuce, tomato &amp; spicy buttermilk dressing on toasted brioche bun</i>	
<b>ROAST BEEF FRENCH DIP</b>	<b>\$19</b>
<i>organic grass fed Black Angus, aged swiss &amp; horseradish aioli on toasted brioche bun</i>	
<b>BRASS BURGER</b>	<b>\$25</b>
<i>8 oz dry-aged beef blend, aged cheddar &amp; crispy onion ring on toasted brioche bun (+ Nueske's bacon, avocado or mushroom // 3ea)</i>	
<b>STEAK FRITES</b>	<b>\$28</b>
<i>8 oz grilled hanger steak &amp; parmesan truffle fries</i>	

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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• LUNCH •

EXECUTIVE CHEF: JOHN BEATTY  
GENERAL MANAGER: BRIAN MALLOY