



BEGINNINGS

CHOPPED SALAD	\$14
<i>piquillo pepper, honey walnuts, bacon blue cheese croutons, honey mustard vinaigrette</i>	
CRISPY CAULIFLOWER	\$14
<i>spicy vegan mayo</i>	
GRILLED OCTOPUS	\$16
<i>crispy potatoes, sofrito & garlic aioli</i>	
STEAMED MUSSELS	\$18
<i>ginger, white wine, jalapeño, sourdough</i>	
TUNA TARTARE TACOS	\$14
<i>yellow fin tuna, guacamole & chili aioli</i>	
KOBE MEATBALLS	\$18
<i>homemade gravy, basil & parmesan</i>	
KALE & ARTICHOKE DIP	\$16
<i>warm tortilla chips</i>	
SHISHITO PEPPERS	\$9
<i>tarragon truffle aioli</i>	
BUTTERNUT SQUASH SOUP	\$12
<i>coconut milk, garlic, ginger, toasted pumpkin seeds, chive oil</i>	
SOUP OF THE DAY	\$11
<i>local, market-driven soup of the day</i>	

VEGETABLES

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

FROM THE MARKET

CRISPY EGGPLANT PARM	\$22
<i>parmesan-crusted eggplant, creamy burrata, oven roasted tomato sauce</i>	
BABY GEM CAESAR SALAD	\$18
<i>sugar snap peas, asparagus, avocado, sunflower seeds, lemon parmesan vinaigrette</i>	
<i>(avocado +3 // organic chicken +7 // scottish salmon +8 yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9)</i>	
KALE QUINOA CHICKEN SALAD	\$24
<i>poached organic chicken, heirloom tomato, roasted sweet potato, toasted coconut, avocado, shallot vinaigrette</i>	
LOBSTER ROLL	\$27
<i>fresh Maine lobster & truffle lemon aioli on toasted brioche</i>	
THE BEST KALE SALAD	\$15
<i>pine nuts, pecorino & roasted red pepper vinaigrette</i>	
<i>(avocado +3 // organic chicken +7 // scottish salmon +8 yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9)</i>	
THE IMPOSSIBLE BURGER	\$19
<i>plant-based protein patty, iceberg lettuce, tomato, red onion, house pickles, vegan 1000 island dressing, sesame brioche</i>	
FRESH CATCH OF THE DAY	\$29
<i>6oz simply grilled fish of the day, shaved seasonal vegetables, kale pesto</i>	

FARM

CHICKEN UNDER A BRICK	\$29
<i>organic crispy chicken, brussels sprouts, caramelized onions, pan jus</i>	
STEAK FRITES	\$28
<i>8oz grilled hanger steak & parmesan truffle fries</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>	
CENTER CUT FILET MIGNON	\$34
<i>8oz grass-fed, garlic herb crusted filet, bacon, arugula salad & marinated tomatoes</i>	
BUTTERMILK FRIED CHICKEN	\$27
<i>mashed potatoes & honey butter</i>	
BRASS BURGER	\$25
<i>8oz dry-aged beef blend, aged cheddar & crispy onion ring on toasted brioche bun</i>	
<i>(+ Nueske's bacon, avocado or mushroom // 3ea)</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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• DINNER •

EXECUTIVE CHEF: JOHN BEATTY
GENERAL MANAGER: BRIAN MALLOY