



**BEGINNINGS**

<b>CHOPPED SALAD</b> <i>piquillo pepper, honey walnuts, bacon blue cheese croutons, honey mustard vinaigrette</i>	<b>\$14</b>
<b>CRISPY CAULIFLOWER</b> <i>spicy vegan mayo</i> V DF	<b>\$14</b>
<b>KOBE MEATBALLS</b> <i>homemade gravy, basil &amp; parmesan</i>	<b>\$18</b>
<b>GRILLED OCTOPUS</b> <i>crispy potatoes, sofrito &amp; garlic aioli</i> DF	<b>\$16</b>
<b>STEAMED MUSSELS</b> <i>ginger, white wine, jalapeño, sourdough</i>	<b>\$18</b>
<b>TUNA TARTARE TACOS</b> <i>yellow fin tuna, guacamole &amp; chili aioli</i> DF	<b>\$14</b>
<b>POTATO CHIP-CRUSTED CALAMARI</b> <i>citrus mustard aioli</i>	<b>\$15</b>
<b>KALE &amp; ARTICHOKE DIP</b> <i>warm tortilla chips</i>	<b>\$16</b>
<b>SHISHITO PEPPERS</b> <i>tarragon truffle aioli</i>	<b>\$9</b>
<b>BUTTERNUT SQUASH SOUP</b> <i>coconut milk, garlic, ginger, toasted pumpkin seeds, chive oil</i> GF V DF	<b>\$12</b>
<b>SOUP OF THE DAY</b> <i>local, market-driven soup of the day</i>	<b>\$11</b>

**VEGETABLES**

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

**MARKET**

<b>CRISPY EGGPLANT PARM</b> <i>parmesan-crust eggplant, creamy burrata, oven roasted tomato sauce</i>	<b>\$22</b>
<b>BABY GEM CAESAR SALAD</b> <i>sugar snap peas, asparagus, avocado, sunflower seeds, lemon parmesan vinaigrette</i> (avocado +3 // organic chicken +7 // scottish salmon +8 // yellow fin tuna +8 // hanger steak +9 // grilled shrimp +9)	<b>\$18</b>
<b>MUSHROOM SPAGHETTI</b> <i>wild mushroom, sugar snap peas, tomato &amp; parmesan</i> (organic chicken +7 // hanger steak +9 // grilled shrimp +9)	<b>\$21</b>
<b>KALE QUINOA CHICKEN SALAD</b> <i>poached organic chicken, heirloom tomato, roasted sweet potato, toasted coconut, avocado, shallot vinaigrette</i> GF	<b>\$24</b>
<b>LOBSTER ROLL</b> <i>fresh Maine lobster &amp; truffle lemon aioli on toasted brioche bun</i>	<b>\$27</b>
<b>THE IMPOSSIBLE BURGER</b> <i>plant-based protein patty, iceberg lettuce, tomato, red onion, house pickles, vegan 1000 island dressing, sesame brioche</i> V DF	<b>\$19</b>
<b>LOBSTER COBB SALAD</b> <i>butter poached Maine lobster, hard-boiled egg, pancetta, corn purée, dill Havarti cheese, charred corn, oven roasted tomato vinaigrette</i>	<b>\$27</b>
<b>FRESH CATCH OF THE DAY</b> <i>6oz simply grilled fish of the day, shaved seasonal vegetables, kale pesto</i> GF DF	<b>\$29</b>

**FARM**

<b>ORGANIC CRISPY CHICKEN SANDWICH</b> <i>caramelized onions, pickles, arugula, herb mayo</i> (+egg // 3)	<b>\$19</b>
<b>BRASS BURGER</b> <i>8oz dry-aged beef blend, aged cheddar &amp; crispy onion ring on toasted brioche bun</i> (+ Nueske's bacon, avocado or mushroom // 3ea)	<b>\$25</b>
<b>BUTTERMILK FRIED CHICKEN</b> <i>mashed potatoes &amp; honey butter</i>	<b>\$27</b>
<b>STEAK FRITES</b> <i>8oz grilled hanger steak &amp; parmesan truffle fries</i>	<b>\$28</b>
<b>CHICKEN UNDER A BRICK</b> <i>organic crispy chicken, brussels sprouts, caramelized onions, pan jus</i> GF	<b>\$29</b>
<b>CENTER CUT FILET MIGNON</b> <i>8oz grass-fed, garlic herb crusted filet, bacon, arugula salad &amp; marinated tomatoes</i>	<b>\$34</b>

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: ERNESTO ALVARADO