



## BEGINNINGS

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| <b>SMASHED ORGANIC AVOCADO TOAST</b><br><i>pomegranate seeds, toasted almonds, roasted tomato &amp; poached organic egg on toasted seven grain country bread (egg +3 // feta +2)</i> | <b>\$18</b> |
| <b>CRISPY CAULIFLOWER</b><br><i>spicy vegan mayo</i>   | <b>\$14</b> |
| <b>GRILLED OCTOPUS</b><br><i>crispy potatoes, sofrito &amp; garlic aioli</i>   | <b>\$16</b> |
| <b>TUNA TARTARE TACOS</b><br><i>yellow fin tuna, guacamole &amp; chili aioli</i>   | <b>\$14</b> |
| <b>POTATO CHIP-CRUSTED CALAMARI</b><br><i>citrus mustard aioli</i>   | <b>\$15</b> |
| <b>SWEET &amp; HOT CHICKEN LOLLIOPS</b><br><i>organic chicken wings, soy mirin glaze, fresno chili &amp; scallion</i>  | <b>\$11</b> |
| <b>KOBE MEATBALLS</b><br><i>homemade gravy, basil &amp; parmesan</i>   | <b>\$18</b> |
| <b>SHISHITO PEPPERS</b><br><i>tarragon truffle aioli</i>   | <b>\$9</b>  |
| <b>MAC &amp; CHEESE</b><br><i>aged cheddar &amp; toasted breadcrumbs (Neuske's bacon +2 // Maine lobster +4)</i>   | <b>\$11</b> |
| <b>BUTTERNUT SQUASH SOUP</b><br><i>coconut milk, garlic, ginger, toasted pumpkin seeds, chive oil</i>  | <b>\$12</b> |
| <b>SOUP OF THE DAY</b><br><i>local, market-driven soup of the day</i>  | <b>\$11</b> |

## FARM

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| <b>ORIGINAL CRISPY CHICKEN SANDWICH</b><br><i>caramelized onions, pickles, arugula, herb mayo</i>   | <b>\$19</b> |
| <b>BRASS STEAK SALAD</b><br><i>arugula, quinoa, charred onion, baby corn, avocado, spiced sunflower seed, crispy tortilla, cilantro-lime vinaigrette</i>          | <b>\$27</b> |
| <b>ROAST BEEF FRENCH DIP</b><br><i>organic grass-fed Black Angus, aged swiss &amp; horseradish aioli on toasted brioche bun</i>                                   | <b>\$19</b> |
| <b>CHICKEN PAILLARD</b><br><i>frisee, radish, cucumber, cherry tomato, parmesan crisp, lemon-mustard vinaigrette</i>  | <b>\$25</b> |
| <b>BRASS BURGER</b><br><i>8oz dry-aged beef blend, aged cheddar &amp; crispy onion ring on toasted brioche bun (+ Neuske's bacon, avocado or mushroom // 3ea)</i> | <b>\$25</b> |
| <b>STEAK FRITES</b><br><i>8oz grilled hanger steak &amp; parmesan truffle fries</i>   | <b>\$28</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

## FROM THE MARKET

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| <b>BABY GEM CAESAR SALAD</b><br><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>\$18</b> |
| <b>THE BEST KALE SALAD</b><br><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>                           | <b>\$15</b> |
| <b>MEDITERRANEAN GRILLED SHRIMP BOWL</b><br><i>farro, market veggies, falafel, feta cheese, sunny-side egg, toasted sesame seeds &amp; sumac vinaigrette</i>  | <b>\$23</b> |
| <b>KALE QUINOA CHICKEN SALAD</b><br><i>poached organic chicken, heirloom tomato, roasted sweet potato, toasted coconut, avocado, shallot vinaigrette</i>  | <b>\$24</b> |
| <b>MISO SALMON SALAD</b><br><i>kale, farro, roasted brussels sprouts, blueberries, pomegranate, pumpkin seeds, citrus cilantro yogurt, sesame honey vinaigrette</i>   | <b>\$25</b> |
| <b>LOBSTER COBB SALAD</b><br><i>butter poached Maine lobster, hard-boiled egg, corn purée, dill Havarti cheese, charred corn, oven roasted tomato vinaigrette</i>   | <b>\$27</b> |
| <b>THE IMPOSSIBLE BURGER</b><br><i>plant-based protein patty, iceberg lettuce, tomato, red onion, house pickles, vegan 1000 island dressing on toasted semolina</i>   | <b>\$19</b> |
| <b>MUSHROOM SPAGHETTI</b><br><i>wild mushroom, sugar snap peas, tomato &amp; parmesan (organic chicken +7 // hanger steak +9 // grilled shrimp +9)</i>  | <b>\$21</b> |
| <b>TUNA POKE BOWL</b><br><i>avocado, tomato, sour apple, pineapple, yuzu-chili brown rice, crispy taro</i>  | <b>\$24</b> |
| <b>LOBSTER ROLL</b><br><i>fresh Maine lobster &amp; truffle lemon aioli on toasted brioche bun</i>  | <b>\$27</b> |
| <b>GRILLED LOCAL MAHI SANDWICH</b><br><i>red wine-braised cabbage, avocado &amp; chipotle ranch on toasted ciabatta</i>   | <b>\$23</b> |
| <b>FRESH CATCH OF THE DAY</b><br><i>6oz simply grilled fish of the day, shaved seasonal vegetables, kale pesto</i>  | <b>\$29</b> |

## VEGETABLES

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