

• BRUNCH •



Saturday & Sunday 7AM - 4PM

BOWLS

- ACAI.....\$12
blueberry, banana, honey granola, toasted coconut
DF
- FRESH FRUIT.....\$13
seasonal assortment
(+ banana, pomegranate, hemp, goji, acai, flax, toasted almonds or shaved coconut // 1ea)
DF V
- SPINACH POWER.....\$18
toasted white quinoa, spinach puree, avocado, pine nuts, soft boiled egg, sesame & hemp seeds
GF DF
- TUNA POKE.....\$24
avocado, tomato, sour apple, pineapple, yuzu-chili, brown rice, crispy taro
DF
- MEDITERRANEAN GRILLED SHRIMP.....\$23
farro, market veggies, falafel, feta cheese, sunny-side egg, toasted sesame seeds & sumac vinaigrette
- COCONUT KALE CHICKEN SALAD.....\$24
poached organic chicken, heirloom tomato, roasted sweet potato, toasted coconut, avocado & shallot vinaigrette
GF DF

SANDWICHES

- BRASS BURGER.....\$25
8oz dry-aged beef blend, aged cheddar & crispy onion ring on toasted brioche bun
(+ Nueske's bacon, avocado or mushroom // 3ea)
- CHICK N' EGG SANDWICH.....\$19
sunny-side up egg, caramelized onions, pickles, arugula, herb mayo
- LOBSTER ROLL.....\$27
fresh Maine lobster & truffle lemon aioli on toasted brioche bun
- THE IMPOSSIBLE BURGER.....\$19
plant-based protein patty, iceberg lettuce, tomato, red onion, house pickles, vegan 1000 island dressing on toasted semolina
DF V

HOUSE SPECIALTIES

- SMASHED ORGANIC AVO TOAST.....\$18
pomegranate seeds, toasted almonds, roasted tomato & poached organic egg on toasted seven grain country bread (egg +3 // feta +2)
DF
- CINNAMON ROLL PANCAKES.....\$19
brown sugar-cinnamon swirl, cream cheese frosting & candied almonds
- BELGIAN WAFFLES.....\$18
mixed berry butter, strawberry & banana (gluten free +3)
- CRÈME BRÛLÉE FRENCH TOAST.....\$24
lemon blueberry compote, maple glazed walnut
- CROQUE MADAME.....\$20
ham, gruyere, bechamel, fried egg
- FRIED CHICKEN & WAFFLES.....\$24
honey butter & maple syrup
- SMOKED SALMON PLATTER.....\$19
toasted bagel, sliced tomato & capers

BRUNCH COCKTAILS

CHAMPAGNE COCKTAILS

- CLASSIC MIMOSA
sparkling wine, fresh orange juice
- APPLE CIDER MIMOSA
sparkling wine, house-mulled apple cider
- MOSCOW MULE MIMOSA
sparkling wine, vodka, ginger, lime
- CLASSIC BELLINI
sparkling wine, white peach
- MANGO-PASSION BELLINI
sparkling wine, mango, passionfruit
- RASPBERRY KIR ROYALE
sparkling wine, chambord, raspberry

BLOODY MARYS

- CLASSIC BLOODY MARY
house-made bloody blend
- BACON BLOODY
bacon-infused vodka, bacon
- BLOODY MADONNA
thyme, sage, rosemary
- BLOODY BALTIMORE
old bay, jumbo shrimp

MAKE YOUR OWN

build a custom bloody just the way you want it

EGGS

- EGG WHITE OMELETTE.....\$18
roasted mushrooms & goat cheese
GF
- CLASSIC EGGS BENEDICT.....\$21
canadian bacon & hollandaise (substitute Nova Scotia smoked salmon +2)
- SHAKSHUKA.....\$23
baked egg, ground turkey, crispy artichoke, spiced mediterranean ragu, feta cheese, challah bread
- 3 EGGS ANY STYLE.....\$19
Neuske's smokehouse bacon
- STEAK & EGGS.....\$25
6oz charred NY strip skirt steak, 2 sunny-side up eggs, bacon crumble
GF DF
- BEC OMELETTE.....\$19
bacon, aged cheddar & caramelized onion
GF
- EGG WHITE & PULLED CHICKEN BURRITO.....\$22
poached organic chicken, scrambled egg white, kale, red onion slaw, truffle BBQ, spinach wrap
- BENEDICT OF THE WEEK.....\$23
market-driven, please ask your server for details

FOR THE TABLE

- 2 EGGS.....\$9
GF DF
- NEUSKE'S BACON.....\$8
GF DF
- HOMEMADE CHICKEN SAUSAGE.....\$8
GF DF
- SWEET POTATO-QUINOA
- HASH BROWN.....\$8
- BRÛLÉED FLORIDA GRAPEFRUIT.....\$6
- HOME FRIES.....\$7
- ENGLISH MUFFIN.....\$3
- TOASTED BAGEL.....\$5
- GLUTEN FREE TOAST.....\$5

GF V DF

GLUTEN FREE, VEGAN & DAIRY FREE ITEMS
PLEASE ASK YOUR SERVER FOR ADDITIONAL SELECTIONS

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



CATCH
HOSPITALITY GROUP

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