

• DINNER •



Served daily from 5PM - 11PM

BEGINNINGS

- THE BEST KALE SALAD.....\$15**
*pine nuts, pecorino & roasted red pepper vinaigrette
(avocado +3 // organic chicken +7
scottish salmon +8 // yellow fin tuna +8
hanger steak +9 // grilled shrimp +9)*
GF
- CRISPY CAULIFLOWER.....\$14**
spicy vegan mayo
V DF
- KOBE MEATBALLS.....\$18**
homemade gravy, basil & parmesan
- GRILLED OCTOPUS.....\$16**
crispy potatoes, sofrito & garlic aioli
DF
- LOBSTER ROLLS (2PC).....\$22**
*fresh Maine lobster & truffle lemon aioli
on toasted brioche bun*
- TUNA TARTARE TACOS.....\$14**
yellow fin tuna, guacamole & chili aioli
DF
- POTATO CHIP-CRUSTED CALAMARI.....\$15**
citrus mustard aioli
- KALE & ARTICHOKE DIP.....\$16**
warm tortilla chips
- SWEET & HOT CHICKEN LOLLIPOPS.....\$11**
organic, soy mirin glaze, fresno chili & scallions
DF
- SHISHITO PEPPERS.....\$9**
tarragon truffle aioli
DF
- BUTTERNUT SQUASH SOUP.....\$12**
coconut milk, garlic, ginger, toasted pumpkin seeds, chive oil
GF V DF
- SOUP OF THE DAY.....\$11**
local, market-driven soup of the day

MARKET

- CRISPY EGGPLANT PARM.....\$22**
*parmesan-crusted eggplant, creamy burrata,
oven roasted tomato sauce*
- MUSHROOM SPAGHETTI.....\$21**
*wild mushroom, sugar snap peas, tomato & parmesan
(organic chicken +7 // hanger steak +9 // grilled shrimp +9)*
- STEAMED MUSSELS.....\$18**
*ginger, white wine, jalapeño, sourdough
(plain fries +3 // truffle fries +5)*
- FRESH CATCH OF THE DAY.....\$29**
*6oz simply grilled fish of the day, shaved seasonal vegetables,
kale pesto*
GF DF
- CHICKEN UNDER A BRICK.....\$29**
*organic crispy chicken, brussels sprouts,
caramelized onions, pan jus*
GF
- STEAK FRITES.....\$28**
8oz grilled hanger steak & parmesan truffle fries
- BLACK ANGUS SHORT RIBS.....\$29**
*Creek Stone Farm, cipollini onions, butternut
squash puree*
- BRASS BURGER.....\$25**
*8oz dry-aged beef blend, aged cheddar & crispy onion
ring on toasted brioche bun
(+ Nueske's bacon, avocado or mushroom // 3ea)
(plain fries +3 // truffle fries +5)*
- BUTTERMILK FRIED CHICKEN.....\$27**
mashed potatoes & honey butter
- CENTER CUT FILET MIGNON.....\$34**
*8oz grass-fed, garlic herb crusted filet, bacon, arugula
salad & marinated tomatoes*
- ORGANIC BONE-IN PORK CHOP.....\$30**
*Creek Stone Farm, caramelized apple &
bacon chutney, sour cherries, natural jus*
GF

BOWLS

- SALMON LENTIL.....\$27**
*collard greens, poached egg, crispy shallots,
dill creme fraiche, champagne shallot vinaigrette*
- BRAISED LAMB.....\$27**
*sauteed kale, baby farro, roasted parsnip,
orange segments, tzatziki, red wine shallot vinaigrette*
- BABY GEM CAESAR SALAD.....\$18**
*spicy 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)*
- LOBSTER COBB SALAD.....\$27**
*butter poached Maine lobster, hard-boiled egg,
corn purée, dill Havarti cheese, charred corn,
oven roasted tomato vinaigrette*
- COCONUT KALE CHICKEN SALAD.....\$24**
*poached organic chicken, heirloom tomato,
roasted sweet potato, toasted coconut, avocado,
shallot vinaigrette*
GF DF
- BRASS STEAK SALAD.....\$27**
*arugula, quinoa, charred onion, baby corn,
avocado, spiced sunflower seed, crispy tortilla,
cilantro-lime vinaigrette*
DF
- FOR THE TABLE**
- PARMESAN TRUFFLE FRIES.....\$11**
18 month parmesan
- SHAVED BRUSSELS SPROUTS.....\$11**
butternut squash, honey roasted almonds
GF DF V
- MAC & CHEESE\$11**
*aged cheddar & toasted breadcrumbs
(Nueske's bacon +2 // Maine lobster +4)*
- MASHED POTATOES.....\$12**
scallions
GF

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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