

• LUNCH •



Monday through Friday: 11:30AM - 4PM

BEGINNINGS

- CRISPY CAULIFLOWER.....\$14**
spicy vegan mayo
V DF
- GRILLED OCTOPUS.....\$16**
crispy potatoes, sofrito & garlic aioli
DF
- TUNA TARTARE TACOS.....\$14**
yellow fin tuna, guacamole & chili aioli
DF
- POTATO CHIP-CRUSTED CALAMARI.....\$15**
citrus mustard aioli
- SWEET & HOT CHICKEN LOLLIPOPS.....\$11**
organic chicken wings, soy mirin glaze, fresno chili & scallion
DF
- KOBE MEATBALLS.....\$18**
homemade gravy, basil & parmesan
- 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

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)

SANDWICHES

- 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
- BRASS BURGER.....\$25**
8oz dry-aged beef blend, aged cheddar & crispy onion ring on toasted brioche bun (+ Nueske's bacon, avocado or mushroom // 3ea)
- GRILLED LOCAL MAHI SANDWICH.....\$23**
red wine-braised cabbage, avocado & chipotle ranch on toasted ciabatta
- ROAST BEEF FRENCH DIP.....\$19**
organic grass-fed Black Angus, aged swiss & horseradish aioli on toasted brioche bun
- ORIGINAL CRISPY CHICKEN SANDWICH.....\$19**
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

MARKET

- CHICKEN PAILLARD.....\$25**
frisee, radish, cucumber, cherry tomato, parmesan crisp, lemon-mustard vinaigrette
- MUSHROOM SPAGHETTI.....\$21**
wild mushroom, sugar snap peas, tomato & parmesan (organic chicken +7 // hanger steak +9 // grilled shrimp +9)
- STEAK FRITES.....\$28**
8oz grilled hanger steak & parmesan truffle fries
- FRESH CATCH OF THE DAY.....\$29**
6oz simply grilled fish of the day, shaved seasonal vegetables, kale pesto
GF DF

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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SALADS

- BABY GEM CAESAR.....\$18**
sugar snap peas, asparagus, avocado, sunflower seeds, lemon parmesan vinaigrette (organic chicken +7 // scottish salmon +8 yellow fin tuna +8 // grilled shrimp +9 hanger steak +9)
- THE BEST KALE.....\$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
- LOBSTER COBB.....\$27**
butter poached Maine lobster, hard-boiled egg, corn purée, dill Havarti cheese, charred corn, oven roasted tomato vinaigrette
- COCONUT KALE CHICKEN.....\$24**
poached organic chicken, heirloom tomato, roasted sweet potato, toasted coconut, avocado & shallot vinaigrette
GF DF
- MISO SALMON.....\$25**
kale, farro, roasted brussels sprouts, blueberries pomegranate, pumpkin seeds, citrus cilantro yogurt, sesame honey vinaigrette
- BRASS STEAK.....\$27**
arugula, quinoa, charred onion, baby corn, avocado, spiced sunflower seed, crispy tortilla, cilantro-lime vinaigrette
DF

BOWLS

- SPINACH POWER.....\$18**
toasted white quinoa, spinach puree, avocado, pine nuts, soft boiled egg, sesame & hemp seeds
GF DF
- MEDITERRANEAN GRILLED SHRIMP.....\$23**
farro, market veggies, falafel, feta cheese, sunny-side egg, toasted sesame seeds & sumac vinaigrette
- TUNA POKE.....\$24**
avocado, tomato, sour apple, pineapple, yuzu-chili, brown rice, crispy taro
DF
- ORGANIC PULLED CHICKEN.....\$26**
brown rice, crispy poached egg, arugula, tomato, shaved parmesan, lemon vinaigrette
- SALMON LENTIL.....\$27**
collard green, 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