

• 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.....\$16**
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-crust 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
- STEAK FRITES.....\$28**
8oz grilled hanger steak & parmesan truffle fries
- BLACK ANGUS SHORT RIBS.....\$29**
Creek Stone Farm, cipollini onions, sweet potato
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
 - BABY GEM CAESAR SALAD.....\$18**
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)
 - 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, quinoa, 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 FRITES.....\$11**
18 month parmesan
 - SHAVED BRUSSELS SPROUTS.....\$11**
butternut squash, honey roasted almonds
GF DF
 - MAC & CHEESE\$11**
aged cheddar & toasted breadcrumbs
(Nueske's bacon +3 // 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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SPECIALTIES

\$15

KALI

Jalepeno-Infused Herradura Silver
Tequila, Passionfruit-Orange Cordial,
Grand Marnier, Yuzu

LUSH LEMONADE

Grey Goose Vodka, Zu Bisongrass Vodka, Cold-
Pressed Apple Juice, Lemon, Vanilla

DETOX RETOX

Viva XXXII Joven Tequila, Fresh Cucumber,
Lime, Matcha Green Tea, Mint

DIRTY BASTARD

Old Forester Bourbon, Hennessy,
Ginger, Lime, Earl Grey Tea

PINEAPPLE TRAINWRECK

Absolut Elyx Vodka, Fresh-Pressed
Pineapple, Tarragon, Lime, Peychaud's

WATERMELON FELON

Belvedere Vodka, St. Germaine
Avua Amburana, Watermelon, Lemon

BOTTLED BEER

\$8

LEFT HAND "NITRO"

Milk Stout, Colorado

ITHACA "FLOWER POWER"

India Pale Ale, New York

ESTRELLA "DAMM"

Lager, Spain

HEINEKEN/LIGHT

Lager, Holland

STELLA ARTOIS

Pilsner, Belgium

DRAFT BEER

\$9

"H41" BY HEINEKEN

Pilsner, Holland

OTHER HALF "FOREVER EVER"

IPA, Brooklyn

ALLAGASH "WHITE"

Witbier, Maine



CLASSICS

\$15

LEXINGTON SOUR

Woodford Reserve Bourbon,
Honey-Brandy Cordial, Lemon

BRASS MANHATTAN

Woodford Reserve Rye, Cynar,
Cherry Liqueur, Dry Curucaio, Lillet Blanc

LAVENDER BEE'S KNEES

Bombay Sapphire Gin, Lemon,
House-Made Lavender Honey

MIDTOWN MOJITO

Brugal Special White Rum, Fresh Mint,
Lime Cordial

PALOMA FLORA

Volcan Blanco Tequila, St. Germaine,
Giffard Pamplemousse, Lime, Contratto

OAXACAN PENECILLIN

Illegal Joven Mezcal, Honey, Ginger,
Lemon, Berry Compote

NON-ALCOHOLIC

\$10

MR. GREEN JUICE

Kale, Cold-Pressed Apple,
Lemon

REVITALIZER

Fresh-Pressed Carrot, Apple,
Lime, Ginger



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BUBBLES

DOMAINE CHANDON \$15

Brut, California

MÖET ET CHANDON \$21

Brut Reserve, Champagne

VEUVE CLICQUOT \$28

Yellow Label, Champagne

LUCA PARETTI \$16

Rosa Spumante, Italy

WHITE WINE

SAUVIGNON BLANC \$14

La Playa, Chile

CHARDONNAY \$16

Sonoma Cutrer, Russian River Ranches

PINOT BLANC \$14

Trimbach, Alsace

SANCERRE \$19

Domaine Franck Millet, France

ALBARIÑO \$15

Badalina, Rias Baixas

ROSÉ

VIE VITÉ \$16

Côtes De Provence, France

RED WINE

CABERNET SAUVIGNON \$18

Uppercut, Napa Valley

MALBEC \$14

Don Miguel Gascon, Argentina

TEMPRANILLO \$16

Numanthia, Spain

PINOT NOIR \$19

Cloudline, Oregon

PINOT NOIR \$15

Edna Valley, California