

• BREAKFAST •



Monday through Friday 7AM - 11AM

BEGINNINGS

- BRÛLÉED FLORIDA GRAPEFRUIT.....\$6
caramelized brown sugar
GF DF V
- ACAI BOWL.....\$12
blueberry, banana, honey granola, toasted coconut
DF
- STEEL CUT OATMEAL.....\$12
walnuts, apples & berries with choice of steamed almond or soy milk
(+ banana, pomegranate, hemp, goji, acai, flax, toasted almonds or shaved coconut // 1ea)
DF V
- FRESH FRUIT BOWL.....\$13
seasonal assortment
(+ banana, pomegranate, hemp, goji, acai, flax, toasted almonds or shaved coconut // 1ea)
GF DF V
- GRANOLA PARFAIT.....\$14
greek yogurt, wild berries, toasted almond & pumpkin seeds
GF

FOR THE TABLE

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

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
- SMOKED SALMON PLATTER.....\$19
toasted bagel, sliced tomato & capers
- SPINACH POWER BOWL.....\$18
toasted white quinoa, spinach puree, avocado, pine nuts, soft boiled egg, sesame & hemp seeds
GF DF

EGGS

- SEASONAL MARKET OMELETTE.....\$22
locally sourced produce
- CLASSIC EGGS BENEDICT.....\$21
canadian bacon & hollandaise (substitute Nova Scotia smoked salmon +2)
- EGG WHITE OMELETTE.....\$18
roasted mushrooms & goat cheese
GF
- 3 EGGS ANY STYLE.....\$19
Neuske's smokehouse bacon
- STEAK & EGGS.....\$25
6oz charred NY strip skirt steak, 2 sunny-side up eggs
- BEC OMELETTE.....\$19
bacon, aged cheddar & caramelized onion
GF
- BENEDICT OF THE WEEK.....\$23
market-driven, please ask your server for details

BEVERAGE CORNER

- MR. GREEN JUICE \$10
kale, apple & ginger
GF V DF
- REVITALIZER \$10
fresh pressed carrot, apple & lime juice with candied ginger
GF V 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



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HOSPITALITY GROUP

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