

• BRUNCH •



Saturday & Sunday 7AM - 4PM

BOWLS

- ACAI**.....\$14  
*blueberry, banana, honey granola, toasted coconut*  
DF
- FRESH FRUIT**.....\$14  
*seasonal assortment*  
*(+ banana, pomegranate, hemp, goji, acai, flax, toasted almonds or shaved coconut // 1ea)*  
DF V
- SPINACH POWER**.....\$19  
*toasted white quinoa, spinach puree, avocado, pine nuts, soft boiled egg, sesame & hemp seeds*  
GF
- TUNA POKE**.....\$24  
*avocado, tomato, sour apple, pineapple, yuzu-chili, brown rice, crispy taro*  
DF
- MEDITERRANEAN GRILLED SHRIMP**.....\$26  
*farro, market veggies, falafel, feta cheese, sunny-side egg, toasted sesame seeds & sumac vinaigrette*
- COCONUT KALE CHICKEN SALAD**.....\$25  
*poached organic chicken, quinoa, 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)*
- ORIGINAL CRISPY CHICKEN SANDWICH**.....\$21  
*Boston lettuce, tomato, spicy buttermilk dressing on toasted brioche bun*
- LOBSTER ROLL**.....\$28  
*fresh Maine lobster & truffle lemon aioli on toasted brioche bun*
- THE IMPOSSIBLE BURGER**.....\$21  
*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**.....\$19  
*pomegranate seeds, toasted almonds, roasted tomato & poached organic egg on toasted seven grain country bread (egg +3 // feta +2)*  
DF
- CINNAMON ROLL PANCAKES**.....\$20  
*brown sugar-cinnamon swirl, cream cheese frosting & candied almonds*
- BELGIAN WAFFLES**.....\$19  
*mixed berry butter, strawberry & banana (gluten free +3)*
- CRÈME BRÛLÉE FRENCH TOAST**.....\$25  
*lemon blueberry compote, maple glazed walnut*
- CROQUE MADAME**.....\$21  
*ham, gruyere, bechamel, fried egg*
- FRIED CHICKEN & WAFFLES**.....\$28  
*honey butter & maple syrup*
- SMOKED SALMON PLATTER**.....\$21  
*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**.....\$20  
*roasted mushrooms & goat cheese*  
GF
- CLASSIC EGGS BENEDICT**.....\$22  
*canadian bacon & hollandaise (substitute Nova Scotia smoked salmon +2)*
- SHAKSHUKA**.....\$24  
*baked egg, ground turkey, crispy artichoke, spiced mediterranean ragu, feta cheese, challah bread*
- 3 EGGS ANY STYLE**.....\$21  
*Neuske's smokehouse bacon*
- STEAK & EGGS**.....\$26  
*6oz charred NY strip skirt steak, 2 sunny-side up eggs*  
GF DF
- BEC OMELETTE**.....\$20  
*bacon, aged cheddar & caramelized onion*  
GF
- EGG WHITE & GRILLED CHICKEN BURRITO**.....\$22  
*organic chicken, scrambled egg white, avocado, spicy ranch, spinach wrap*
- BENEDICT OF THE WEEK**.....\$24  
*market-driven, please ask your server for details*

FOR THE TABLE

- 2 EGGS**.....\$9  
GF DF
- NEUSKE'S BACON**.....\$9  
GF DF
- HOMEMADE CHICKEN SAUSAGE**.....\$9  
GF DF
- SWEET POTATO-QUINOA HASH BROWN**.....\$9
- PARMESAN TRUFFLE FRIES**.....\$12  
*18 month parmesan*
- BRÛLÉED FLORIDA GRAPEFRUIT**.....\$6
- HOME FRIES**.....\$8
- 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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