

• 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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SPECIALTIES

\$16

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

\$9

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

\$16

LEXINGTON SOUR

Woodford Reserve Bourbon,
Honey-Brandy Cordial, Lemon

BRASS MANHATTAN

Woodford Reserve Rye, Cynar,
Cherry Liqueur, Dry Curucao, 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
Baladina, 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