

• LUNCH •



Monday through Friday: 11:30AM - 5PM

BEGINNINGS

- CRISPY CAULIFLOWER.....\$15**  
*spicy vegan mayo*  
V DF
- GRILLED OCTOPUS.....\$17**  
*crispy potatoes, sofrito & garlic aioli*  
DF
- TUNA TARTARE TACOS.....\$16**  
*yellow fin tuna, guacamole & chili aioli*  
DF
- POTATO CHIP-CRUSTED CALAMARI.....\$16**  
*citrus mustard aioli*
- SWEET & HOT CHICKEN LOLLIPOPS.....\$14**  
*organic chicken wings, soy mirin glaze, fresno chili & scallion*  
DF
- KOBE MEATBALLS.....\$18**  
*homemade gravy, basil & parmesan*
- SHISHITO PEPPERS.....\$11**  
*tarragon truffle aioli*  
DF
- BUTTERNUT SQUASH SOUP.....\$13**  
*coconut milk, garlic, ginger, toasted pumpkin seeds, chive oil*  
GF V DF
- SOUP OF THE DAY.....\$12**  
*local, market-driven soup of the day*

FOR THE TABLE

- PARMESAN TRUFFLE FRIES.....\$12**  
*18 month parmesan*
- SHAVED BRUSSELS SPROUTS.....\$12**  
*butternut squash, honey roasted almonds*  
GF DF
- MAC & CHEESE.....\$12**  
*aged cheddar & toasted breadcrumbs*  
*(Nueske's bacon +3 // Maine lobster +4)*

SANDWICHES

- 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
- BRASS BURGER.....\$25**  
*8oz dry-aged beef blend, aged cheddar & crispy onion ring on toasted brioche bun*  
*(+ Nueske's bacon, avocado or mushroom // 3ea)*
- EGG WHITE & GRILLED CHICKEN BURRITO.....\$22**  
*organic chicken, scrambled egg white, avocado, spicy ranch, spinach wrap*
- ROAST BEEF FRENCH DIP.....\$20**  
*organic grass-fed Black Angus, aged swiss & horseradish aioli on toasted brioche bun*
- 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*  
DF V

MARKET

- CHICKEN PAILLARD.....\$26**  
*frisee, radish, cucumber, cherry tomato, parmesan crisp, lemon-mustard vinaigrette*
- MUSHROOM SPAGHETTI.....\$22**  
*wild mushroom, sugar snap peas, tomato & parmesan*  
*(organic chicken +7 // hanger steak +9 // grilled shrimp +9)*
- STEAK FRITES.....\$29**  
*8oz grilled hanger steak & parmesan truffle fries*
- FRESH CATCH OF THE DAY.....\$30**  
*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



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SALADS

- BABY GEM CAESAR.....\$19**  
*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.....\$16**  
*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.....\$29**  
*butter poached Maine lobster, hard-boiled egg, corn purée, dill Havarti cheese, charred corn, oven roasted tomato vinaigrette*
- COCONUT KALE CHICKEN.....\$25**  
*poached organic chicken, quinoa, heirloom tomato, roasted sweet potato, toasted coconut, avocado & shallot vinaigrette*  
GF DF
- MISO SALMON.....\$26**  
*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.....\$19**  
*toasted white quinoa, spinach puree, avocado, pine nuts, soft boiled egg, sesame & hemp seeds*  
GF
- MEDITERRANEAN GRILLED SHRIMP.....\$26**  
*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.....\$27**  
*brown rice, crispy poached egg, arugula, tomato, avocado, shaved parmesan, lemon vinaigrette*
- SALMON LENTIL.....\$28**  
*collard green, poached egg, crispy shallots, dill creme fraiche, champagne shallot vinaigrette*

## 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 PENEICILLIN

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