

## • BRUNCH •

Saturday & Sunday 7:00AM - 4PM

### BEGINNINGS

BRÛLÉED FLORIDA GRAPEFRUIT *caramelized brown sugar* \$6 (gf, df, v)

ACAI BOWL *blueberry, banana, honey granola, toasted coconut* \$14 (df)

FRESH FRUIT BOWL *seasonal assortment* \$14 (gf, df, v)  
(+ banana, pomegranate, hemp, goji, acai, flax, toasted almonds, shaved coconut // 1 each)

### BOWLS + SANDWICHES

SPINACH POWER BOWL *toasted quinoa, spinach pureé, avocado, pine nuts, soft poached egg, sesame, hemp seeds* \$19 (gf)

TUNA POKE *avocado, tomato, sour apple, pineapple, yuzu-chili, brown rice, crispy taro* \$24 (df)

GRILLED SHRIMP *farro, market veggies, falafel, feta, sunny-side egg, sesame seeds, sumac-lemon vinaigrette* \$26

COCONUT KALE CHICKEN *quinoa, heirloom tomato, sweet potato, toasted coconut, poached organic chicken, avocado, shallot vinaigrette* \$25 (gf, df)

THE CLASSIC BURGER *7oz classic beef blend, American cheese, pickles, onion, ketchup-mustard-mayo* \$25  
(plain fries +3 // truffle fries +5 // Nueske's bacon +3 // fried egg +3)

ORIGINAL CRISPY CHICKEN SANDWICH *Boston lettuce, tomato, spicy buttermilk dressing, brioche bun* \$21

LOBSTER ROLL *fresh Maine lobster, truffle lemon aioli, brioche bun* \$28

TURKEY BURGER *grilled kale, fennel, apple, pear & Parmesan blended patty, avocado, sprouts, honey mustard, bacon bun* \$19

THE BEYOND BURGER *plant-based patty, lettuce, tomato, onion, pickles, vegan aioli, semolina bread* \$21 (df, v)

### EGGS

EGG WHITE OMELETTE *roasted mushrooms, goat cheese* \$20

CLASSIC EGGS BENEDICT *Canadian bacon, hollandaise* \$22  
(sub Nova Scotia smoked salmon +2)

SHAKSHUKA *baked egg, ground turkey, crispy artichoke, spiced Mediterranean ragu, feta, challah bread* \$24

3 EGGS ANY STYLE *Nueske's smokehouse bacon* \$21

STEAK & EGGS *6oz charred NY strip skirt steak, 2 sunny-side up eggs* \$26 (df)

BEC OMELETTE *bacon, aged cheddar, caramelized onion* \$20

EGG WHITE & GRILLED CHICKEN BURRITO *organic chicken, avocado, sautéed onions, spicy ranch, spinach wrap* \$22

BENEDICT OF THE WEEK *market driven, please ask your server for details* \$24

### HOUSE SPECIALTIES

SMASHED ORGANIC AVOCADO TOAST *pomegranate, almonds, roasted tomato, poached egg, seven grain bread* \$19  
(extra egg +3 // feta +2)

CINNAMON ROLL PANCAKES *brown sugar-cinnamon swirl, cream cheese frosting, candied almonds* \$20

BELGIAN WAFFLES *mixed berry butter, strawberry, banana* \$19  
(gluten free +3)

CRÈME BRÛLÉE FRENCH TOAST *lemon blueberry compote, maple glazed walnut* \$25

CROQUE MADAME *ham, gruyere, bechamel, fried egg* \$21

FRIED CHICKEN & WAFFLES *honey butter, maple syrup* \$28

SMOKED SALMON PLATTER *toasted bagel, sliced onion, tomato, capers* \$21

### SIDES

2 EGGS *any style* \$9 (gf, df)

NUESKE'S BACON \$9 (gf, df)

HOMEMADE CHICKEN SAUSAGE \$9 (gf, df)

SWEET POTATO-QUINOA HASH BROWN \$9 (gf, df)

PARMESAN TRUFFLE FRIES *18 month parmesan* \$12

HOME FRIES \$8

ENGLISH MUFFIN \$3 // TOASTED BAGEL \$5 // GLUTEN FREE TOAST \$5 (gf)

v | gf | df INDICATES DISHES THAT ARE PREPARED *vegan | gluten free | dairy free*. OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. 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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