

• LUNCH •

Monday through Friday 11:30AM - 5PM

SMALL PLATES

CRISPY CAULIFLOWER *spicy vegan mayo* \$15 (df, v)

SHISHITO PEPPERS *tarragon truffle aioli* \$11 (df)

SHAVED BRUSSELS SPROUTS *butternut squash, honey roasted almond* \$12 (gf, df)

GRILLED OCTOPUS *crispy potatoes, sofrito, garlic aioli* \$17

TUNA TARTARE TACOS *yellow fin tuna, guacamole, chili aioli* \$16 (df)

POTATO CHIP-CRUSTED CALAMARI *citrus mustard aioli* \$16

MAC & CHEESE *aged cheddar, toasted breadcrumbs* \$12
(Nueske's bacon +3 // Maine lobster +6)

CRUNCHY FRIED CHICKEN LOLLIPOPS *tomato-honey glaze, truffle mustard, house dill pickles* \$14 (df)

KOBE MEATBALLS *homemade gravy, basil, parmesan* \$18

PARMESAN TRUFFLE FRIES *18 month parmesan* \$12

SALADS

BABY GEM CAESAR *sugar snap peas, asparagus, avocado, sunflower seeds, croutons, lemon parmesan vinaigrette* \$19
(organic chicken +7 // scottish salmon +8 // yellow fin tuna +8 // grilled shrimp +9 // hanger steak +9)

THE BEST KALE *pine nuts, pecorino, roasted red pepper vinaigrette* \$16 (gf)
(avocado +3 // organic chicken +7 // scottish salmon +8 // yellow fin tuna +8 // grilled shrimp +9 // hanger steak +9)

LOBSTER BACON WEDGE *Maine lobster, egg, Gorgonzola cheese, toasted sesame seeds, roasted tomato vinaigrette* \$29

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

MISO SALMON *kale, farro, brussels, avocado, blueberries, pomegranate, pumpkin seeds, cilantro yogurt, sesame honey vinaigrette* \$26

BRASS STEAK *arugula, quinoa, onion, corn, avocado, sunflower seeds, tortilla, cilantro-lime vinaigrette* \$27 (df)

PASTA + BOWLS

MUSHROOM SPAGHETTI *wild mushroom, sugar snap peas, tomato, parmesan* \$22
(organic chicken +7 // hanger steak +9 // grilled shrimp +9)

SPINACH POWER *toasted quinoa, spinach puree, 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 (gf)

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

SALMON LENTIL *collard greens, poached egg, crispy shallots, dill creme fraiche, champagne shallot vinaigrette* \$28

LEMON BBQ CHICKEN *red rice, corn, sweet potato, smoked kale, cabbage, avocado, lemon bbq vinaigrette* \$27

SANDWICHES + ENTREES

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

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

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

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

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

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

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

CHICKEN PAILLARD *frisee, radish, cucumber, cherry tomato, parmesan crisp, lemon-mustard vinaigrette* \$26

STEAK FRITES *8oz grilled hanger steak, parmesan truffle fries* \$29

FRESH CATCH OF THE DAY *please ask your server* \$30

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.

@LEXINGTONBRASS | #LEXINGTONBRASS