

## • BRUNCH •

Saturday & Sunday 7:00AM - 4PM

### BEGINNINGS

**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)

**FRENCH ONION SOUP** *caramelized onions, brandy, sherry vinegar, gruyere cheese gratin* \$14

### BOWLS + SANDWICHES

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

**TUNA POKE** *avocado, cucumber, seaweed salad, roasted cashew, brown rice, shichimi, sweet-sesame dressing* \$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  
(original 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

**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)

**B.E.C. OMELETTE** *bacon, aged cheddar, caramelized onion* \$20

### 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)

**FRENCH TOAST** *blueberry compote, maple syrup* \$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)

**CHICKEN SAUSAGE** \$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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CORPORATE CHEF: HILARY AMBROSE JR.