

• BRUNCH •

BEVERAGE
CORNER

MR. GREEN JUICE 10

kale, apple & ginger

GF DF V

REVITALIZER 9

fresh pressed carrot, apple & lime
juice with candied ginger

GF DF V

STARTERS

STEEL CUT OATMEAL 12

walnuts, apples & berries with
choice of steamed, almond or soy milk
(+ banana, pomegranate, hemp, goji,
acai, flax, toasted almonds
or shaved coconut // 1ea)

GF DF V

FRESH FRUIT BOWL 13

seasonal assortment
(+ banana, pomegranate, hemp, goji,
acai, flax, toasted almonds
or shaved coconut // 1ea)

DF V

GRANOLA PARFAIT 14

greek yogurt, wild berries, toasted almond
& pumpkin seeds

GF

SMASHED ORGANIC
AVOCADO TOAST 18

pomegranate seeds, toasted almonds,
roasted tomato & poached organic egg
on toasted seven grain country bread
(+ egg // 3 + feta // 2)

CRISPY CAULIFLOWER 14

spicy vegan mayo

V DF

THE BEST KALE SALAD..... 15

pine nuts, pecorino &
roasted red pepper vinaigrette
(+ organic chicken // 7 + scottish salmon // 8
+ yellow fin tuna // 8 + hanger steak // 9
+ grilled shrimp // 9 + avocado // 3)

GF

MAC & CHEESE 11

aged cheddar & toasted breadcrumbs
(+ Nueske's bacon // 2 + Maine lobster // 4)

SOUP OF THE DAY..... 11

local, market-driven soup of the day

GF V DF

gluten free, vegan & dairy free items. please ask your server for additional selections.



HOUSE SPECIALTIES

BRASS BREAKFAST BOWL 18

farro, heirloom tomatoes, toasted sesame seeds,
falafel, feta cheese, sunny-side-up egg
& sumac vinaigrette

CLASSIC FRENCH TOAST..... 18

blueberry compote, maple syrup

CINNAMON ROLL PANCAKES..... 19

brown sugar-cinnamon swirl, cream cheese
frosting & candied almonds

SMOKED SALMON PLATTER 19

toasted bagel, sliced tomato & capers

BELGIAN WAFFLES 18

mixed berry butter, strawberry & banana
(gluten free +3)

SPINACH POWER BOWL 18

toasted white quinoa, spinach puree, avocado, pine
nuts, hard boiled egg, sesame & hemp seeds

GF

QUINOA-AVOCADO CHICKEN
SALAD 23

organic roast chicken, Tuscan kale, dried cranberry,
toasted almonds & caraway seed vinaigrette

GF DF

FRIED CHICKEN & WAFFLES 24

honey butter & maple syrup

COCONUT KALE CHICKEN
SALAD 24

poached organic chicken, heirloom tomato,
roasted sweet potato, quinoa, avocado &
shallot vinaigrette

SANDWICHES

served with green salad + root veggie chips
substitute truffle fries +5 // gluten-free bread +2

BRASS BURGER 25

8 oz dry-aged beef blend, aged cheddar &
crispy onion ring on toasted brioche bun
(+ Nueske's bacon, avocado & mushrooms // 3ea)

ORGANIC CRISPY CHICKEN
SANDWICH 20

Boston lettuce, tomato, spicy buttermilk dressing on
toasted brioche bun

LOBSTER ROLL 27

fresh Maine lobster & truffle lemon aioli on
toasted brioche bun

GRILLED LOCAL
MAHI SANDWICH 23

red wine-braised cabbage, avocado, chipotle ranch
on toasted ciabatta

ROAST BEEF FRENCH DIP 19

organic grass fed Black Angus, aged swiss &
horsesradish aioli on toasted brioche

SWEET POTATO-QUINOA
BURGER 19

Boston lettuce, tomato & truffle-herb vegan aioli
on toasted whole grain bun

V DF

Saturday & Sunday: 7AM - 4PM

RAW BAR

OYSTERS 18/36

daily selection of sustainable east
& west coast oysters (1/2 dozen / dozen)

JUMBO SHRIMP COCKTAIL 14

cocktail sauce & lemon

EGGS

served with mixed greens & roasted potatoes
substitute sweet potato-quinoa hash // 5

SEASONAL MARKET

OMELETTE 22

locally sourced produce

EGG WHITE OMELETTE 18

roasted mushrooms & goat cheese

GF

3 EGGS ANY STYLE 19

Nueske's smokehouse bacon

BEC OMELETTE 19

bacon, aged cheddar & caramelized onion

GF

CROQUE MADAME 20

ham, gruyere, bechamel, fried egg

CLASSIC EGGS BENEDICT ... 21

canadian bacon & hollandaise

BENEDICT ROYALE 23

smoked salmon & caviar

STEAK & EGGS 25

8 oz grilled hanger steak & scrambled eggs

SIDES

SWEET POTATO-QUINOA
HASH BROWN 8

BRÛLÉED FLORIDA GRAPEFRUIT 6

GF DF V

2 EGGS 9

GF DF

ENGLISH MUFFIN 3

TOASTED BAGEL 5

GLUTEN FREE TOAST 5

NEUSKE'S BACON 9

GF DF

PARMESAN - TRUFFLE FRIES 11

HOUSEMADE CHICKEN SAUSAGE 8

GF DF

eating raw or undercooked items such as meats, poultry, shellfish
or eggs may increase the risk of food borne illness, especially if you
have certain medical conditions @emmgrouppinc #lexingtonbrass

