

• DINNER •



Monday through Friday: 5PM - 11PM  
Saturday & Sunday: 5PM - 10PM

STARTERS

**SMASHED ORGANIC AVOCADO TOAST** ..... 18  
*pomegranate seeds, toasted almonds, roasted tomato & poached organic egg on toasted seven grain country bread (+ egg // 3 + feta // 2)*

**TOMATO BURRATA** ..... 13  
*roasted peppers, kale pesto, herbed oregano*

**CRISPY CAULIFLOWER** ..... 14  
*spicy vegan mayo*  
V DF

**GRILLED OCTOPUS** ..... 16  
*crispy potatoes, sofrito & garlic aioli*  
DF

**STEAMED MUSSELS** ..... 18  
*ginger, white wine, jalapeño, sourdough*

**TUNA TARTARE TACOS** ..... 14  
*yellow fin tuna, guacamole & chili aioli*  
DF

**SWEET & HOT CHICKEN LOLLIPOPS** ..... 11  
*organic chicken wings, soy mirin glaze, Fresno chili & scallion*  
DF

**KOBE MEATBALLS** ..... 18  
*homemade gravy, basil & parmesan*

**KALE & ARTICHOKE DIP** ..... 16  
*warm tortilla chips*

**SHISHITO PEPPERS** ..... 9  
*tarragon truffle aioli*

SOUPS

**HOMEMADE CHICKEN SOUP** ..... 8  
*poached chicken, organic vegetables & Israeli cous cous*  
DF

**SOUP OF THE DAY** ..... 11  
*local, market-driven soup of the day*

RAW BAR

**OYSTERS** ..... 18/36  
*daily selection of sustainable east & west coast oysters (1/2 dozen or dozen)*

**JUMBO SHRIMP COCKTAIL** ..... 14  
*cocktail sauce & lemon*

COOKED, CAUGHT & CARVED

**FRESH CATCH OF THE DAY** ..... 29  
*6oz simply grilled fish of the day, shaved seasonal vegetables & kale pesto*  
GF DF

**MUSHROOM SPAGHETTI** ..... 21  
*wild mushroom, sugar snap peas, tomato & parmesan (+ organic chicken // 7 + hanger steak // 9 + shrimp // 9)*

**STUFFED CHICKEN PARM** ..... 28  
*eggplant caponata, fontina cheese*

**STEAK FRITES** ..... 28  
*8 oz grilled hanger steak & parmesan truffle fries*

**BUTTERMILK FRIED CHICKEN** ..... 27  
*mashed potatoes & honey butter*

**LOBSTER ROLL** ..... 27  
*fresh Maine lobster & truffle-herb aioli on toasted brioche bun with root veggie chips (substitute truffle fries +5 // gluten-free bread +2)*

**SWEET POTATO-QUINOA BURGER** ..... 19  
*Boston lettuce, tomato & truffle-herb vegan aioli on toasted whole grain bun with root veggie chips (substitute truffle fries +5 // gluten-free bread +2)*  
V DF

**BRASS BURGER** ..... 25  
*8 oz dry-aged beef blend, aged cheddar & onion ring on toasted brioche bun with root veggie chips (+ Nueske's bacon, avocado & mushrooms // 3ea) (substitute truffle fries +5 // gluten-free bread +2)*

**ORGANIC CRISPY CHICKEN SANDWICH** ..... 20  
*Boston lettuce, tomato, spicy buttermilk dressing on toasted brioche bun*

**HERB-CRUSTED FILET MIGNON** ..... 34  
*charred tomato, red wine glazed shallot, green peppercorn sauce*

SALADS

**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)*

**QUINOA-AVOCADO CHICKEN SALAD** ..... 23  
*organic roast chicken, Tuscan kale, dried cranberry, toasted almonds & caraway seed vinaigrette*  
GF DF

**SHRIMP BLT SALAD** ..... 24  
*romaine, radicchio, onion, roasted tomato, crispy bacon & spiced lemon vinaigrette*  
DF

**ARTICHOKE SALAD** ..... 25  
*organic hanger steak, arugula, radicchio, pear, fennel, crispy artichoke & banyuls vinaigrette*  
DF

**CAESAR SALAD** ..... 14  
*romaine, parmesan, garlic crouton ((+ organic chicken // 7 + scottish salmon // 8 + yellow fin tuna // 8 + hanger steak // 9 + grilled shrimp // 9 + avocado // 3)*

**COCONUT KALE CHICKEN SALAD** ..... 24  
*poached organic chicken, heirloom tomato, roasted sweet potato, quinoa, avocado & shallot vinaigrette*  
GF

SIDES

**PARMESAN TRUFFLE FRIES** 11  
*18 month parmesan*

**SHAVED BRUSSELS SPROUTS** 11  
*butternut squash, honey roasted almonds*  
GF V DF

**MAC & CHEESE** 11  
*aged cheddar & toasted breadcrumbs (+ Nueske's bacon // 2 + Maine lobster // 4)*

**CAULIFLOWER RICE** 12  
*roasted red pepper, golden raisin, toasted pistachio, crispy kale*  
V DF

**SUMMER CORN SUCCOTASH** 12  
*white bean, roasted tomato, crispy kale, chives*  
V GF



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 food borne illness, especially if you have certain medical conditions @emmgroupinc #lexingtonbrass

