

• BRUNCH •

Saturday & Sunday 9:30AM - 4PM

SMALL PLATES

OATMEAL *toasted walnuts, apple compote, orange, maple syrup* \$14

GRANOLA PARFAIT *greek yogurt, raspberry jam, mixed berries, granola, matcha* \$10 (gf)

SALADS

BABY GEM CAESAR *soft boiled egg, parmigiano reggiano* \$23

(avocado +6 // organic chicken +7 // scottish salmon +8 // grilled shrimp +9 // grilled steak +9)

COCONUT KALE SALAD *quinoa, cherry tomato, sweet potato, shredded chicken, avocado, shallot vinaigrette* \$26

THAI NOODLE SALAD *cabbage, carrots, watercress, peanut dressing* \$21

(avocado +6 // organic chicken +7 // scottish salmon +8 // grilled shrimp +9 // grilled steak +9)

TOAST+SANDWICHES

ORGANIC AVOCADO TOAST *pomegranate, almonds, roasted tomato, organic egg* \$23 (df)

FRENCH TOAST *blueberry compote, butter, maple syrup* \$19

BURGER *7oz classic beef blend, American cheese, pickles, red onions, ketchup, mustard mayo* \$24

(egg +2 // bacon +4 // avocado +6)

PANINI PRESSED BREAKFAST BURRITO *scrambled organic eggs, american cheese, sausage, bacon,*

potato sticks, chipotle salsa \$18

ENTREES

BELGIAN WAFFLES *butter, maple syrup* \$19

(chantilly cream and berries +4)

EGGS BENEDICT *canadian bacon, toasted muffin, hollandaise sauce* \$22 (gf)

HOUSE OMELETTE *egg whites, caramelized onions, artichokes, mushrooms, goat cheese, fresh herbs, confit potatoes* \$18

SHAKSHUKA *baked eggs, ground turkey, crispy artichoke, spiced mediterranean ragu, feta cheese, challah bread* \$22

STEAK AND EGGS *10oz charred ribeye, wilted garlic spinach, roasted tomato, 2 sunny-side up eggs* \$36

3 EGGS *any style, bacon, confit potatoes, choice of toast* \$21

SIDES

2 EGGS *any style* \$7 (gf, df)

APPLEWOOD SMOKED BACON \$8 (gf, df)

TURKEY SAUSAGE \$9

PARMESAN TRUFFLE FRIES *vegan truffle aioli, ketchup* \$12

HOME FRIES *sautéed onions, bell pepper, fresh herbs* \$8

DESSERT

VEGAN CHEESECAKE *coconut gelato, amarena cherries* \$16

BANANA CREAM BAR *vanilla shortbread, brown butter almond cake, banana pudding, whipped cream
brûléed bananas, black berry jam* \$12

HOUSE MADE GELATO *daily selection* \$11

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.

CORPORATE CHEF: HILARY AMBROSE JR.
EXECUTIVE CHEF: JAMES MILLER
CHEF DE CUISINE: ANDRE PAVLIK

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