

• ALL DAY •

Daily 11:30AM - 9PM

SMALL PLATES

TUNA TARTARE TACOS *crispy corn taco, avocado mousse* \$18 (gf, df)

CHILLED SHRIMP COCKTAIL *cocktail sauce* \$19 (df)

EGGPLANT CHIPS *truffled eggplant* \$16

ORGANIC AVOCADO TOAST *pomegranate, almonds, roasted tomato, organic egg* \$17

CRISPY CAULIFLOWER *spicy vegan mayo* \$17 (df, v)

FRENCH ONION SOUP *raclette & comte cheese* \$14

SALADS + SANDWICHES

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

THAI NOODLE SALAD *cabbage, carrots, watercress, peanut dressing* \$21 (v)
(avocado +6 // organic chicken +7 // scottish salmon +8 // grilled shrimp +9 // grilled steak +9)

BABY GEM CAESAR *soft boiled egg, parmigiano reggiano* \$23
(avocado +6 // organic chicken +7 // scottish salmon +8 // grilled shrimp +9 // grilled steak +9)

GRILLED MAHI TACO *avocado, braised red cabbage, scallion relish, chipotle mayo, white corn tortilla* \$24

CRISPY CHICKEN SANDWICH *coleslaw, spicy buttermilk dressing* \$22

BURGER *7oz classic beef blend, American cheese, pickles, red onions, ketchup, mustard mayo* \$24
(egg +2 // bacon +4 // avocado +6)

ENTREES

MISO GLAZED SALMON *black rice pilaf, zucchini, tomatoes, fresh herbs, carrot-ginger dressing* \$28 (df)

WILD MUSHROOM SPAGHETTI *wild mushrooms, oven roasted tomatoes, sugar snap peas, tomato, parmesan* \$22
(avocado +6 // organic chicken +7 // scottish salmon +8 // grilled shrimp +9 // grilled steak +9)

BUTTERMILK FRIED CHICKEN & BISCUITS *country gravy, maple butter, charred corn relish* \$27

STEAK FRITES *10oz char-grilled ribeye, chimichurri beurre blanc, french fries* \$35

SIDES

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

FULLY LOADED MASHED POTATOES *caramelized cipollini onions, bacon chutney* \$14

CHARRED BROCCOLI *soy glaze, quinoa, chiles* \$12 (v)

DESSERT

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

BANANA CREAM BAR *vanilla shortbread, brown butter almond cake, banana pudding, whipped cream
brûléed bananas, raspberry 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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