

— AMERICAN —

# BRASS

## BEER

WE ONLY CARRY LONG ISLAND CITY BREWERIES

**POETRY SNAPS** **11**

lager 4.5% abv 16oz draft

**VLIET** **11**

pilsner 5.2% abv 16oz draft

**GREEN CITY** **11**

ipa 7% abv 16oz draft

**PATIOFUN** **11**

pale ale r 4.2% abv 16 oz draft

**RIND CONTROL** **11**

watermelon sour 4.7% abv 16 oz draft

**FOREVER EVER** **11**

session ipa 4.7% abv 16 oz draft

**HIBISCUS GOSE** **12**

gose style ale 4.6% abv 16 oz can-

**AMERICAN BRASS** **12**

pale ale 5.5% abv 16oz can

## BRUNCH COCKTAILS

**BLOODY MARIA** 16

tequileño blanco, tomato, sherry, clam juice

**BELLINI** 13

peach, lemon, sparkling wine

**CHARM CITY** 16

rye, rockeys punch, montenegro, strawberry-basil, angostura

**PEACHES IN THE WILD**

**\$70 SERVES 4-6**

ketel peach blossom, rooibos tea, rockeys punch, sparkling



**BLOODY MARY** 16

tito's vodka, tomato, lemon, cholula

**MIMOSA** 13

orange, sparkling wine

**FRENCH 75** 16

citadelle gin, champagne, st. germain, lemon

**CUCUMBER MARGARITA** 16

tequila blanco, cucumber-jalapeno, italicus, lime

**DBL STANDARD SOUR** 16

bulleit bourbon, gin, pom, lemon

**ENDLESS SUMMER** 16

white rum, strawberry cordial, campari, lime

## WINE LIST

B: BIODYNAMIC O: ORGANIC S: SUSTAINABLE

### WHITE

	GLS	BTL		GLS	BTL
<b>CHARDONNAY</b> bravium russian river valley, ca 2019	15	60	<b>SAUV BLANC</b> <sup>s</sup> mohua marlborough, nz 2019	15	60
<b>CHENIN BLANC</b> terre brulee sout africa 2018	14	56	<b>GRÜNER VELTLINER</b> - domäne wachu federspiel, au 2019	14	56
<b>RIESLING</b> <sup>s</sup> empire estate reserve finger lakes, ny 2017		65	<b>MERSAULT</b> <sup>o</sup> thierry & pascale matrot burgandy, fr 2016		130
<b>CHARDONNAY</b> <sup>s</sup> neyers "el novillero" carneros, ca 2016		90			

### ROSÉ

<b>GRENACHE</b> whispering angel provence, fr 2019	15	56	<b>GRENACHE</b> chateau d'esclans provence, fr 2018	20	76
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### RED

	GLS	BTL		GLS	BTL
<b>CABERNET SAUV</b> daou paso robles, ca 2019	15	60	<b>PINOT NOIR</b> <sup>s</sup> patient cottat loire valley, fr 2018	15	60
<b>MALBEC</b> <sup>s</sup> tinto negro uco valley, ar 2018	14	56	<b>CÔTES DU RHÔNE</b> <sup>o</sup> 14		56
<b>CHÂTEAUNEUF DU PAPE</b> <sup>o</sup> famille perrin "les sinards" rhone, fr 2017		98	<b>PINOT NOIR</b> <sup>s</sup> mongeard mugneret burgandy, fr 2018		80
<b>BRUNELLO</b> <sup>s</sup> carpazo "vigna la casa" tuscan, it 2013		160	<b>POMMARD</b> <sup>b</sup> vincent girardin burgandy, fr 2016		120
			<b>CABERNET SAUV</b> joseph phelps napa valley, ca 2018		170

## SPARKLING

**CHAMPAGNE**  
moet brut imperial  
champagne, fr nv  
**19 gls 76 btl**



**CHAMPAGNE** <sup>s</sup>  
ruinart, blanc de blancs  
champagne, fr nv  
**70/140 btl**

**CHAMPAGNE** <sup>s</sup>  
dom pèrignon  
champagne, fr 2009  
**300 btl**

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<b>TO START</b>	<b>BRUNCH</b>
<b>CHIVE-BUTTERMILK BISCUIT</b> 5 parmesan, whipped butter, sea salt	<b>AVOCADO TOAST</b> 15 oat sourdough, whipped ricotta, pistachios, sun gold tomatoes
<b>PUMPKIN CINNAMON ROLL</b> 8 cream cheese frosting	<b>MARKET GREENS</b> 15 roasted shiitakes, green grapes, porcini croutons, sherry vinaigrette
<b>RAW BAR</b>	<b>BREAKFAST SANDWICH</b> 15 bacon or sausage, fried egg, american cheese, english muffin
<b>EAST COAST OYSTERS</b> 24 thai chili mignonette, market selection 6x	<b>BELGIAN WAFFLE</b> 18 blueberry compote, maple whipped cream, crispy pecans
<b>SHRIMP COCKTAIL</b> 12 cocktail sauce, gribiche, lemon 3x	<b>VEGETARIAN OMELETTE</b> 16 wild mushrooms, baby spinach, fontina
<b>FRESH JUICE</b>	<b>RED BLISS POTATO HASH</b> 15 bell pepper, sunny side egg, rosemary, pimenton
<b>GREEN MACHINE</b> 10 kale, celery, cucumber, lemon, ginger, green apples	<b>SMOKED SALMON BENEDICT</b> 19 crispy potato pancakes, bearnaise, green salad
<b>MORNING BEVERAGES</b>	<b>BUTTERMILK FRIED CHICKEN</b> 19 creamy slaw, pickles, spicy honey, sesame bun, hand cut fries
<b>ESPRESSO</b> single 3, double 5, americano 5, cappuccino 6, latte 6	<b>DRY AGED BURGER</b> 26 bacon jam, mild cheddar, dijonnaise, housemade pickles, sesame bun, hand cut fries
<b>HOT TEA</b> 6 <b>caffeinated:</b> organic green, tropical green, organic english breakfast, organic earl grey <b>decaffeinated:</b> organic mint, orange blossom, chamomile	<b>BLT</b> 19 house-made bacon, lettuce, tomato, avocado, chile aioli, truffle fries
<b>DRIP COFFEE</b> 5 caffeinated or decaffeinated	<b>SIDES</b>
<b>NITRO COLD BREW</b> 7	<b>APPLE WOOD SMOKED BACON</b> 7
	<b>BREAKFAST SAUSAGE</b> 7
	<b>SESAME SOURDOUGH</b> 5
	<b>2 EGGS ANY STYLE</b> 5
	<b>DUCK FAT HASH BROWNS</b> 7
	<b>TRUFFLE FRIES</b> 10

EXECUTIVE CHEF: KEVIN MCGINLEY CHEF DE CUISINE: CHRIS LEWNES