

Welcome to the Brass Cannon. We pride ourselves on creating a unique and delicious dining experience for everyone. We are committed to supporting local farmers and foragers in the region. Our menu represents the freshest seasonal products that can be locally and sustainably sourced. We pledge to provide a quality experience founded on food and drink from sources we know and trust. It is a pleasure to now share this experience with you. Make yourself at home...

> Restaurant Manager - Greg Gonzales Executive Chef - Brad Spates

Beginnings

## Roasted Tomatoes & Buratta - 10

oven roasted heirlooms - sweet cream buratta - balsamic reduction

# Corn & Crab Soup - 9

butter braised corn - bay blue crab - corn shoots

## Sweet Pea Parmesan Risotto -11

english peas - salted parmesan - micro arugula - toasted pepper

#### Charcuterie Board - 12

aged salami - prosciutto - olive tapenade - chevre - brie

#### Meatballs -11

beef & pork meatballs - spicy marinara - shaved parmesan

Greens & Things

**Caprese - 10** heirloom tomatoes - basil mozzarella - smoked olive oil - arugula - grilled toast

#### From the Garden - 9

mixed garden greens - shaved carrots - baby tomatoes - cucumber - red onion

## Avocado Chicken Salad - 11

avocado mousse - pesto chicken - garlic toast - roasted tomato - arugula

## Wedge Salad - 11

crisp iceberg - maytag bleu cheese - canson farms bacon - micro beet sprouts

Main Events

ALL ENTRÉES SERVED WITH ONE SIDE AND SAUCE OF YOUR CHOICE

10oz Filet - 31 prime - 18-21 day aged

16oz Ribeye -29 prime - 28-31 day aged 14oz NY Strip - 28 prime - 28-31 day aged

**10oz Flank Steak - 24** prime - 16-19 day aged

32oz Tomahawk - 61 prime - 38- 45 day aged

**10oz Porkchop - 23** berkshire - bone-in **8oz MD Crabcake -24** pan seared - jumbo lump

Roasted ½ Chicken - 22 herb roasted - organic Mushroom Penne - 20 mushroom cream - shaved parm

Pan Seared Scallops - 24 honey mustard - orange - arugula

Additions

ADDITIONAL SIDES - \$6 EACH

**Braised Mushrooms** 

Cheddar Potato Purée

**Grilled Asparagus** 

Summer Cream Corn

**Honey Onion** 

Sauces

ADDITIONAL SAUCES \$2 EACH

Veal Demi-Glace

Porcini Cream

**Classic Steakhouse**