



# THE BRASS CANNON

## APPETIZERS

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<b>Roasted Chili &amp; Honey Brussels</b> <i>roasted brussels tossed in honey &amp; sprinkled with chili flakes</i>	\$8
<b>Grilled Flatbread</b> <i>melted fontina and parmesan cheese, prosciutto, figs, arugula &amp; balsamic glaze</i>	\$10
<b>Rustic Mac &amp; Cheese</b> <i>cavatappi pasta with crispy prosciutto &amp; tossed in a creamy three cheese blend</i>	\$10
<b>Shrimp &amp; Grits</b> <i>nelson county bloody butcher grits with a traditional charleston style sauce with gulf shrimp</i>	\$12
<b>Charcuterie Board</b> <i>speck, prosciutto, farm house cheddar, saint andre triple creme, french bleu cheese, pork rilette, assorted olives &amp; house mustard</i>	\$13
<b>Wings - Your Style</b> <i>fried naked &amp; tossed in buffalo, bbq, peri peri dry rub or cinnamon chipotle dry rub</i> — served with celery sticks & maytag bleu cheese	\$12

## GREENS

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<b>Classic Caesar</b> <i>crisp romaine lettuce, freshly grated parmesan cheese, house made croutons</i> — add chicken, shrimp or steak	\$8	<b>Wedge Salad</b> <i>crispy iceberg lettuce, crispy porkbelly, roasted grape tomatoes &amp; drizzled with maytag bleu cheese</i>	\$10
<b>Power Chopped Salad</b> <i>chopped brussels sprouts, kale, red cabbage, carrot, cucumber, tomato, red onion, chick peas &amp; tossed in our green goddess dressing</i> — add chicken, shrimp or steak	\$12	<b>Tzatziki Salad</b> <i>romaine hearts with mediterranean olives, crumbled feta cheese, red onion, greek grilled chicken &amp; tossed in our tzatziki dressing</i>	\$15

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR CHANCE FOR FOOD-BORNE ILLNESS

## HANDHELDS

<b>Reuben</b>	<b>\$13</b>	<b>BC Club</b>	<b>\$10</b>	<b>Southern Chicken Salad Sandwich</b>	<b>\$9</b>
<i>house smoked pastrami, sauerkraut, house-made 1000 island dressing, swiss cheese &amp; served on marble rye</i>		<i>roasted turkey, virginia ham, apple-smoked bacon, swiss cheese, tomato, lettuce &amp; duke's mayo</i>		<i>hand pulled roasted chicken with pecans, chutney &amp; tossed in duke's mayo</i>	
<b>Cubano</b>	<b>\$12</b>	<b>Bleu Smoke Philly</b>	<b>\$16</b>	<b>Porkbelly Bahn Mi</b>	<b>\$13</b>
<i>house smoked pulled pork, sliced virginia ham, pickles, melted swiss &amp; yellow mustard on a french baguette</i>		<i>house smoked prime rib, sautéed onions, melted bleu cheese &amp; steak house mayo on a french baguette</i>		<i>house smoked porkbelly, pickled vegetables, vietnamese mayo, fresh jalapenos &amp; cilantro on a french baguette</i>	
<b>Cannon Double Cheeseburger</b>	<b>\$13</b>	<b>Chef BLT</b>	<b>\$11</b>	<b>Tacos</b>	<b>\$12</b>
<i>¼ lb. freshly grilled ground beef patties with american cheese, pickled onions, shredded lettuce, sliced tomato &amp; BC special sauce</i>		<i>house smoked thick cut bacon, arugula, tomato &amp; dukes mayo</i>		<i>your choice of sautéed gulf shrimp or carnitas with pico de gallo, cojita cheese &amp; cilantro lime crema</i>	
<b>N.C. Pulled Pork</b>	<b>\$12</b>	<b>Nashville Hot Chicken</b>	<b>\$13</b>		
<i>house smoked pork shoulder, n.c. bbq sauce, coleslaw &amp; served on a brioche roll</i>		<i>buttermilk fried chicken in our nashville hot sauce &amp; topped with crisp coleslaw on a brioche roll</i>			

## STEAKS & ENTRÉES

<b>Steak &amp; Frites</b>	<b>\$20</b>	<b>Cast Iron Cobia</b>	<b>\$25</b>
<i>hanger steak, crispy french fries &amp; a red wine shallot sauce</i>		<i>blackened cobia over nelson county bloody butcher grits &amp; micro collards</i>	
<b>Half Jerk Chicken</b>	<b>\$20</b>	<b>16oz Ribeye</b>	<b>\$35</b>
<i>jerk marinated organic half, pineapple salsa &amp; coconut rice</i>		<i>topped with veal demi glace &amp; garlic whipped potatoes</i>	
<b>Fish &amp; Chips</b>	<b>\$14</b>	<b>St. Louis Ribs</b>	<b>\$18</b>
<i>beer battered cod, crispy french fries &amp; coleslaw</i>		<i>house smoked bbq pork ribs with a side of coleslaw</i>	

## SIDES

**Confit Baby Potatoes**

**Southern Collards**

**Garlic Whipped Potatoes**

**Crispy Roasted Brussels**

## DESSERTS

**Vanilla Bean Gelato**

**\$6**

**Blood Orange Sorbet**

**\$6**

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