



# THE BRASS CANNON

## APPETIZERS

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| <b>Grilled Flatbread</b>   | <b>\$10</b> |
| <i>melted fontina and parmesan cheese, prosciutto, figs, arugula &amp; balsamic glaze</i>  |             |
| <b>Roasted Chili &amp; Honey Brussels</b>  | <b>\$8</b>  |
| <i>roasted brussels tossed in honey &amp; sprinkled with chili flakes</i>  |             |
| <b>Shrimp &amp; Grits</b>  | <b>\$12</b> |
| <i>nelson county bloody butcher grits with a traditional charleston style sauce with gulf shrimp</i>   |             |
| <b>Lobster Mac &amp; Cheese</b>  | <b>\$15</b> |
| <i>cavatappi pasta with succulent lobster chunks tossed in a creamy three cheese blend</i>   |             |
| <b>Charcuterie Board</b>   | <b>\$13</b> |
| <i>speck, prosciutto, farm house cheddar, saint andre triple creme, french bleu cheese, pork rillette, assorted olives &amp; house mustard</i> |             |

## GREENS & HANDHELDS

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| <b>Power Chopped Salad</b>   | <b>\$12</b> | <b>Wedge Salad</b>  | <b>\$10</b> |
| <i>chopped brussels sprouts, kale, red cabbage, carrot, cucumber, tomato, red onion, chick peas &amp; tossed in our green goddess dressing</i> |             | <i>crispy iceberg lettuce, crispy porkbelly, roasted grape tomatoes &amp; drizzled with maytag bleu cheese</i>                        |             |
| — add chicken, shrimp or steak   |             | <b>Maryland Caesar</b>  | <b>\$17</b> |
| <b>Tzatziki Salad</b>  | <b>\$15</b> | <i>romaine hearts with old bay seasoned croutons, red onion, lump blue crab, grilled shrimp &amp; tossed in zesty caesar dressing</i> |             |
| <b>Cannon Double Cheeseburger</b>  |             | <b>Nashville Hot Chicken</b>  | <b>\$13</b> |
| <i>¼ lb. freshly grilled ground beef patties with american cheese, pickled onions, shredded lettuce, sliced tomato &amp; BC special sauce</i>  |             | <i>buttermilk fried chicken in our nashville hot sauce &amp; topped with crisp coleslaw on a brioche roll</i>                         |             |
| <b>Reuben</b>  | <b>\$13</b> | <b>Bleu Smoke Philly</b>  | <b>\$16</b> |
| <i>house smoked pastrami, sauerkraut, house-made 1000 island dressing, swiss cheese &amp; served on marble rye</i>                             |             | <i>house smoked prime rib, sautéed onions, melted bleu cheese &amp; steak house mayo on a french baguette</i>                         |             |

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



## STEAKS & ENTRÉES

### Steak & Frites

\$20

*hanger steak, crispy french fries & topped with chimichurri sauce*

### Cast Iron Cobia

\$25

*blackened cobia over nelson county bloody butcher grits & micro collards*

### Double Cut Smoked Pork Chop

\$23

*glazed with a bourbon maple glaze & southern collards*

### St. Louis Ribs

\$18

*house smoked bbq pork ribs with a side of coleslaw*

### 16oz Ribeye

\$35

*topped with veal demi glaze & garlic whipped potatoes*

### Half Jerk Chicken

\$20

*jerk marinated organic half, pineapple salsa & coconut rice*

## SIDES & DESSERTS

Confit Baby Potatoes

Donut Bread Pudding

Southern Collards

Vanilla Bean Gelato

Crispy Roasted Brussels

Blood Orange Sorbet

Garlic Whipped Potatoes

## WEEKLY EVENTS

### Happy Hour

*Tuesday thru Friday 3-7 PM*

### Wine & Whiskey Wednesday

*50% off all bottle wine & special pricing on featured whiskey*

### Brunch

*Sunday from 10 AM to 2 PM*

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