



THE BRASS CANNON

APPETIZERS

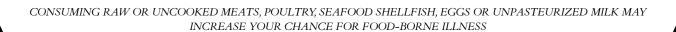
buttermilk fried chicken in our nashville hot sauce &

house smoked pastrami, sauerkraut, house-made 1000 island dressing, swiss cheese & served on marble rye

topped with crisp coleslaw on a brioche roll

Reuben

Power Chopped Salad chopped brussels sprouts, kale, red cabbage, carrot, cucumber, tomato, red onion, chick peas & tossed in our green goddess dressing — add chicken, shrimp or steak Cannon Double Cheeseburger 1/4 lb. freshly grilled ground beef patties with american cheese, pickled onions, shredded lettuce, sliced tomato & BC special sauce Bleu Smoke Philly house smoked prime rib, sautéed onions, melted bleu cheese & steak house mayo on a french baguette	\$12 \$13 \$16	Mixed Green Salad spring mix lettuce with tomato, carrot, cucumber & red onion Wedge Salad crispy iceberg lettuce, crispy porkbelly, roasted grape tomatoes & drizzled with maytag bleu cheese Tzatziki Salad romaine hearts with mediterranean olives, crumbled feta cheese, red onion, greek grilled chicken & tossed in our tzatziki dressing Maryland Caesar romaine hearts with old bay seasoned croutons, red onion,	\$10 \$15 \$17	
Power Chopped Salad chopped brussels sprouts, kale, red cabbage, carrot, cucumber, tomato, red onion, chick peas & tossed in our green goddess dressing — add chicken, shrimp or steak Cannon Double Cheeseburger 1/4 lb. freshly grilled ground beef patties with american cheese, pickled onions, shredded lettuce, sliced tomato & BC special sauce Bleu Smoke Philly	\$13	spring mix lettuce with tomato, carrot, cucumber & red onion Wedge Salad crispy iceberg lettuce, crispy porkbelly, roasted grape tomatoes & drizzled with maytag bleu cheese Tzatziki Salad romaine hearts with mediterranean olives, crumbled feta cheese, red onion, greek grilled chicken & tossed in our	\$10	
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GREENS & HANDHELDS				
Fried Green Tomatoes cornmeal breaded and fried green tomatoes topped with remov	ulade & mai	ryland lump blue crab	\$12	
Charcuterie Board speck, prosciutto, farm house cheddar, saint andre triple creme, french bleu cheese, pork rillette, assorted olives & house mustard				
Lobster Mac & Cheese cavatappi pasta with succulent lobster chunks tossed in a creamy three cheese blend				
Shrimp & Grits nelson county bloody butcher grits with a traditional charleston style sauce with gulf shrimp				
Roasted Chili & Honey Brussels roasted brussels tossed in honey & sprinkled with chili flakes				
Grilled Flatbread melted fontina and parmesan cheese, prosciutto, figs, arugula & balsamic glaze				



\$13

dressing







STEAKS & ENTRÉES

Steak & Frites hanger steak, crispy french fries & topped with chimichurri sauce	\$20	Cast Iron Cobia blackened cobia over nelson county bloody butcher grits & micro collards	\$25
Double Cut Smoked Pork Chop glazed with a bourbon maple glaze & southern collards	\$23	St. Louis Ribs house smoked bbq pork ribs with a side of coleslaw	\$18
16oz Ribeye topped with veal demi glace & garlic whipped potatoes	\$35	Half Jerk Chicken jerk marinated organic half , pineapple salsa & coconut rice	\$20

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



