



THE BRASS CANNON

APPETIZERS

Classic French Onion Soup	\$8
Grilled Flatbread <i>melted fontina and parmesan cheese, prosciutto, figs, arugula & balsamic glaze</i>	\$10
Roasted Chili & Honey Brussels <i>roasted brussels tossed in honey & sprinkled with chili flakes</i>	\$8
Shrimp & Grits <i>nelson county bloody butcher grits with a traditional charleston style sauce with gulf shrimp</i>	\$12
Lobster Mac & Cheese <i>cavatappi pasta with succulent lobster chunks tossed in a creamy three cheese blend</i>	\$15
Charcuterie Board <i>speck, prosciutto, farm house cheddar, saint andre triple creme, french bleu cheese, pork rillette, assorted olives & house mustard</i>	\$13
Fried Green Tomatoes <i>cornmeal breaded and fried green tomatoes topped with remoulade & maryland lump blue crab</i>	\$12

GREENS & HANDHELDS

Power Chopped Salad <i>chopped brussels sprouts, kale, red cabbage, carrot, cucumber, tomato, red onion, chick peas & tossed in our green goddess dressing</i> — add chicken, shrimp or steak	\$12	Mixed Green Salad <i>spring mix lettuce with tomato, carrot, cucumber & red onion</i>	\$8
Cannon Double Cheeseburger <i>¼ lb. freshly grilled ground beef patties with american cheese, pickled onions, shredded lettuce, sliced tomato & BC special sauce</i>	\$13	Wedge Salad <i>crispy iceberg lettuce, crispy porkbelly, roasted grape tomatoes & drizzled with maytag bleu cheese</i>	\$10
Bleu Smoke Philly <i>house smoked prime rib, sautéed onions, melted bleu cheese & steak house mayo on a french baguette</i>	\$16	Tzatziki Salad <i>romaine hearts with mediterranean olives, crumbled feta cheese, red onion, greek grilled chicken & tossed in our tzatziki dressing</i>	\$15
Nashville Hot Chicken <i>buttermilk fried chicken in our nashville hot sauce & topped with crisp coleslaw on a brioche roll</i>	\$13	Maryland Caesar <i>romaine hearts with old bay seasoned croutons, red onion, lump blue crab, grilled shrimp & tossed in zesty caesar dressing</i>	\$17
Reuben <i>house smoked pastrami, sauerkraut, house-made 1000 island dressing, swiss cheese & served on marble rye</i>	\$13		

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 glace & 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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