



THE BRASS CANNON DINNER

APPETIZERS

Charcuterie Board <i>fennel pollen salami, prosciutto, farm house cheddar, saint andre triple creme, french bleu cheese, pork rilette, assorted olives & house mustard</i>	\$16	Roasted Chili & Honey Brussels <i>roasted brussels tossed in honey & sprinkled with chili flakes</i>	\$8
Grilled Flatbread <i>melted fontina and parmesan cheese, prosciutto, figs, arugula & balsamic glaze</i>	\$10	Lobster Mac & Cheese <i>cavatappi pasta with succulent lobster chunks tossed in a creamy three cheese blend</i>	\$15
Fried Green Tomatoes <i>cornmeal breaded and fried green tomatoes topped with remoulade & maryland lump blue crab</i>	\$12	Shrimp & Grits <i>nelson county bloody butcher grits with a traditional charleston style sauce with gulf shrimp</i>	\$12
Classic French Onion Soup	\$8		

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 — add chicken, shrimp or steak</i>	\$12	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	Cannon Double Cheeseburger <i>¼ lb. freshly grilled ground beef patties with american cheese, fried 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	Mixed Green Salad <i>spring mix lettuce with tomato, carrot, cucumber & red onion</i>	\$8

STEAKS & ENTRÉES

Steak Frites <i>hanger steak, crispy french fries & topped with chimichurri sauce</i>	\$20
Cast Iron Catch Of The Day <i>blackened over nelson county bloody butcher grits & micro collards</i>	\$25
Double Cut Smoked Pork Chop <i>glazed with a bourbon maple glaze & southern collards</i>	\$23
St. Louis Ribs <i>house smoked bbq pork ribs with crispy french fries & coleslaw</i>	\$18
16oz Ribeye <i>topped with veal demi glace & garlic whipped potatoes</i>	\$37

SIDES & DESSERTS

Southern Collards	Donut Bread Pudding
Confit Baby Potatoes	Vanilla Bean Gelato
Crispy Roasted Brussels	Blood Orange Sorbet
Garlic Whipped Potatoes	