



THE BRASS CANNON

STARTERS

Soup of the Day	\$7	Classic French Onion Soup	\$8
Grilled Flatbread <i>melted fontina and parmesan cheese, prosciutto, figs, arugula & balsamic glaze</i>	\$10	Shrimp & Grits <i>nelson county bloody butcher grits with a traditional charleston style sauce with gulf shrimp</i>	\$12
Wings - Your Style <i>fried naked & tossed in buffalo, nashville hot sauce, oldbay hot sauce, bbq, peri peri dry rub or cinnamon chipotle dry rub</i> — served with celery sticks & maytag bleu cheese	\$13	Lobster Mac & Cheese <i>cavatappi pasta with succulent lobster chunks tossed in a creamy three cheese blend</i>	\$15

SALADS

Maryland Caesar <i>romaine hearts with old bay seasoned croutons, red onion, lump blue crab, grilled shrimp & tossed in zesty caesar dressing</i>	\$17	Wedge Salad <i>crispy iceberg lettuce, crispy porkbelly, roasted grape tomatoes & drizzled with maytag bleu cheese</i>	\$10
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	Tzatziki Salad <i>romaine hearts with mediterranean olives, crumbled feta cheese, red onion, greek grilled chicken & tossed in our tzatziki dressing</i>	\$15

HANDHELDS

Fried Green Tomato BLT <i>house smoked bacon, arugula, fried green tomato & dukes mayo</i>	\$12	Tacos <i>your choice of sautéed gulf shrimp or carnitas with pico de gallo, cojita cheese & cilantro lime crema</i>	\$12
Reuben <i>house smoked pastrami, sauerkraut, house-made 1000 island dressing, swiss cheese & served on marble rye</i>	\$14	Cubano <i>house smoked pulled pork, sliced virginia ham, pickles, melted swiss & yellow mustard on a french baguette</i>	\$12
N.C. Pulled Pork <i>house smoked pork shoulder, n.c. bbq sauce, coleslaw & served on a brioche roll</i>	\$12	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
BC Club <i>roasted turkey, virginia ham, house smoked bacon, swiss cheese, tomato, lettuce & duke's mayo</i>	\$12	Nashville Hot Chicken <i>buttermilk fried chicken in our nashville hot sauce & topped with crisp coleslaw on a brioche roll</i>	\$13
Southern Chicken Salad Sandwich <i>hand pulled roasted chicken with pecans, chutney & tossed in duke's mayo</i>	\$9	Bleu Smoke Philly <i>house smoked prime rib, sautéed onions, melted bleu cheese & steak house mayo on a french baguette</i>	\$16
Chef BLT <i>house smoked bacon, arugula, tomato & dukes mayo</i>	\$11		