



# THE BRASS CANNON

## STARTERS

<b>Grilled Flatbread</b>	\$10	<b>Shrimp &amp; Grits</b>	\$12
<i>melted fontina and parmesan cheese, prosciutto, figs, arugula &amp; balsamic glaze</i>		<i>nelson county bloody butcher grits with a traditional charleston style sauce with gulf shrimp</i>	
<b>Willy's Wings</b>	\$13	<b>Ahi Tuna Poke Nachos</b>	\$13
<i>fried naked &amp; tossed in buffalo, nashville hot sauce, oldbay hot sauce, bbq, peri peri dry rub or cinnamon chipotle dry rub</i>		<i>fried wonton chips, marinated ahi tuna, sliced jalapenos &amp; wasabi aioli</i>	
— served with celery sticks & maytag bleu cheese			
<b>Lobster Mac &amp; Cheese</b>	\$15		
<i>cavatappi pasta with succulent lobster chunks tossed in a creamy three cheese blend</i>			

## SOUP & SALADS

<b>Chef's Soup of the Day</b>	\$7	<b>Classic French Onion Soup</b>	\$8
<b>Spinach Salad</b>	\$12	<b>Wedge Salad</b>	\$10
<i>spinach with cherry tomato, red onions, pomegranate seeds, orange segments &amp; tossed in white balsamic</i>		<i>crispy iceberg lettuce, crispy porkbelly, roasted grape tomatoes &amp; drizzled with maytag bleu cheese</i>	
<b>Greek Chicken Tzatziki Salad</b>	\$15	<b>Maryland Caesar</b>	\$17
<i>romaine hearts with mediterranean olives, crumbled feta cheese, red onion, greek grilled chicken &amp; tossed in our tzatziki dressing</i>		<i>romaine hearts with old bay seasoned croutons, red onion, lump blue crab, grilled shrimp &amp; tossed in zesty caesar dressing</i>	
		— Pairs well with Louis Jadot Rose	

## HANDHELDS

<b>Reuben</b>	\$14	<b>Tacos</b>	\$12
<i>house smoked pastrami, sauerkraut, house-made 1000 island dressing, swiss cheese &amp; served on marble rye</i>		<i>your choice of sautéed gulf shrimp or carnitas with pico de gallo, cojita cheese &amp; cilantro lime crema</i>	
<b>N.C. Pulled Pork</b>	\$12	<b>Cubano</b>	\$12
<i>house smoked pork shoulder, n.c. bbq sauce, coleslaw &amp; served on a brioche roll</i>		<i>house smoked pulled pork, sliced virginia ham, pickles, melted swiss &amp; yellow mustard on a french baguette</i>	
<b>BC Club</b>	\$12	<b>Cannon Double Cheeseburger</b>	\$13
<i>roasted turkey, virginia ham, house smoked bacon, swiss cheese, tomato, lettuce &amp; duke's mayo</i>		<i>¼ lb. freshly grilled ground beef patties with american cheese, fried onions, shredded lettuce, sliced tomato &amp; BC special sauce</i>	
<b>Southern Chicken Salad Sandwich</b>	\$9	<b>Nashville Hot Chicken</b>	\$13
<i>hand pulled roasted chicken with pecans, chutney &amp; tossed in duke's mayo</i>		<i>buttermilk fried chicken in our nashville hot sauce &amp; topped with crisp coleslaw on a brioche roll</i>	
<b>Chef BLT</b>	\$11	<b>Bleu Smoke Philly</b>	\$16
<i>house smoked bacon, arugula, tomato &amp; dukes mayo</i>		<i>house smoked prime rib, sautéed onions, melted bleu cheese &amp; steak house mayo on a french baguette</i>	