



THE BRASS CANNON

APPETIZERS

Roasted Chili & Honey Brussels \$8 <i>roasted brussels tossed in honey & sprinkled with chili flakes</i>	Shrimp & Grits \$12 <i>nelson county bloody butcher grits with a traditional charleston style sauce with gulf shrimp</i>
Ahi Tuna Poke Nachos \$13 <i>fried wonton chips, marinated ahi tuna, sliced jalapenos & wasabi aioli</i>	Charcuterie Board \$16 <i>fennel pollen salami, prosciutto, farm house cheddar, saint andre triple creme, french bleu cheese, pork rilette, assorted olives & house mustard</i>
Grilled Flatbread \$10 <i>melted fontina and parmesan cheese, prosciutto, figs, arugula & balsamic glaze</i>	Chef's Soup of the Day \$7
Lobster Mac & Cheese \$15 <i>cavatappi pasta with succulent lobster chunks tossed in a creamy three cheese blend</i>	Classic French Onion Soup \$8

GREENS & HANDHELDS

Mixed Green Salad \$8 <i>spring mix lettuce with tomato, carrot, cucumber & red onion</i>	Nashville Hot Chicken \$13 <i>buttermilk fried chicken in our nashville hot sauce & topped with crisp coleslaw on a brioche roll</i>
Wedge Salad \$10 <i>crispy iceberg lettuce, crispy porkbelly, roasted grape tomatoes & drizzled with maytag bleu cheese</i>	Bleu Smoke Philly \$16 <i>house smoked prime rib, sautéed onions, melted bleu cheese & steak house mayo on a french baguette</i>
Spinach Salad \$12 <i>spinach with cherry tomato, red onions, pomegranate seeds, orange segments & tossed in white balsamic</i>	Cannon Double Cheeseburger \$13 <i>¼ lb. freshly grilled ground beef patties with american cheese, fried onions, shredded lettuce, sliced tomato & BC special sauce</i>
Greek Chicken Tzatziki Salad \$15 <i>romaine hearts with mediterranean olives, crumbled feta cheese, red onion, greek grilled chicken & tossed in our tzatziki dressing</i>	Maryland Caesar \$17 <i>romaine hearts with old bay seasoned croutons, red onion, lump blue crab, grilled shrimp & tossed in zesty caesar dressing</i> — Pairs well with Louis Jadot Rose

STEAKS & ENTRÉES

Confit Chicken \$18 <i>confit chicken with a mustard jus, garlic whipped potatoes & southern collards</i>	Creamy Fontina Spinach Gnocchi \$15 <i>potato gnocchi tossed in a creamy fontina sauce, pepitas & wilted spinach</i>
Red Wine Braised Short Ribs \$27 <i>slow braised short ribs served with parmesan polenta</i> — Pairs well with Daou Cabernet Sauvignon	Double Cut Smoked Pork Chop \$23 <i>glazed with a bourbon maple glaze & southern collards</i> — Pairs well with Bacon Red Blend
Steak Frites \$20 <i>hanger steak, crispy french fries & topped with red wine shallot demi glaze</i>	Cast Iron Catch Of The Day \$25 <i>blackened over nelson county bloody butcher grits</i>
8oz Filet \$30 <i>topped with a porcini demi glaze & garlic whipped potatoes</i>	

SIDES & DESSERTS

Southern Collards	Bread Pudding
Confit Baby Potatoes	\$6
Crispy Roasted Brussels	Vanilla Bean Gelato
Garlic Whipped Potatoes	\$6
	Blood Orange Sorbet
	\$6