



THE BRASS CANNON

STARTERS

Charcuterie Board <i>fennel pollen salami, prosciutto, farm house cheddar, triple creme, french bleu cheese, pork rilette, assorted olives, smoked almonds, fig jam & house mustard</i>	\$19	Willy's Wings <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
Grilled Flatbread <i>melted fontina and parmesan cheese, prosciutto, figs, arugula & balsamic glaze</i>	\$12	Shrimp & Grits <i>stone ground grits with a traditional charleston style sauce with gulf shrimp</i>	\$13
Porkbelly Mac & Cheese <i>cavatappi pasta with house smoked porkbelly tossed in a creamy three cheese blend</i>	\$13	Ahi Tuna Poke Nachos <i>fried wonton chips, marinated ahi tuna, sliced jalapenos & spicy chili garlic aioli</i>	\$13
Pimento Cheese Dip <i>house-made pimento cheese served hot with fresh pork rinds</i>	\$10	Parmesan Truffle Fries <i>crispy fries tossed in truffle oil and parmesan dust</i>	\$8

SOUP & SALADS

Chef's Soup of the Day	\$7	Classic French Onion Soup	\$8
Kale Salad <i>kale with fried black eyed peas, goat cheese, roasted tomatoes and tossed in green goddess dressing</i> — add chicken, grilled shrimp or steak	\$11	Watermelon Salad <i>bibb lettuce, red onions, cotija cheese, grilled shrimp and tossed in a jalapeno vinaigrette</i>	\$16
Mixed Green Salad <i>spring mix lettuce with tomato, carrot, cucumber & red onion</i>	\$8	Wedge Salad <i>crispy iceberg lettuce, crispy porkbelly, roasted grape tomatoes & drizzled with maytag bleu cheese</i>	\$10
Greek Chicken Tzatziki Salad <i>romaine hearts with mediterranean olives, crumbled feta cheese, red onion, greek grilled chicken & tossed in our tzatziki dressing</i>	\$15	Maryland Caesar <i>romaine hearts with old bay seasoned croutons, red onion, lump blue crab, grilled shrimp & tossed in zesty caesar dressing</i>	\$17

HANDHELDS

Fried Okra & Green Tomato Po' Boy <i>served with lettuce, tomato & cajun remoulade on a baguette</i> — make it a fried shrimp po' boy for \$3 extra	\$13	Tacos <i>your choice of sautéed gulf shrimp or carnitas with pico de gallo, cojita cheese & cilantro lime crema</i>	\$12
N.C. Pulled Pork <i>house smoked pork shoulder, n.c. bbq sauce, coleslaw & served on a brioche roll</i>	\$13	Cubano <i>house smoked pulled pork, sliced virginia ham, pickles, melted swiss & yellow mustard on a french baguette</i>	\$12
BC Club <i>roasted turkey, virginia ham, house smoked bacon, swiss cheese, tomato, lettuce & duke's mayo</i>	\$13	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
Southern Chicken Salad Sandwich <i>hand pulled roasted chicken with pecans, chutney & tossed in duke's mayo</i>	\$9	Nashville Hot Chicken <i>buttermilk fried chicken in our nashville hot sauce & topped with crisp coleslaw on a brioche roll</i>	\$13
Chef BLT <i>house smoked bacon, arugula, tomato & dukes mayo</i>	\$11	Bleu Smoke Philly <i>house smoked prime rib, sautéed onions, melted bleu cheese & steak house mayo on a french baguette</i>	\$16