



THE BRASS CANNON

SHAREABLES

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| Parmesan Truffle Fries <i>crispy fries tossed in truffle oil and parmesan dust</i> | \$8 | 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 | Fried Green Tomatoes <i>topped with a cajun shrimp remoulade</i> | \$13 |
| Roasted Chili & Honey Brussels <i>roasted brussels tossed in honey & sprinkled with chili flakes</i> | \$8 | 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 |
| Grilled Flatbread <i>melted fontina and parmesan cheese, prosciutto, figs, arugula & balsamic glaze</i> | \$12 | Classic French Onion Soup | \$8 |
| Shrimp & Grits <i>stone ground grits with a traditional charleston style sauce with gulf shrimp</i> | \$13 | Chef's Soup of the Day | \$7 |

GREENS & HANDHELDS

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| Mixed Green Salad <i>spring mix lettuce with tomato, carrot, cucumber & red onion</i> | \$8 | Watermelon Salad <i>bibb lettuce, red onions, cotija cheese, grilled shrimp and tossed in a jalapeno vinaigrette</i> | \$16 |
| 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 | Nashville Hot Chicken <i>buttermilk fried chicken in our nashville hot sauce & topped with crisp coleslaw on a brioche roll</i> | \$13 |
| Kale Salad <i>kale with fried black eyed peas, goat cheese, roasted tomatoes and tossed in green goddess dressing — add chicken, grilled shrimp or steak</i> | \$11 | Bleu Smoke Philly <i>house smoked prime rib, sautéed onions, melted bleu cheese & steak house mayo on a french baguette</i> | \$16 |
| 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> | \$16 |

STEAKS & ENTRÉES

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| Gomashio Crusted Tuna <i>chilled soba noodle salad</i> | \$25 | 8oz Filet <i>topped with a porcini demi glace & garlic whipped potatoes</i> | \$30 |
| Double Cut Smoked Pork Chop <i>glazed with a bourbon maple gastrique & southern collards</i> | \$25 | Honey Chipotle Shrimp <i>fresh mango, blackbean rice, & pineapple salsa</i> | \$18 |
| Creamy Fontina Rocket Gnocchi <i>potato gnocchi tossed in a creamy fontina sauce, pepitas & wilted rocket greens</i> | \$15 | Steak Frites <i>hanger steak, crispy french fries & topped with chimichurri sauce</i> | \$21 |
| Korean BBQ Chicken <i>basmati rice & asian slaw</i> | \$18 | | |

SIDES & DESSERTS

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| Southern Collards | | Vanilla Bean Gelato | \$6 |
| Confit Baby Potatoes | | Donut Bread Pudding | \$6 |
| Crispy Roasted Brussels | | Flourless Chocolate Tort | \$6 |
| Garlic Whipped Potatoes | | Dessert of the Day | \$7 |