

# THE BRASS CANNON



## SHAREABLES

<b>Parmesan Truffle Fries</b> <i>Crispy fries tossed in truffle oil and Parmesan dust. *GF</i>	<b>\$8</b>	<b>Charcuterie Board</b> <i>Fennel pollen salami, prosciutto, farm house cheddar, triple crème, French bleu cheese, pork rilette, assorted olives, smoked almonds, fig jam and house grain mustard served with French baguette crostini.</i>	<b>\$20</b>
<b>Roasted Chili &amp; Honey Brussels</b> <i>Roasted Brussels sprouts tossed in honey then sprinkled with chili flakes.</i>	<b>\$8</b>	<b>Shrimp &amp; Grits</b> <i>Gulf shrimp over stone ground grits with a traditional Charleston style sauce made with Andouille sausage.</i>	<b>\$13</b>
<b>Ahi Tuna Poke Nachos</b> <i>Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli.</i>	<b>\$13</b>	<b>Porkbelly Mac &amp; Cheese</b> <i>Cavatappi pasta with in-house smoked porkbelly tossed in a creamy three cheese blend.</i>	<b>\$13</b>
<b>Grilled Flatbread</b> <i>with melted fontina and Parmesan cheese, prosciutto, figs and arugula drizzled with balsamic glaze.</i>	<b>\$12</b>	<b>Classic French Onion Soup</b>	<b>\$8</b>
<b>Chef's Soup du Jour</b>	<b>\$7</b>		

## GREENS & HANDHELDS

<b>Mixed Green Salad</b> <i>Spring mix lettuce with tomato, carrot, cucumber and red onion. *GF</i> — ADD Chicken \$5   Shrimp \$7   Steak \$10	<b>\$8</b>	<b>Nashville Hot Chicken</b> <i>Boneless buttermilk fried chicken coated in our Nashville hot sauce then topped with traditional coleslaw on a brioche roll.</i>	<b>\$13</b>
<b>Autumn Kale Salad</b> <i>Freshly chopped kale with roasted butternut squash, pomegranate and pumpkin seeds tossed with maple vinaigrette. *GF</i> — ADD Chicken \$5   Shrimp \$7   Steak \$10	<b>\$12</b>	<b>Cannon Double Cheeseburger</b> <i>¼ lb. freshly grilled ground beef patties with American cheese, fried onions, shredded lettuce, sliced tomato and BC special sauce.</i>	<b>\$16</b>
<b>Greek Chicken Tzatziki Salad</b> <i>Romaine hearts with Greek grilled chicken, Mediterranean olives, crumbled feta cheese and red onion tossed in our house made tzatziki dressing.</i>	<b>\$15</b>	<b>Bleu Smoke Philly</b> <i>Sliced house smoked prime rib, sautéed onions, melted bleu cheese and steak house mayonnaise on a French baguette.</i>	<b>\$16</b>
<b>Maryland Caesar</b> <i>Romaine hearts with lump blue crab and grilled shrimp, red onion and Old Bay seasoned croutons tossed in our zesty creamy Caesar dressing.</i>	<b>\$18</b>		

## STEAKS & ENTRÉES

<b>Pecan Crusted Flounder</b> <i>A fresh filet of flounder pan seared with crushed pecans sweetened with maple syrup. Served with bourbon smashed sweet potatoes and sautéed Swiss chard.</i>	<b>\$24</b>	<b>8oz Filet</b> <i>topped with a porcini mushroom demi glace accompanied by garlic whipped potatoes.</i>	<b>\$30</b>
<b>Creamy Fontina Rocket Gnocchi</b> <i>Potato gnocchi tossed in a creamy fontina sauce with pepitas and wilted rocket greens.</i>	<b>\$15</b>	<b>Beef Short Rib Pappardelle</b> <i>A classic French dish of house made pappardelle pasta topped with flavorful slow cooked short rib ragout.</i>	<b>\$24</b>
<b>Stonewall Shrimp &amp; Crab Étouffée</b> <i>A creole and Cajun inspired tomato based stew with tender slow cooked rice, fresh garlic, bell peppers, celery and onions finished with shrimp and lump blue crab.</i>	<b>\$19</b>	<b>Steak Frites</b> <i>Hanger steak topped with chimichurri sauce and served with a side of crispy French fries. *GF</i>	<b>\$24</b>
<b>Double Cut Smoked Pork Chop</b> <i>Bone-in smoked pork chop glazed with a bourbon maple gastrique and paired with southern style collard greens.</i>	<b>\$25</b>	<b>Cast Iron Chicken Pot Pie</b> <i>Cuts of free range chicken and root vegetables with a creamy béchamel sauce baked inside puff pastry in an individual sized cast iron skillet.</i>	<b>\$18</b>

## SIDES & DESSERTS

<b>Southern Collard Greens</b>	<b>\$6</b>	<b>Vanilla Bean Gelato</b>	<b>\$6</b>
<b>Confit Baby Potatoes</b>	<b>\$6</b>	<b>Doughnut Bread Pudding</b>	<b>\$6</b>
<b>Crispy Roasted Brussels Sprouts</b>	<b>\$6</b>	<b>Flourless Chocolate Tort</b>	<b>\$6</b>
<b>Garlic Whipped Potatoes</b>	<b>\$6</b>	<b>Dessert du Jour</b>	<b>Market Price</b>

*For parties of 8 or more, there is a one check policy and a gratuity of 20% will be added to the final bill.*