



THE BRASS CANNON

STARTERS

Charcuterie Board	\$20	Willy's Wings	\$15
<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>		<i>Fried naked then tossed in your choice of: Buffalo, Nashville hot sauce, Old Bay hot sauce, BBQ, peri peri dry rub or cinnamon chipotle dry rub.</i>	
		— served with celery sticks and Maytag bleu cheese	
Grilled Flatbread	\$12	Shrimp & Grits	\$13
<i>with melted fontina and Parmesan cheese, prosciutto, figs and arugula drizzled with balsamic glaze.</i>		<i>Gulf shrimp over stone ground grits with a traditional Charleston style sauce made with Andouille sausage.</i>	
Porkbelly Mac & Cheese	\$13	Ahi Tuna Poke Nachos	\$13
<i>Cavatappi pasta with in-house smoked porkbelly tossed in a creamy three cheese blend.</i>		<i>Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli.</i>	
Parmesan Truffle Fries	\$8		
<i>Crispy fries tossed in truffle oil and Parmesan dust. *GF</i>			

SOUP & SALADS

Chef's Soup du Jour	\$7	Greek Chicken Tzatziki Salad	\$15
Classic French Onion Soup	\$8	<i>Romaine hearts with Greek grilled chicken, Mediterranean olives, crumbled feta cheese and red onion tossed in our house made tzatziki dressing.</i>	
Mixed Green Salad	\$8	Maryland Caesar	\$18
<i>Spring mix lettuce with tomato, carrot, cucumber and red onion. *GF</i>		<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>	
— ADD Chicken \$5 Shrimp \$7 Steak \$10		Wedge Salad	\$10
Autumn Kale Salad	\$12	<i>Fresh iceberg lettuce, crispy porkbelly and roasted grape tomatoes then drizzled with Maytag bleu cheese. *GF</i>	
<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			

HANDHELDS

Ultimate Grilled Cheese	\$14	Soft Corn Shell Tacos	\$12
<i>Made-from-scratch herb focaccia with thinly layered fig spread, house grain mustard and four gourmet cheeses. Paired with a cup of creamy tomato bisque.</i>		<i>Your choice of sautéed gulf shrimp or pork carnitas with pico de gallo, cotija cheese and cilantro lime aioli.</i>	
N.C. Pulled Pork Sandwich	\$13	Rachel	\$15
<i>In-house smoked pork shoulder, NC barbeque sauce and traditional coleslaw served on a brioche roll.</i>		<i>Sliced smoked turkey, Swiss cheese, Russian dressing and creamy coleslaw grilled on marble rye bread.</i>	
Southern Chicken Salad Sandwich	\$9	Cannon Double Cheeseburger	\$16
<i>Hand pulled roasted chicken, pecans and chutney in Duke's mayonnaise on sourdough bread.</i>		<i>¼ lb. freshly grilled ground beef patties with American cheese, fried onions, shredded lettuce, sliced tomato and BC special sauce.</i>	
Chef BLT on Toasted Sourdough	\$12	Nashville Hot Chicken	\$13
<i>In-house smoked bacon, arugula, tomato, Duke's mayo.</i>		<i>Boneless buttermilk fried chicken coated in our Nashville hot sauce then topped with traditional coleslaw on a brioche roll.</i>	
BC Club	\$13		
<i>Roasted turkey, Virginia ham, in-house smoked bacon, Swiss cheese, tomato, lettuce and Duke's mayonnaise on toasted sourdough bread.</i>			

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