



# BRASS CANNON SUNDAY BRUNCH

## SHAREABLES & SALADS

<p><b>Chef's Soup du Jour</b>      \$7</p> <p><b>Charcuterie Board</b>      \$20 <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></p> <p><b>Shrimp &amp; Grits</b>      \$13 <i>Gulf shrimp over stone ground grits with a traditional Charleston style sauce made with Andouille sausage.</i></p>	<p><b>Autumn Kale Salad</b>      \$12 <i>Freshly chopped kale with roasted butternut squash, pomegranate and pumpkin seeds tossed with maple vinaigrette.</i> *GF — ADD Chicken \$5   Shrimp \$7   Steak \$10</p> <p><b>Country Ham Biscuits</b>      \$12 <i>Three homemade biscuits with country ham served with raspberry butter.</i></p> <p><b>Biscuits &amp; Gravy</b>      \$10 <i>Five homemade biscuits topped with sausage gravy.</i></p>	<p><b>Porkbelly Mac &amp; Cheese</b>      \$13 <i>Cavatappi pasta with in-house smoked porkbelly tossed in a creamy three cheese blend.</i></p> <p><b>Grilled Flatbread</b>      \$12 <i>with melted fontina and Parmesan cheese, prosciutto, figs and arugula drizzled with balsamic glaze.</i></p> <p><b>Ahi Tuna Poke Nachos</b>      \$13 <i>Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli.</i></p>
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## BRUNCH

<p><b>Country Ham Benedict</b>      \$15 <i>A toasted English muffin with country ham, poached eggs and hollandaise. Served with a side of hash browns.</i></p> <p><b>BC Frittata</b>      \$12 <i>Eggs, ham, onion, tomato, spinach and fontina cheese served with a side of hash browns. *GF</i></p> <p><b>Belgian Waffles</b>      \$12 <i>Waffles served with hash browns and two eggs any style.</i></p> <p><b>"Merica"</b>      \$14 <i>Two pancakes served with two eggs any style, country sausage and in-house smoked bacon.</i></p> <p><b>Chef BLT on Toasted Sourdough</b>      \$12 <i>In-house smoked bacon, arugula, tomato, Duke's mayo.</i></p> <p><b>Cannon Double Cheeseburger</b>      \$16 <i>¼ lb. freshly grilled ground beef patties with American cheese, fried onions, shredded lettuce, sliced tomato and BC special sauce.</i></p>	<p><b>Steak &amp; Eggs</b>      \$22 <i>Hanger steak with two eggs any style &amp; hash browns. *GF</i></p> <p><b>Avocado Toast</b>      \$11 <i>Sour dough bread with mashed avocado, chiles, lime and a fried egg.</i></p> <p><b>French Toast Sandwich</b>      \$13 <i>In-house smoked bacon, fried egg, melted American cheese on French toast served with hash browns.</i></p> <p><b>Huevos Rancheros</b>      \$15 <i>Two fried eggs done your way, corn tortilla, black beans and pico de gallo.</i></p> <p style="border: 1px solid black; padding: 5px;"><b>Beef Short Rib Hash</b>      \$17 <i>Tender beef pulled from short ribs with onions, peppers and potatoes then topped with two fried eggs.</i></p> <p><b>Hot Chicken Biscuit</b>      \$13 <i>Boneless buttermilk fried chicken tossed in our Nashville hot sauce served on a fresh biscuit with two eggs any style.</i></p>
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## SIDES \$3 EACH

<p><b>In-house Smoked Bacon</b></p> <p><b>Two Eggs - any style</b></p> <p><b>Sausage Links</b></p>	<p><b>Hash Browns</b></p> <p><b>Two Pancakes</b></p> <p><b>Fresh Sliced Seasonal Fruits</b></p>
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