

# THE BRASS CANNON

## STARTERS & SHAREABLES

<b>Ahi Tuna Poke Nachos</b>	14	<b>Charcuterie Board</b>	20
<i>Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli.</i>		<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 fried French baguette crostini.</i>	
<b>Grilled Flatbread</b>	12		
<i>with melted fontina and Parmesan cheese, prosciutto, figs and arugula drizzled with balsamic glaze.</i>			
<b>Fried Chili &amp; Honey Brussels</b>	8		
<i>Fried Brussels sprouts tossed in honey then sprinkled with chili flakes.</i>			
<b>Fried Green Tomatoes</b>	15	<b>Smoked Tuna Dip</b>	14
<i>topped with Cajun remoulade and Maryland blue crab.</i>		<i>In house cold smoked ahi tuna in a mayonnaise base with capers and seasonings served with sea salt lavash flatbread crackers.</i>	
<b>Parmesan Truffle Fries</b>	9	<b>Chef's Soup du Jour</b>	7
<i>Crispy fries tossed in truffle oil and Parmesan dust. *GF</i>		<b>Classic French Onion Soup</b>	9
<b>Shrimp &amp; Grits</b>	13	<b>Caesar Salad</b>	5
<i>Gulf shrimp over stone ground grits with a traditional Charleston style sauce made with Andouille sausage.</i>		<b>House Garden Salad</b>	5
		<i>with your choice of dressing</i>	

## GREENS & HANDHELDS

<b>Mixed Green Salad</b>	8	<b>Nashville Hot Chicken *</b>	13
<i>Spring mix lettuce with tomato, carrot, cucumber and red onion. *GF</i>		<i>Boneless buttermilk fried chicken coated in our Nashville hot sauce then topped with traditional coleslaw on a brioche roll.</i>	
<i>— ADD Chicken \$5   Shrimp \$7   Steak \$10</i>			
<b>Greek Chicken Tzatziki Salad</b>	15	<b>Cannon Double Cheeseburger *</b>	16
<i>Romaine hearts with Greek grilled chicken, Mediterranean olives, crumbled feta cheese and red onion tossed in our house made tzatziki dressing.</i>		<i>¼ lb. freshly grilled ground beef patties with American cheese, fried onions, shredded lettuce, sliced tomato and Brass Cannon special sauce.</i>	
<b>Chopped Kale Salad</b>	13		
<i>Freshly chopped kale with sliced red onions, cremini mushrooms, watermelon radish and goat cheese tossed in sherry vinaigrette.</i>			
<b>Maryland Caesar Salad</b>	18		
<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>			

**\* Choice of Sides with Selected Handhelds**  
*French Fries, Kettle Chips, Seasonal Fruit or Coleslaw*  
 — *Upgraded Sides: House Side Salad +\$2.50 | Caesar Side Salad +\$2.50 | Parmesan Truffle Fries +\$4.00 | Honey Chili Brussels + \$4.00 | Vegetables +1.00 —*

## STEAKS & ENTRÉES

<b>Creamy Fontina Gnocchi</b>	15	<b>8oz Filet</b>	31
<i>Potato gnocchi tossed in a creamy fontina sauce with Swiss chard, sautéed mushrooms and topped with fried shallots.</i>		<i>topped with a porcini mushroom demi glace accompanied by garlic whipped potatoes.</i>	
<b>Stonewall Shrimp &amp; Crab Étouffée</b>	20	<b>Chicken Confit</b>	22
<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>		<i>Slow cooked seasoned boneless chicken thighs over a smoked cremini mushroom and asparagus potato salad with grilled scallion vinaigrette.</i>	
<b>Togarashi Crusted Tuna</b>	28	<b>Steak Frites</b>	24
<i>Tuna steak with togarashi seasoned sesame seeds, pan seared, served with Asian rice noodle salad with miso dressing. *GF</i>		<i>Hanger steak topped with chimichurri sauce and served with a side of crispy French fries. *GF</i>	
<b>Double Cut Smoked Pork Chop</b>	25		
<i>Bone-in smoked pork chop glazed with a bourbon maple gastrique and paired with southern style collard greens. *GF</i>			

## SIDES & DESSERTS

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