

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 fried French baguette crostini.</i>		<i>Fried naked then tossed in your choice of: Buffalo, Nashville hot sauce, Old Bay hot sauce, Old Bay dry rub, BBQ, Thai chili sauce, peri peri dry rub or cinnamon chipotle dry rub.</i>	
Smoked Tuna Dip	14	— served with celery sticks and Maytag bleu cheese	
<i>In house cold smoked ahi tuna in a mayonnaise base with capers and seasonings served with sea salt lavash flatbread crackers.</i>		Ahi Tuna Poke Nachos	14
Parmesan Truffle Fries	9	<i>Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli.</i>	
<i>Crispy fries tossed in truffle oil and Parmesan dust. *GF</i>		Fried Green Tomatoes	15
Shrimp & Grits	13	<i>topped with Cajun remoulade and Maryland blue crab.</i>	
<i>Gulf shrimp over stone ground grits with a traditional Charleston style sauce made with Andouille sausage.</i>		Grilled Flatbread	12
		<i>with melted fontina and Parmesan cheese, prosciutto, figs and arugula drizzled with balsamic glaze.</i>	

SOUP & SALADS

Chef's Soup du Jour	7	Greek Chicken Tzatziki Salad	15
Classic French Onion Soup	9	<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
Chopped Kale Salad	13	<i>Fresh iceberg lettuce, crispy porkbelly and roasted grape tomatoes then drizzled with Maytag bleu cheese. *GF</i>	
<i>Freshly chopped kale with sliced red onions, cremini mushrooms, watermelon radish and goat cheese tossed in sherry vinaigrette.</i>			

HANDHELDS

N.C. Pulled Pork Sandwich *	13	Soft Corn Shell Tacos	12
<i>In-house smoked pork shoulder, NC barbeque sauce and traditional coleslaw served on a brioche roll.</i>		<i>Your choice of sautéed gulf shrimp or pork carnitas with pico de gallo, cotija cheese and cilantro lime aioli.</i>	
BC Club *	14	Rachel *	15
<i>Roasted turkey, Virginia ham, in-house smoked bacon, Swiss cheese, tomato, lettuce and Duke's mayonnaise on toasted sourdough bread.</i>		<i>Sliced smoked turkey, Swiss cheese, Russian dressing and creamy coleslaw grilled on marble rye bread.</i>	
Ahi Tuna Nicoise Sandwich *	16	Chef BLT on Toasted Sourdough *	12
<i>Grilled tuna steak, arugula, eggs, haricot vert, olives, tomatoes and red onion on olive bread with a caper aioli spread.</i>		<i>In-house smoked bacon, arugula, tomato, Duke's mayo.</i>	
Nashville Hot Chicken *	13	Cannon Double Cheeseburger *	16
<i>Boneless buttermilk fried chicken coated in our Nashville hot sauce then topped with traditional coleslaw on a brioche roll.</i>		<i>¼ lb. freshly grilled ground beef patties with American cheese, fried onions, shredded lettuce, sliced tomato and Brass Cannon special sauce.</i>	
Southern Chicken Salad Sandwich *	9		
<i>Hand pulled roasted chicken, pecans and chutney in Duke's mayonnaise on sourdough bread.</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 —