



# THE BRASS CANNON

## STARTERS

<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 fried French baguette crostini.</i></p> <p><b>Smoked Tuna Dip</b> 14 <i>In house cold smoked ahi tuna in a mayonnaise base with capers and seasonings served with sea salt lavash flatbread crackers.</i></p> <p><b>Parmesan Truffle Fries</b> 9 <i>Crispy fries tossed in truffle oil and Parmesan dust. *GF</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>Willy's Wings</b> 15 <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> — served with celery sticks and Maytag bleu cheese</p> <p><b>Ahi Tuna Poke Nachos</b> 14 <i>Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli.</i></p> <p><b>Fried Green Tomatoes</b> 15 <i>topped with Cajun remoulade and Maryland blue crab.</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>
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## SOUP & SALADS

<p><b>Chef's Soup du Jour</b> 7</p> <p><b>Classic French Onion Soup</b> 9</p> <p><b>Mixed Green Salad</b> 8 <i>Spring mix lettuce with tomato, carrot, cucumber and red onion. *GF</i> — ADD Chicken \$5   Shrimp \$7   Steak \$10</p> <p><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></p>	<p><b>Greek Chicken Tzatziki Salad</b> 15 <i>Romaine hearts with Greek grilled chicken, Mediterranean olives, crumbled feta cheese and red onion tossed in our house made tzatziki dressing.</i></p> <p><b>Maryland Caesar</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></p> <p><b>Wedge Salad</b> 10 <i>Fresh iceberg lettuce, crispy porkbelly and roasted grape tomatoes then drizzled with Maytag bleu cheese. *GF</i></p>
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## HANDHELDS

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