



THE BRASS CANNON

STARTERS

<p>Charcuterie Board 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>Grilled Flatbread 12 <i>with melted fontina and Parmesan cheese, prosciutto, figs and arugula drizzled with balsamic glaze.</i></p> <p>Parmesan Truffle Fries 9 <i>Crispy fries tossed in truffle oil and Parmesan dust.</i> *GF</p>	<p>Willy's Wings 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>Ahi Tuna Poke Nachos 14 <i>Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli.</i></p> <p>Shrimp & Grits 13 <i>Gulf shrimp over stone ground grits with a traditional Charleston style sauce made with Andouille sausage.</i></p>
<p>Porkbelly Mac & Cheese 13 <i>Cavatappi pasta with in-house smoked barbecue porkbelly tossed in a creamy three cheese blend.</i></p>	

SOUP & SALADS

<p>Chef's Soup du Jour 7</p> <p>Mixed Green Salad 8 <i>Spring mix lettuce with tomato, carrot, cucumber and red onion. *GF</i> — ADD Chicken 5 Shrimp 7 Steak 10</p> <p>Tzatziki Greek Chicken Salad 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>Classic French Onion Soup 9</p> <p>Maryland Caesar Salad 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>Tuscan Kale Salad 13 <i>Fresh Tuscan kale topped with roasted butternut squash, dried cranberries, walnuts and goat cheese then tossed with our green goddess dressing.</i> — ADD Chicken 5 Shrimp 7 Steak 10</p>

HANDHELDS

<p>N.C. Pulled Pork Sandwich * 13 <i>In-house smoked pork shoulder, NC barbeque sauce and traditional coleslaw served on a brioche roll.</i></p> <p>BC Club * 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>Soft Corn Shell Tacos * 12 <i>Your choice of sautéed gulf shrimp or pork carnitas with pico de gallo, cotija cheese and cilantro lime aioli.</i></p> <p>Rachel * 15 <i>Sliced smoked turkey, Swiss cheese, Russian dressing and creamy coleslaw grilled on marble rye bread.</i></p> <p>Chef BLT on Toasted Sourdough * 12 <i>In-house smoked bacon, arugula, tomato, Duke's mayo.</i></p> <p>Cannon Double Cheeseburger * 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>
<p>Ahi Tuna Nicoise Sandwich * 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>Nashville Hot Chicken * 13 <i>Boneless buttermilk fried chicken coated in our Nashville hot sauce then topped with traditional coleslaw on a brioche roll.</i></p> <p>Southern Chicken Salad Sandwich * 9 <i>Hand pulled roasted chicken, pecans and chutney in Duke's mayonnaise on sourdough bread.</i></p>	

*** 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 —