

THE BRASS CANNON



STARTERS & SHAREABLES

Chef's Soup du Jour	7	House Garden Salad	5
Classic French Onion Soup	9	<i>with your choice of dressing</i>	
Ahi Tuna Poke Nachos	14	Caesar Salad	6
<i>Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli.</i>		Charcuterie Board	20
Grilled Flatbread	12	<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>with melted fontina and Parmesan cheese, prosciutto, figs and arugula drizzled with balsamic glaze.</i>		Shrimp & Grits	14
Fried Chili & Honey Brussels	8	<i>Gulf shrimp over stone ground grits with a traditional Charleston style sauce made with Andouille sausage.</i>	
<i>Fried Brussels sprouts tossed in honey then sprinkled with chili flakes.</i>		Porkbelly Mac & Cheese	13
Parmesan Truffle Fries	9	<i>Cavatappi pasta with in-house smoked barbecue porkbelly tossed in a creamy three cheese blend.</i>	
<i>Crispy fries tossed in truffle oil and Parmesan dust. *GF</i>			

GREENS & HANDHELDS

Mixed Green Salad	8	Cannon Double Cheeseburger *	16
<i>Spring mix lettuce with tomato, carrot, cucumber and red onion. *GF</i>		<i>¼ lb. freshly grilled ground beef patties with American cheese, fried onions, shredded lettuce, sliced tomato and Brass Cannon special sauce.</i>	
— ADD Chicken 5 Shrimp 7 Steak 10		Nashville Hot Chicken *	13
Tuscan Kale Salad	13	<i>Boneless buttermilk fried chicken coated in our Nashville hot sauce then topped with traditional coleslaw on a brioche roll.</i>	
<i>Fresh Tuscan kale topped with roasted butternut squash, dried cranberries, walnuts and goat cheese then tossed with our green goddess dressing.</i>		* Choice of Sides with Selected Handhelds	
— ADD Chicken 5 Shrimp 7 Steak 10		<i>French Fries, Kettle Chips, Seasonal Fruit or Coleslaw</i>	
Tzatziki Greek Chicken Salad	16	— <i>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 —</i>	
<i>Romaine hearts with Greek grilled chicken, Mediterranean olives, crumbled feta cheese and red onion tossed in our house made tzatziki dressing.</i>			
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>			

STEAKS & ENTRÉES

Creamy Fontina Gnocchi	15	Stonewall Shrimp & Crab Étouffée	21
<i>Potato gnocchi tossed in a creamy fontina sauce with Swiss chard, sautéed mushrooms and topped with fried shallots.</i>		<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>	
— ADD Chicken 5 Shrimp 7 Steak 10		Cast Iron Chicken Pot Pie	18
8oz Filet	33	<i>Cuts of free range chicken and root vegetables with a creamy béchamel sauce baked inside puff pastry in an individual sized cast iron skillet.</i>	
<i>topped with a porcini mushroom demi glace accompanied by garlic whipped potatoes.</i>		Double Cut Smoked Pork Chop	26
Togarashi Crusted Tuna	28	<i>Bone-in smoked pork chop glazed with a bourbon maple gastrique and paired with southern style collard greens. *GF</i>	
<i>Tuna steak with togarashi seasoned sesame seeds, pan seared rare, served over a chilled Asian rice noodle salad with miso dressing. *GF</i>			
Steak Frites	25		
<i>Hanger steak topped with chimichurri sauce and served with a side of crispy French fries. *GF</i>			

SIDES & DESSERTS

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