

THE BRASS CANNON

STARTERS & SHAREABLES

Chef's Soup du Jour	7	Caesar Salad	6
Classic French Onion Soup	9	House Garden Salad <i>with your choice of dressing</i>	5
Ahi Tuna Poke Nachos <i>Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli. ●</i>	14	Shrimp & Grits <i>Gulf shrimp over stone ground grits with traditional Charleston style sauce made with Andouille sausage. ●</i>	15
Parmesan Truffle Fries <i>Crispy fries tossed in truffle oil and Parmesan dust. *GF</i>	9	Porkbelly Mac & Cheese <i>Cavatappi pasta with in-house smoked barbecue pork belly tossed in a creamy three cheese blend. ●</i>	13
Fried Chili & Honey Brussels <i>Fried Brussels sprouts tossed in honey then sprinkled with chili flakes.</i>	8	Charcuterie Board <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>	20
Wagyu Beef Carpaccio <i>Thin fresh slices of Wagyu beef dressed with arugula, extra virgin olive oil and lemon citrus finishing salt.</i>	18		

GREENS & HANDHELDS

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

***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

8oz Filet <i>topped with a porcini mushroom demi glace accompanied by garlic whipped potatoes. ●</i>	34	Creamy Fontina Gnocchi <i>Potato gnocchi tossed in a creamy fontina cheese sauce with asparagus, sautéed mushrooms and shallots.</i> — ● ADD Chicken 5 Shrimp 7 Steak 10	16
Roasted Half Chicken <i>One half chicken roasted with herbs and pan jus served with grilled asparagus and garlic whipped potatoes. ●</i>	20	Stonewall Shrimp & Crab Étouffée <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>	21
Double Cut Smoked Pork Chop <i>Bone-in smoked pork chop glazed with a bourbon maple gastrique and paired with southern style collard greens. ● *GF</i>	27	Grilled Ahi Tuna <i>A fresh filet of ahi tuna seared and served with harissa and caper crispy potatoes, haricot verts with saffron aioli. ●</i>	29
Steak Frites <i>Hanger steak topped with chimichurri sauce and served with a side of crispy French fries. ● *GF</i>	25		

SIDES & DESSERTS

Southern Collard Greens	6	Flourless Chocolate Tort	7
Confit Baby Potatoes	6	Doughnut Bread Pudding	7
Crispy Fried Brussels Sprouts	6	Vanilla Bean Gelato	7
Garlic Whipped Potatoes	6	Dessert du Jour	Market Price
Sautéed Asparagus	6		

● Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.