

THE BRASS CANNON



STARTERS & SHAREABLES

<p>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 French baguette crostini.</i></p> <p>Parmesan Truffle Fries <i>Crispy fries tossed in truffle oil and Parmesan dust. *GF</i></p> <p>Pork belly Mac & Cheese <i>Cavatappi pasta with in-house smoked barbecue pork belly tossed in a creamy three cheese blend. ●</i></p> <p>Shrimp & Grits <i>Gulf shrimp over stone ground grits with traditional Charleston style sauce made with Andouille sausage. ●</i></p>	<p>20</p> <p>9</p> <p>13</p> <p>16</p>	<p>Willy's Wings <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, cinnamon chipotle dry rub, or Gochujang sauce. ●</i> — served with celery sticks, carrots and Maytag bleu cheese</p> <p>Ahi Tuna Poke Nachos <i>Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli. ●</i></p> <p>Wagyu Beef Carpaccio <i>Thin fresh slices of Wagyu beef dressed with arugula, extra virgin olive oil and lemon citrus finishing salt.</i></p>	<p>15</p> <p>14</p> <p>18</p>
		<p>Nachos <i>Your choice of Pork carnitas or Texas beef chili With black beans, cheese, jalapenos, onions, sour cream and tomatoes.</i></p>	<p>12</p>

SOUP & SALADS

<p>Chef's Soup du Jour</p> <p>Classic French Onion Soup</p> <p style="border: 1px solid black; padding: 5px;">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 6 Shrimp 7 Steak 12 Salmon 8</p> <p>Tzatziki Greek Chicken Salad</p>	<p>7</p> <p>9</p> <p>13</p> <p>16</p>	<p>Caesar Salad</p> <p>House Garden Salad</p> <p>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></p>	<p>6</p> <p>5</p> <p>18</p>
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HANDHELDS

<p>N.C. Pulled Pork Sandwich * <i>In-house smoked pork shoulder, NC barbeque sauce and traditional coleslaw served on a brioche roll. ●</i></p> <p>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></p> <p>Pastrami Reuben * <i>Smoked pastrami, swiss cheese, Russian dressing and sauerkraut on Rye bread. ●</i></p> <p>BC Club * <i>Roasted turkey, Virginia ham, in-house smoked bacon, Swiss cheese, tomato, lettuce and Duke's mayonnaise on toasted sourdough bread. ●</i></p> <p>Nashville Hot Chicken * <i>Boneless buttermilk fried chicken coated in our Nashville hot sauce then topped with traditional coleslaw on a brioche roll. ●</i></p>	<p>14</p> <p>16</p> <p>16</p> <p>14</p> <p>13</p>	<p>Soft Corn Shell Tacos * <i>Your choice of sautéed gulf shrimp -or- pork carnitas with pico de gallo, cotija cheese and cilantro lime aioli. ●</i></p> <p>Chef BLT on Toasted Sourdough * <i>In-house smoked bacon with arugula, tomato slices and a thin layer of Duke's mayonnaise on toasted white sourdough bread. ●</i></p> <p style="border: 1px solid black; padding: 5px;">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></p> <p>Southern Chicken Salad Sandwich * <i>Hand pulled roasted chicken, pecans and chutney in Duke's mayonnaise on sourdough bread. ●</i></p>	<p>13</p> <p>12</p> <p>20</p> <p>10</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 —

menu updated 10.24.23