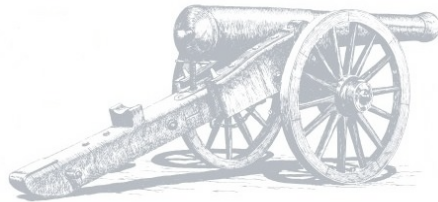


THE BRASS CANNON



STARTERS & SHAREABLES

Chef's Soup du Jour	7	House Garden Salad	5
Classic French Onion Soup	9	Caesar Salad	6
Ahi Tuna Poke Nachos	14	Charcuterie Board	20
Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli. ●		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.	
Parmesan Truffle Fries	9	Nachos	12
Crispy fries tossed in truffle oil and Parmesan dust. *GF		Your choice of Pork carnitas or Texas beef chili With black beans, cheese, jalapenos, onions, sour cream and tomatoes.	
Fried Chili & Honey Brussels	8	Shrimp & Grits	16
Fried Brussels sprouts tossed in honey then sprinkled with chili flakes.		Gulf shrimp over stone ground grits with traditional Charleston style sauce made with Andouille sausage. ●	
Pork belly Mac & Cheese	13	Wagyu Beef Carpaccio	18
Cavatappi pasta with in-house smoked barbecue pork belly tossed in a creamy three cheese blend. ●		Thin fresh slices of Wagyu beef dressed with arugula, extra virgin olive oil and lemon citrus finishing salt.	

GREENS & HANDHELDS

Chopped Kale Salad	13	Cannon Double Cheeseburger *	16
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</i>		¼ lb. freshly grilled ground beef patties with American cheese, fried onions, shredded lettuce, sliced tomato and Brass Cannon special sauce. ●	
Tzatziki Greek Chicken Salad	16	Nashville Hot Chicken *	13
Romaine hearts with Greek grilled chicken, Mediterranean olives, crumbled feta cheese and red onion tossed in our house made tzatziki dressing. ●		Boneless buttermilk fried chicken coated in our Nashville hot sauce then topped with traditional coleslaw on a brioche roll. ●	
Maryland Caesar Salad	18	Sandy's French Dip*	20
Romaine hearts with lump blue crab and grilled shrimp, red onion and Old Bay seasoned croutons tossed in our zesty creamy Caesar dressing. ●		A warm, soft French roll filled with sliced prime rib, sautéed mushrooms and onions with melted Swiss cheese, served au jus on the side. ●	

*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 Angus Beef Filet	36	Steak and Frites	25
topped with a porcini mushroom demi glace accompanied by garlic whipped potatoes. ●		Hanger steak topped with chimichurri sauce and served with a side of crispy french fries. ● *GF	
Linguine Alle Vongole	22	Double Cut Smoked Pork Chop	27
Baby clam's tossed with linguine pasta, olive oil, fresh garlic and parsley. With choice a choice of white or red sauce.		Bone-in smoked pork chop glazed with a bourbon maple gastrique and paired with southern style collard greens. ● *GF	
Stonewall Shrimp & Crab Étouffée	21	Creamy Fontina Gnocchi	16
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. ●		Potato gnocchi tossed in a creamy fontina cheese sauce with spinach, sautéed mushrooms and shallots. — ● <i>ADD Chicken 6 Shrimp 7 Steak 12</i>	
Red Braised Bone-in Short Ribs	38	Hot Honey Glazed Salmon	27
Served with Rosemary scented whipped potatoes and broccolini.		Served with Sweet potato polenta and Swiss chard.	

SIDES

Confit Baby Potatoes	6	Sautéed Broccolini	6
Crispy Fried Brussels Sprouts	6	Southern Collard Greens	6
Garlic Whipped Potatoes	6		

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