

# THE BRASS CANNON



## STARTERS & SHAREABLES

<b>Chef's Soup du Jour</b>	7	<b>House Garden Salad</b>	5
<b>Classic French Onion Soup</b>	9	<i>ADD Chicken 7   Shrimp 8   Steak 12   Salmon 10</i>	
<b>Ahi Tuna Poke Nachos</b>	14	<b>Caesar Salad</b>	6
<i>Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli. ●</i>		<i>ADD Chicken 7   Shrimp 8   Steak 12   Salmon 10</i>	
<b>Grilled Flatbread</b>	12	<b>Charcuterie Board</b>	20
<i>with melted fontina and parmesan cheese, prosciutto, figs, and arugula drizzled with balsamic glaze.</i>		<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>	
<b>Fried Chili &amp; Honey Brussels</b>		<b>Shrimp &amp; Grits</b>	16
<b>Parmesan Truffle Fries</b>	9	<i>Gulf shrimp over stone ground grits with traditional Charleston style sauce made with Andouille sausage. ●</i>	
<i>Crispy fries tossed in truffle oil and Parmesan dust. *GF</i>		<b>Pork Belly Mac &amp; Cheese</b>	13
		<i>Cavatappi pasta with in-house smoked barbecue pork belly tossed in a creamy three cheese blend. ●</i>	

## GREENS & HANDHELDS

<b>Mixed Green Salad</b>	8	<b>Sandy's French Dip *</b>	20
<i>Spring mix lettuce with tomato, carrot, cucumber and red onion. *GF</i>		<i>A warm, soft French roll filled with sliced prime rib, sautéed mushrooms and onions with melted Swiss cheese, served with au jus on the side. ●</i>	
<i>— ADD Chicken 7   Shrimp 8   Steak 12   Salmon 10</i>			
<b>Chopped Asparagus Salad</b>	14	<b>Nashville Hot Chicken *</b>	14
<i>Fresh bibb lettuce with grilled asparagus, sliced red onions and shaved parmesan. *GF</i>		<i>Boneless buttermilk fried chicken coated in our Nashville hot sauce then topped with traditional coleslaw on a brioche roll. ●</i>	
<i>— ADD Chicken 7   Shrimp 8   Steak 12   Salmon 10</i>			
<b>Tzatziki Greek Chicken Salad</b>	17	<b>Cannon Double Cheeseburger *</b>	16
<i>Romaine hearts with Greek grilled chicken, Mediterranean olives, crumbled feta cheese and red onion tossed in our house made tzatziki dressing. ●</i>		<i>¼ lb. freshly grilled ground beef patties with American cheese, fried onions, shredded lettuce, sliced tomato and Brass Cannon special sauce. ●</i>	
<b>Maryland Caesar Salad</b>	19		
<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>		<b>*Choice of Sides with Selected Handhelds</b>	
		<i>French Fries, Kettle Chips, Tater Tots, Seasonal Fruit or Coleslaw</i>	
		<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>	

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

## STEAKS & ENTRÉES

<b>Creamy Fontina Gnocchi</b>	15	<b>Stonewall Shrimp &amp; Crab Étouffée</b>	26
<i>Potato gnocchi tossed in a creamy fontina sauce with spinach, 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>	
<i>— ADD Chicken 7   Shrimp 8   Steak 12   Salmon 10</i>			
<b>8oz Angus Beef Filet</b>	36	<b>14oz Smoked Pork Chop</b>	27
<i>topped with a porcini mushroom demi glace accompanied by garlic whipped potatoes. ●</i>		<i>Bone-in smoked pork chop glazed with a bourbon maple gastrique and paired with southern style collard greens. ● *GF</i>	
<b>Steak and Frites</b>	25		
<i>Hanger steak topped with chimichurri sauce and served with a side of crispy french fries. ● *GF</i>		<b>Mustard Roasted Salmon</b>	26
<b>Chicken Milanese</b>	21	<i>Served with garlic whipped potatoes and asparagus.</i>	
<i>Chicken cutlet served with arugula salad and a citrus vinaigrette.</i>			

## SIDES & DESSERTS

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