THE BRASS CANNON

STARTERS & SHAREABLES

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Charcuterie Board Fennel pollen salami, prosciutto, farm house cheddar, triple crème, French bleu cheese, pork rillette, assorted olives, smoked almonds, fig jam and house grain mustard served with French baguette crostini. Ahi Tuna Poke Nachos Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli. • Shrimp & Grits Gulf shrimp over stone ground grits with traditional Charleston style sauce made with Andouille sausage. • Pork Belly Mac & Cheese Cavatappi pasta with in-house smoked barbecue pork belly tossed in a creamy three cheese blend. •	20 14 16 13	 Willy's Wings 10 Wings 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. – served with celery sticks, carrots and Maytag bleu cheese Wagyu Beef Carpaccio Thin fresh slices of Wagyu beef dressed with arugula, extra virgin olive oil and lemon citrus finishing salt. Grilled Flatbread with melted fontina and parmesan cheese, prosciutto, figs, and arugula drizzled with balsamic glaze. Parmesan Truffle Fries Crispy fries tossed in truffle oil and Parmesan dust. *GF 	15 18 12 9
SOUP & SALADS			
Chef's Soup du Jour	7	Caesar Salad ADD Chicken 7 Shrimp 8 Steak 12 Salmon 10	6
Classic French Onion Soup Chopped Asparagus Salad Fresh bibb lettuce with grilled asparagus, sliced red onions and shaved parmesan. *GF – ADD Chicken 7 Shrimp 8 Steak 12 Salmon 10 Tzatziki Greek Chicken Salad Romaine hearts with Greek grilled chicken, Mediterranean olives, crumbled feta cheese and red onion tossed in our house made tzatziki dressing. •	9 14	House Garden Salad ADD Chicken 7 Shrimp 8 Steak 12 Salmon 10	5
	17	 Maryland Caesar Salad Romaine hearts with lump blue crab and grilled shrimp, red onion and Old Bay seasoned croutons tossed in our zesty creamy Caesar dressing. • 	19
Sandy's French Dip A warm, soft French roll filled with sliced prime rib, sautéed mushrooms and onions with melted Swiss cheese, served au jus on the side.	20	Cannon Double Cheeseburger * 1/4 lb. freshly grilled ground beef patties with American cheese, fried onions, shredded lettuce, sliced tomato and Brass Cannon special sauce.	16
Grilled Ahi Tuna Sandwich * Grilled Ahi Tuna with sambal mayo, pickled onion, carrot cucumber, and a spicy peanut sauce. ●	17	Chef BLT on Toasted Sourdough * In-house smoked bacon with arugula, tomato slices and a thin layer of Duke's mayonnaise on toasted white sourdough bread. •	12
BC Club * Roasted turkey, Virginia ham, in-house smoked bacon, Swiss cheese, tomato, lettuce and Duke's mayonnaise on toasted sourdough bread. •	14	Soft Corn Shell Tacos * Your choice of sautéed gulf shrimp -or- pork carnitas with pico de gallo, cotija cheese and cilantro lime aioli. •	13
N.C. Pulled Pork Sandwich * In-house smoked pork shoulder, NC barbeque sauce and traditional coleslaw served on a brioche roll. •	14	Southern Chicken Salad Sandwich * Hand pulled roasted chicken, pecans and chutney in Duke's mayonnaise on sourdough bread. •	12
Nashville Hot Chicken * Boneless buttermilk fried chicken coated in our Nashville hot sauce then topped with traditional coleslaw on a brioche roll. •	14	Pastrami Reuben * Smoked pastrami, swiss cheese, Russian dressing and sauerkraut on Rye bread. ●	16
*Choice of Sides with Selected Handhelds French Fries, Kettle Chips, Tater Tots, Seasonal Fruit or Coles – Upgraded Sides: House Side Salad +2.50 Caesar Side Salad +2.50 Parmesan Truffle Fries +4.00 Honey Chili Brussels +4.00 Veoetables +1.00 –	law		

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

+4.00 | Vegetables +1.00 —

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