

THE BRASS CANNON

STARTERS & SHAREABLES

Chef's Soup du Jour	7	House Garden Salad	5
Classic French Onion Soup	9	<i>Mixed greens, grape tomatoes, cucumbers, shaved carrots, sweet red bell peppers</i>	
Charcuterie Board	20	— ADD Chicken 7 Shrimp 8 Steak 12 Salmon 10	
<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>		Caesar Salad	6
Ahi Tuna Poke Nachos	14	ADD Chicken 7 Shrimp 8 Steak 12 Salmon 10	
<i>Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli. ●</i>		Shrimp & Grits	16
Pork Belly Mac & Cheese	13	<i>Gulf shrimp over stone ground grits with traditional Charleston style sauce made with Andouille sausage. ●</i>	
<i>Cavatappi pasta with in-house smoked barbecue pork belly tossed in a creamy three cheese blend. ●</i>		Grilled Flatbread	13
Fried Chili & Honey Brussel Sprouts	8	<i>with melted fontina and parmesan cheese, prosciutto, figs, and arugula drizzled with balsamic glaze.</i>	
<i>Crispy brussel sprouts tossed in honey, sweet thai chili, and red pepper flakes</i>		Parmesan Truffle Fries	9

GREENS & HANDHELDS

Sandy's French Dip *	20	Mixed Green Salad	8
<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>Spring mix lettuce with tomato, carrot, cucumber and red onion. *GF</i>	
Nashville Hot Chicken *	14	— ADD Chicken 7 Shrimp 8 Steak 12 Salmon 10	
<i>Boneless buttermilk fried chicken coated in our Nashville hot sauce then topped with traditional coleslaw on a brioche roll. ●</i>		Tuscan Kale Salad	12
Cannon Double Cheeseburger *	16	<i>Fresh Tuscan kale topped with roasted butternut squash, dried cranberries, pecans, and goat cheese tossed with our green goddess 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>		— ● ADD Chicken 5 Shrimp 7 Steak 10	
*Choice of Sides with Selected Handhelds		Tzatziki Greek Chicken Salad	17
<i>French Fries, Kettle Chips, Tater Tots, Seasonal Fruit or Coleslaw</i>		<i>Romaine hearts with Greek grilled chicken, Mediterranean olives, crumbled feta cheese and red onion tossed in our house made tzatziki dressing. ●</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		Maryland Caesar Salad	19
● Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.		<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>	

STEAKS & ENTRÉES

Creamy Fontina Gnocchi	15	Stonewall Shrimp & Crab Étouffée	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>	
— ADD Chicken 7 Shrimp 8 Steak 12 Salmon 10		Duroc Bone-In Pork Chop	30
Linguine Alle Vongole	22	<i>Topped with a creamy mustard sauce, sweet potato mash, and collard greens</i>	
<i>Baby clam's tossed with linguine pasta, olive oil, fresh garlic and parsley. With choice a choice of white or red sauce.</i>		Steak and Frites	25
Chicken Parmesan	24	<i>Hanger steak topped with chimichurri sauce and served with a side of crispy french fries. ● *GF</i>	
<i>Breaded chicken breast, house made marinara, mozzarella cheese, and linguini</i>		8oz Angus Beef Filet	36
Mustard Roasted Salmon	26	<i>Topped with a porcini mushroom demi glace accompanied by garlic whipped potatoes. ●</i>	
<i>Served with garlic whipped potatoes and asparagus.</i>			

ENTRÉE SIDES

Confit Baby Potatoes	6	Crispy Fried Brussels Sprouts	6
Garlic Whipped Potatoes	6	Southern Collard Greens	6
Grilled Asparagus	6	Dessert du Jour	Market Price