

THE BRASS CANNON

STARTERS & SHAREABLES

Charcuterie Board	20	Willy's Wings	15
<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>		<i>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. ●</i>	
		<i>— served with celery sticks, carrots and Maytag bleu cheese</i>	
Ahi Tuna Poke Nachos	14	Wagyu Beef Carpaccio	18
<i>Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli. ●</i>		<i>Thin fresh slices of Wagyu beef dressed with arugula, extra virgin olive oil and lemon citrus finishing salt.</i>	
Shrimp & Grits	16	Grilled Flatbread	13
<i>Gulf shrimp over stone ground grits with traditional Charleston style sauce made with Andouille sausage. ●</i>		<i>with melted fontina and parmesan cheese, prosciutto, figs, and arugula drizzled with balsamic glaze.</i>	
Pork Belly Mac & Cheese	13	Parmesan Truffle Fries	9
<i>Cavatappi pasta with in-house smoked barbecue pork belly tossed in a creamy three cheese blend. ●</i>		<i>Crispy fries tossed in truffle oil and Parmesan dust. *GF</i>	

SOUP & SALADS

Chef's Soup du Jour	7	Caesar Salad	6
Classic French Onion Soup	9	<i>ADD Chicken 7 Shrimp 8 Steak 12 Salmon 10</i>	
Tuscan Kale Salad	12	House Garden Salad	5
<i>Fresh Tuscan kale topped with roasted butternut squash, dried cranberries, pecans, and goat cheese tossed with our green goddess dressing.</i>		<i>Mixed greens, grape tomatoes, cucumbers, shaved carrots, sweet red bell peppers</i>	
<i>— ● ADD Chicken 5 Shrimp 7 Steak 10</i>		<i>— ADD Chicken 7 Shrimp 8 Steak 12 Salmon 10</i>	
Tzatziki Greek Chicken Salad	17	Maryland Caesar Salad	19
<i>Romaine hearts with Greek grilled chicken, Mediterranean olives, crumbled feta cheese and red onion tossed in our house made tzatziki dressing. ●</i>		<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>	

HANDHELDS

Sandy's French Dip	20	Cannon Double Cheeseburger *	16
<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>		<i>¼ lb. freshly grilled ground beef patties with American cheese, fried onions, shredded lettuce, sliced tomato and Brass Cannon special sauce. ●</i>	
Grilled Ahi Tuna Sandwich *	17	Chef BLT on Toasted Sourdough *	12
<i>Grilled Ahi Tuna with sambal mayo, pickled onion, carrot cucumber, and a spicy peanut sauce. ●</i>		<i>In-house smoked bacon with arugula, tomato slices and a thin layer of Duke's mayonnaise on toasted white sourdough bread. ●</i>	
BC Club *	14	Soft Corn Shell Tacos *	13
<i>Roasted turkey, Virginia ham, in-house smoked bacon, Swiss cheese, tomato, lettuce and Duke's mayonnaise on toasted sourdough bread. ●</i>		<i>Your choice of sautéed gulf shrimp -or- pork carnitas with pico de gallo, cotija cheese and cilantro lime aioli. ●</i>	
N.C. Pulled Pork Sandwich *	14	Southern Chicken Salad Sandwich *	12
<i>In-house smoked pork shoulder, NC barbeque sauce and traditional coleslaw served on a brioche roll. ●</i>		<i>Hand pulled roasted chicken, pecans and chutney in Duke's mayonnaise on sourdough bread. ●</i>	
Nashville Hot Chicken *	14	Pastrami Reuben *	16
<i>Boneless buttermilk fried chicken coated in our Nashville hot sauce then topped with traditional coleslaw on a brioche roll. ●</i>		<i>Smoked pastrami, swiss cheese, Russian dressing and sauerkraut on Rye bread. ●</i>	

*Choice of Sides with Selected Handhelds

French Fries, Kettle Chips, Tater Tots, 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 —

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