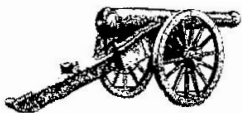


THE BRASS CANNON

STARTERS & SHAREABLES



CHARCUTERIE BOARD

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. — \$20

AHI TUNA POKE NACHOS*

Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli. — \$15

SHRIMP & GRITS

Gulf shrimp over stone ground grits with traditional Charleston style sauce made with Andouille sausage. — \$16

PARMESAN TRUFFLE FRIES

Crispy fries tossed in truffle oil and Parmesan dust. — \$9

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. — \$16
+ served with celery sticks, carrots and Maytag bleu cheese

GRILLED FLATBREAD

With melted fontina and parmesan cheese, prosciutto, figs, and arugula drizzled with balsamic glaze. — \$13

PORK BELLY MAC & CHEESE

Cavatappi pasta with in-house smoked bbq, pork belly tossed in a creamy three cheese blend. — \$14

SOUP & SALADS

CHEF'S SOUP DU JOUR ... \$7

CLASSIC FRENCH ONION SOUP ... \$9

AUTUMN KALE SALAD

Butternut Squash, apple and pepitas, tossed in cranberry balsamic vinaigrette. — \$14
+ ADD Chicken 7 | Shrimp 8 | * Steak 12 | * Salmon 10

BEEF & GOAT CHEESE SALAD

Gold and red beets, walnuts, cranberries, goat cheese, with a sherry vinaigrette. — \$10
+ ADD Chicken 7 | Shrimp 8 | Steak 12 | Salmon 10

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. — \$22

TZATZIKI GREEK SALAD WITH CHICKEN

Grilled chicken, romaine hearts, Mediterranean olives, crumbled feta cheese and red onion tossed in our house made tzatziki Greek dressing. — \$17

HANDHELDS

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. — \$21

CANNON DOUBLE CHEESEBURGER

Two freshly grilled ground beef patties with American cheese, fried onions, shredded lettuce, sliced tomato and Brass Cannon special sauce. — \$16

BC CLUB

Roasted turkey, Virginia ham, in-house smoked bacon, Swiss cheese, tomato, lettuce and Duke's mayonnaise on toasted sourdough bread. — \$15

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. — \$13

BLACKENED MAHI MAHI SANDWICH

Fresh mahi mahi fillet, seasoned and blackened, served on toasted bun with lettuce, tomato, and remoulade sauce — \$20

SOFT CORN SHELL TACOS

Three tacos with your choice of sautéed gulf shrimp -or- pork carnitas with pico de gallo, cotija cheese and cilantro lime aioli. — \$14

SOUTHERN CHICKEN SALAD SANDWICH

Hand pulled roasted chicken, pecans and chutney in Duke's mayonnaise on sourdough bread. — \$12

REUBEN

Grilled rye bread stacked with corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing. served hot and melty. — \$16

N.C. PULLED PORK SANDWICH

In-house smoked pork shoulder, NC barbeque sauce and traditional coleslaw served on a brioche roll. — \$14

NASHVILLE HOT CHICKEN

Boneless buttermilk fried chicken coated in our Nashville hot sauce then topped with traditional coleslaw on a brioche roll. — \$15

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