



The Brass Cannon

STARTERS & SHAREABLES

Charcuterie Board <i>Fennel pollen salami, prosciutto, farmhouse cheddar, French blue cheese, briss cheese, pork rilette, mixed olives, smoked almonds, fig jam and house grain mustard served with French baguette crostini.</i>	\$20	Willy's Wings <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> — served with celery sticks, carrots and Maytag bleu cheese	\$16
Ahi Tuna Poke Nachos* <i>Fried wonton chips topped with marinated ahi tuna, sliced jalapeños and scallions dressed with spicy chili garlic aioli.</i>	\$15	Grilled Flatbread <i>With melted fontina and parmesan cheese, prosciutto, figs, and arugula drizzled with balsamic glaze.</i>	\$13
Shrimp & Grits <i>Gulf shrimp over stone ground grits with traditional Charleston style sauce made with Andouille sausage.</i>	\$16	Pork Belly Bao Buns <i>Crispy pork belly, pickled onions, cucumber, carrots, cilantro, gochujang sauce</i>	\$14
Parmesan Truffle Fries <i>Crispy fries tossed in truffle oil and Parmesan dust.</i>	\$9		

SOUP & SALADS

Soup du Jour	\$8	French Onion Soup	\$9
Asian Salad Summer <i>Fresh greens, carrots, oranges, scallions, cilantro, sesame seeds, tossed in a peanut vinaigrette</i> — ADD Chicken 7 Shrimp 8 Steak 12 Salmon 10 Tuna 10	\$12	Beet & Goat Cheese Salad <i>Gold and red beets, walnuts, cranberries, goat cheese, with a sherry vinaigrette.</i> — ADD Chicken 7 Shrimp 8 Steak 12 Salmon 10	\$10
Tzatziki Greek Salad with Chicken <i>Grilled chicken, romaine hearts, Mediterranean olives, crumbled feta cheese and red onion tossed in our house made tzatziki Greek dressing.</i>	\$17	Maryland Caesar Salad <i>Crisp romaine - old bay croutons - red onion - grilled gulf shrimp - lump blue crab</i>	\$22

HANDHELDS

BC Club <i>Roasted turkey, Virginia ham, in-house smoked bacon, Swiss cheese, tomato, lettuce and Duke's mayonnaise on toasted sourdough bread.</i>	\$15	Sandy's French Dip <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>	\$21
Cannon Double Cheeseburger <i>Two freshly grilled ground beef patties with American cheese, fried onions, shredded lettuce, sliced tomato and Brass Cannon special sauce.</i>	\$16	Soft Corn Shell Tacos <i>Three tacos with your choice of sautéed gulf shrimp -or- pork carnitas with pico de gallo, cotija cheese and cilantro lime aioli.</i>	\$14
Chef BLT on Toasted Sourdough <i>In-house smoked bacon with arugula, tomato slices and a thin layer of Duke's mayonnaise on toasted white sourdough bread.</i>	\$13	Southern Chicken Salad Sandwich <i>Hand pulled roasted chicken, pecans and chutney in Duke's mayonnaise on sourdough bread.</i>	\$12
N.C. Pulled Pork Sandwich <i>In-house smoked pork shoulder, NC barbeque sauce and traditional coleslaw served on a brioche roll.</i>	\$14	Mediterranean Chicken Sandwich <i>Grilled chicken breast, cucumber, tomato, arugula, feta, tzatziki, on a brioche roll</i>	\$17
Nashville Hot Chicken <i>Boneless buttermilk fried chicken coated in our Nashville hot sauce then topped with traditional coleslaw on a brioche roll.</i>	\$15	Choice of Sides with Selected Handhelds <i>French Fries, Kettle Chips, Tater Tots, Seasonal Fruit or Coleslaw</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 Crostini +2	
New England Shrimp Roll <i>Chilled shrimp salad, lemon, celery and fresh herbs, toasted New England Roll.</i>	\$17		