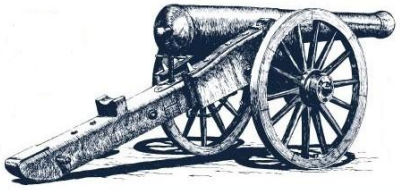

BRUNCH MENU

APPETIZERS & SHAREABLES

Soup du Jour *$8*

French Onion Soup *$8*

Avocado Toast *$16*
Toasted sourdough topped with creamy mashed avocado, chiles, pickled red onions, and everything seasoning, finished with two fried eggs.

Charcuterie Board *$22*
Featuring fennel pollen salami, prosciutto, farmhouse cheddar, French blue cheese, and Brie, accompanied by mixed olives, smoked almonds, fresh grapes and apples, fig jam, house-made grain mustard, and toasted French baguette crostini.

Sausage & Gravy Biscuits *$12*
Three house-made biscuits topped with savory sausage gravy.

Pork Belly Mac n' Cheese *$14*
Cavatappi pasta tossed in a rich, creamy three-cheese sauce and topped with smoky BBQ-glazed pork belly.

Garden Beet Salad *$10*
Golden and red beets served over fresh mixed greens, topped with walnuts, dried cranberries, and creamy goat cheese, finished with sherry vinaigrette.
– ADD Chicken 7 | Shrimp 8 | Salmon 10 | Steak* 12*

SIGNATURE PLATES

BC Omelet *$16*
Eggs, ham, onions, tomatoes, and melted Fontina cheese, served with a side of homestyle potatoes.

Cast Iron Chorizo Hash *$17*
Spicy chorizo sausage sautéed with diced potatoes, bell peppers, and onions, topped with two fried eggs.

Classic Eggs Benedict *$18*
A toasted English muffin topped with house-smoked Canadian bacon, poached eggs, and classic hollandaise sauce, served with homestyle potatoes.

Shrimp & Grits *$22*
Gulf shrimp served over stone-ground grits, topped with a classic Charleston-style Andouille sausage sauce.

Chicken & Waffles *$16*
Golden Belgian waffles served with crispy Southern-fried chicken, drizzled with hot honey and accompanied by maple syrup.

Breakfast Burrito *$16*
A warm flour tortilla filled with scrambled eggs, savory sausage, diced potatoes, black beans, and melted Fontina cheese, served with fresh pico de gallo on the side.

Cannon Breakfast Burger* *$20*
A quarter-pound, freshly grilled beef patty topped with American cheese, crispy bacon, a fried egg, shredded lettuce, sliced tomato, fried onions, and Brass Cannon's signature sauce.

Sandy's French Dip *$22*
Thinly sliced prime rib piled onto a warm French roll with sautéed mushrooms and onions, topped with melted Swiss cheese and served with au jus for dipping.

The Stonewall Sizzler* *$26*
Grilled hanger steak served with two fried eggs and homestyle potatoes.

Country Classic *$16*
Two fluffy pancakes paired with two eggs cooked to your liking, country-style maple sausage patties, and house-smoked bacon.

A LITTLE SOMETHING EXTRA

Two Fluffy Pancakes Served with Syrup *$6*
Two Eggs, Prepared to Your Liking *$6*
Fresh Sliced Seasonal Fruits *$6*
Southern-Style Grits *$6*

Country-Style Maple Sausage Patties *$6*
House-Smoked Bacon *$6*
Homestyle Potatoes *$6*

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