# DINNER MENU

## APPETIZERS & SHAREABLES

Soup du Jour $8

French Onion Soup $9

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.

Willy's Wings $16
10 wings tossed in your choice of: Buffalo, Nashville hot sauce, Old Bay dry rub, Old Bay hot sauce, BBQ, Sweet Thai chili sauce, Lemon-Pepper, Cinnamon Rub or Gochujang sauce.
~ Served with celery sticks, carrots and Maytag bleu cheese

Ahi Tuna Poke Nachos* $15
Crispy wonton chips topped with marinated ahi tuna, fresh jalapeños, and scallions, finished with a spicy chili-garlic aioli.

Chili & Honey Brussels Sprouts $10
Crispy Brussels sprouts tossed in a sweet and spicy Thai chili-honey glaze, finished with a sprinkle of red pepper flakes.

Italian Flatbread $13
Melted mozzarella and Parmesan layered with prosciutto, fresh figs, and peppery arugula, finished with a drizzle of balsamic glaze.

Gambas al Ajillo $16
Spanish garlic shrimp sautéed in a rich white wine, garlic, and butter sauce with Calabrian chili, served with toasted baguette for dipping.

## À LA CARTE ENHANCEMENTS

Boursin Whipped Potatoes $6

Collard Greens $6

Crispy Brussels Sprouts $6

Maple-Whipped Butternut Squash $6

Roasted Seasonal Root Vegetables $6

## FRESH GREENS & HANDHELDS

Harvest Salad $12
Roasted butternut squash served over fresh arugula with pickled red onions, creamy goat cheese, and sweet cranberries, finished with an apple cider vinaigrette.
~ ADD Chicken $7 | Shrimp $8 | Salmon* $10 | Tuna* $10 | Steak* $12

Tzatziki Greek Salad $18
Grilled chicken served over crisp romaine hearts with cucumbers, tomatoes, Mediterranean olives, crumbled feta, and red onion, tossed in our house-made Greek tzatziki dressing.

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 | Tuna* $10 | Steak* $12

Maryland Caesar $23
Crisp romaine lettuce topped with grilled Gulf shrimp, lump blue crab, Old Bay-seasoned croutons, and sliced red onion.

Nashville Hot Sandwich $15
Buttermilk-fried chicken tossed in our signature Nashville hot sauce, topped with classic coleslaw, and served on a toasted brioche roll.

Cannon Double Cheeseburger* $17
Two beef patties grilled to your desired temperature, layered with American cheese, crispy fried onions, shredded lettuce, sliced tomato, and our signature Brass Cannon sauce.

### Choice of Sides with Selected Handhelds

French Fries | Kettle Chips | Tater Tots | Seasonal Fruit | Coleslaw
~ Premium Selections: House Side Salad +$3 | Caesar Side Salad +$3 | Parmesan Truffle Fries +$4 | Honey-Chili Brussels Sprouts +$4 ~

## SIGNATURE PLATES

Ravioli di Zucca $18
Butternut squash-filled ravioli tossed in a silky brown butter and sage cream sauce.

Gnocchi alla Fontina $18
Tender potato gnocchi tossed in a rich Fontina cream sauce with fresh spinach and sautéed mushrooms.
~ ADD Chicken $7 | Shrimp $8 | Salmon* $10 | Tuna* $10 | Steak* $12

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

Maple Harvest Atlantic Salmon* $27
Pan seared with brown butter sage sauce. Accompanied with whipped maple-butternut squash and roasted brussel sprouts.

Cast Iron Chicken Pot Pie $20
Pulled chicken, garden vegetables, and a rich, creamy herb gravy, topped with golden, flaky pastry.

Chicken Milanese $27
Golden chicken cutlet served over creamy mushroom risotto and finished with a bright lemon-caper white wine sauce.

Pork Chop* $34
Seared pork chop finished with a bourbon-maple glaze, served with savory collard greens and maple-whipped butternut squash.

Steak and Frites* $25
Grilled hanger steak drizzled with vibrant chimichurri sauce, served with crispy golden French fries. (GF)

Braised Beef Short Ribs $35
Served over creamy parmesan polenta, finished with a red wine demi-glace.

8oz Angus Beef Filet* $39
Topped with a rich porcini mushroom demi-glaze and served with Boursin-whipped potatoes and roasted seasonal root vegetables.

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