

SATURDAY 11AM - 3PM

SUNDAY 10AM-3PM

The BRASS ONION



ENTREES

HONEY CORNBREAD	7
FRESH BEIGNETS fresh berries, creme anglaise	8
LOW COUNTRY BISCUITS + GRAVY sausage gravy, fresh fruit, homestyle potatoes	12
EGGS BENEDICT* Wolferman's English Muffin, ham, hollandaise, homestyle potatoes or fruit	12.5
SALMON BENEDICT* Wolferman's English Muffin, bacon, tomato, capers, hollandaise, homestyle potatoes or fruit	13.5
BREAKFAST FLATBREAD egg, bacon, sausage gravy, caramelized onion, gruyere	10
BREAKFAST SAMMIE thick patty sausage or bacon, scrambled egg, white cheddar, mini waffles	11.5
HOT CHICKEN + BISCUIT fried boneless chicken, hot-honey glaze, sausage gravy, buttermilk biscuit	14
BUTTERMILK PANCAKES plain, blueberry or chocolate chip	9
GRAND MARNIER FRENCH TOAST whipped butter, maple syrup	10.5
MR. B'S CHICKEN + CORNBREAD WAFFLE chicken tenders, maple butter, chicken gravy, hot-honey glaze	13.5
PRAIRIEFIRE BREAKFAST eggs your way, homestyle potatoes or grits, sausage, bacon or ham, toast-or Wolferman's English Muffin	11
AVOCADO TOAST whole grain toast, avocado salad, soft scrambled eggs, sun-dried tomato hollandaise	11

FROM THE FIELDS

SALAD ADD-ONS

chicken +4	shrimp +6	salmon* +5	tenderloin* +6
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HOUSE-TOSSED chickpeas, tomato, cucumber, hearts of palm, champagne vinaigrette	sm 5 lg 10
BABY SPINACH ricotta salata, charred tomato, pickled onion, kalamata olives, oregano-feta vinaigrette	sm 7 lg 10
PAN FRIED BRIE romaine, toasted pecan, dried cranberries, fresh berries, Victoria Ashley dressing	sm 8 lg 14

Made from scratch

SOUP OF THE DAY	cup 4 bowl 6
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*Current food code states that we should warn you the items marked * on our menu are ones that are potentially hazardous. Consuming raw or under-cooked meats can increase the risk of food borne illness.

MAINS

**MR. B'S FRIED CHICKEN**

braised greens, yukon mashers + gravy, cornbread, whipped butter

2-PIECE	14
3-PIECE	18

SAUTÉED SHRIMP AND GRITS 22.5

redeye-tasso gravy, Hoppin' John's grits, cornbread, whipped butter

HANGER STEAK + EGGS 20

eggs to order, homestyle potatoes, roasted garlic demi

THE OBEDIENT BIRD 17

1/2 brick chicken, natural herb jus, roasted vegetables, small house-tossed salad

FORNO CEDAR PLANK SALMON* 23.5

deep south farro, roasted vegetables, roasted tomato, kale pesto, cucumber-dill cream

JAMBALAYA PASTA 19

shrimp, andouille sausage, chicken, bell pepper + onion, linguine, spicy creole sauce

CHICKEN FRIED STEAK 16

hand breaded, low country pepper gravy, yukon mashers, green beans + shallots

DUROC IOWA PORK CHOP 18

house brine, Hoppin' John's grits, fried egg roasted mushrooms, smoked gouda mornay

LOW COUNTRY MACARONI+CHEESE 16

shrimp, smoked bacon, roasted mushrooms, cavatappi, smoked gouda + gruyere,

All Between the Bread options are served with house cut fries or vegetable slaw. (Sub side salad for \$2)

BETWEEN THE BREAD

THE BRASS ONION BURGER* 13

(2) 4-ounce brisket + chuck blend patties, benneseed bun, tomato, lettuce

add cheese +1 add bacon +1

add caramelized onion +1

CORNED BEEF SHORT RIB REUBEN 13.5

house brined short rib, braised red cabbage, 1000 island, swiss, rye

GRILLED SALMON SANDWICH* 13.5

vegetable slaw, cilantro-honey dressing, ciabatta

GRILLED CHICKEN + AVOCADO CLUB 12

marinated + grilled chicken breast, bacon, gruyere, lettuce, tomato, Brass Onion roll

A LA CARTE

FRESH FRUIT 5	EGGS* to order
BUTTERMILK BISCUITS 2	(1) 2 (2) 3.5 (3) 4.75
HOMESTYLE POTATOES 4	BACON (2) 3
HOPPIN' JOHN'S GRITS 4	SAUSAGE (2) 3