

SATURDAY 11AM - 3PM

SUNDAY 10AM-3PM

# The BRASS ONION



## ENTREES

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

## FROM THE FIELDS

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

Made from scratch

<b>SOUP OF THE DAY</b>	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**

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

<b>2-PIECE</b>	14
<b>3-PIECE</b>	18

**SAUTÉED SHRIMP AND GRITS** 21

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

**HANGER STEAK + EGGS** 18

eggs to order, homestyle potatoes, roasted garlic demi

**THE OBEDIENT BIRD** 18

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

**FORNO CEDAR PLANK SALMON\*** 19

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

**JAMBALAYA PASTA** 15

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

**DUROC IOWA PORK CHOP** 18

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

**LOW COUNTRY MACARONI+CHEESE** 15

shrimp, smoked bacon, roasted mushrooms, cavatappi, smoked gouda + gruyere, crisp herb panko

## BETWEEN THE BREAD

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

**THE BRASS ONION BURGER\*** 13

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

<b>add cheese +1</b>	<b>add bacon +1</b>
<b>add caramelized onion +1</b>	

**CORNED BEEF SHORT RIB REUBEN** 13.5

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

**GRILLED SALMON SANDWICH\*** 14.5

vegetable slaw, cilantro-honey dressing, ciabatta

**GRILLED CHICKEN + AVOCADO CLUB** 13

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