

The BRASS ONION



SATURDAY 10AM - 3PM | SUNDAY 10AM-3PM

APPETIZERS + SHARING

THE BRASS ONION DIP	10.5
boursin, caramelized onion, herb bread chips	
BURNT END	14
housemade bbq, onion straws	
DUELING HUMMUS	12
chipotle black-eyed pea hummus, lemon caper hummus, grilled pita, roasted veggies	
NOLA BBQ SHRIMP	14.5
gulf shrimp, sweet + spicy creole butter, grilled bread	
HONEY CORNBREAD	7

ENTREES

JUMBO CINNAMON ROLL	4
cream cheese icing, while supplies last	
FRESH BEIGNETS	8
fresh berries, creme anglaise	
LOW COUNTRY BISCUITS + GRAVY	12
sausage gravy, homestyle potatoes	
EGGS BENEDICT*	14
Wolferman's English Muffin, ham, petit salad, hollandaise, homestyle potatoes	
SMOKED SALMON BENEDICT*	15.5
Wolferman's English Muffin, lox, bacon, tomato, capers, petit salad, hollandaise, homestyle potatoes	
BREAKFAST FLATBREAD	14
egg, bacon, sausage gravy, caramelized onion, gruyere	
HOT CHICKEN + BISCUIT	14
fried boneless chicken, hot-honey glaze, sausage gravy, buttermilk biscuit	
BUTTERMILK PANCAKES	10.5
plain, blueberry or chocolate chip	
MR. B'S CHICKEN + WAFFLE	14
chicken tenders, maple butter, chicken gravy, hot-honey glaze	
PRAIRIEFIRE BREAKFAST	13
eggs your way, homestyle potatoes or grits, sausage or bacon, toasted Wolferman's English Muffin	
AVOCADO TOAST	12.5
whole grain toast, avocado salad, soft scrambled eggs, sun-dried tomato hollandaise	

STEAK + EGGS **22**

KC strip, eggs your way, homestyle potatoes, roasted tomato, kale pesto, grilled baguette

CRAB CAKE BENEDICT **17**

Wolferman's English Muffin, petit salad, hollandaise, homestyle potatoes

A LA CARTE

EGGS* to order	BUTTERMILK BISCUITS 2.5
(1) 2 (2) 3.5 (3) 4.75	HOMESTYLE POTATOES 4
BACON (2) 3	HOPPIN' JOHN'S GRITS 4
SAUSAGE (2) 4	

MAINS



MR. B'S FRIED CHICKEN

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

2-PIECE 14

3-PIECE 18.5

SAUTÉED SHRIMP AND GRITS **18**

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

FORNO CEDAR PLANK SALMON* **22**

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

JAMBALAYA PASTA **17**

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

LOW COUNTRY MACARONI+CHEESE **16**

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

All Between the Bread options are served with fries, side salad or cup of soup.

BETWEEN THE BREAD

THE BRASS ONION BURGER* **14**

(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 **15**

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

BLACKENED SALMON SANDWICH* **15**

southwest slaw, Brass Onion roll

GRILLED CHICKEN + AVOCADO CLUB **14**

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

PRIME RIB DIP **15**

melted swiss, caramelized onion, baguette, creamy horseradish, au jus

FROM THE FIELDS

SALAD ADD-ONS

chicken	shrimp	salmon*	tenderloin*
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HOUSE-TOSSED **sm 5 lg 10**

chickpeas, tomato, cucumber, hearts of palm, champagne vinaigrette

BUTTER BIBB SALAD **sm 7 lg 13**

bibb lettuce, hard-cooked egg, crisp bacon, tomato, asparagus tips, avocado, gorgonzola, cornbread croutons, housemade ranch

PAN FRIED BRIE **sm 8 lg 14**

romaine, toasted pecan, dried cranberries, fresh berries, Victoria Ashley dressing

GUMBO made from scratch **cup 5 bowl 7**

chicken, andouille

ENHANCE YOUR BRUNCH WITH A #HANDCRAFTEDCOCKTAIL

MIMOSA : 3.5 (glass) 17.5 (carafe)
orange juice, champagne

SPICY ONION BLOODY MARY : 12
fresh jalapeño, cayenne

FRENCH 75 : 9

gin, lemon, simple, champagne

HORSEFEATHER : 10

Rieger whiskey, ginger beer, bitters, lemon



The
**BRASS
ONION**

PLATES + POURS

LOW COUNTRY
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GOODNESS