

The BRASS ONION

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

THE BRASS ONION DIP 12

boursin, caramelized onion, herb bread chips

BURNT END housemade bbq, onion straws 16.5**DUELING HUMMUS** 12.5

chipotle black-eyed pea hummus, lemon caper hummus, grilled pita, roasted veggies

NOLA BBQ SHRIMP 16.5

gulf shrimp, sweet + spicy creole butter, grilled bread

HONEY CORNBREAD 7**JUMBO CINNAMON ROLL** 4

cream cheese icing, while supplies last

FRESH BEIGNETS 9

fresh berries, creme anglaise

LOW COUNTRY BISCUITS + GRAVY 12.5

sausage gravy, homestyle potatoes

EGGS BENEDICT* 15.5

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

SMOKED SALMON BENEDICT* 17.5

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 15.5

fried boneless chicken, hot-honey glaze, sausage gravy, buttermilk biscuit

BUTTERMILK PANCAKES 11

plain, blueberry or chocolate chip

MR. B'S CHICKEN + WAFFLE 15.5

chicken tenders, maple butter, chicken gravy, hot-honey glaze

PRAIRIEFIRE BREAKFAST 14

eggs your way, homestyle potatoes or grits, sausage or bacon, toasted Wolferman's English Muffin

AVOCADO TOAST 13

whole grain toast, avocado salad, soft scrambled eggs, sun-dried tomato hollandaise

STEAK + EGGS 24

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

CRAB CAKE BENEDICT 20

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

EGGS* to order

(1) 2 (2) 4 (3) 6

BACON (2) 4

SAUSAGE (2) 5

BUTTERMILK BISCUITS 2.5

HOMESTYLE POTATOES 5

HOPPIN' JOHN'S GRITS 6

MAINS

**MR. B'S FRIED CHICKEN**

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

2-PIECE 15

3-PIECE 19.75

SAUTÉED SHRIMP AND GRITS 22

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

FORNO CEDAR PLANK SALMON* 25

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

JAMBALAYA PASTA 21

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

LOW COUNTRY MACARONI+CHEESE 19

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.

THE BRASS ONION BURGER* 14.5

(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 16.5

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

BLACKENED SALMON SANDWICH* 18

southwest slaw, Brass Onion roll

GRILLED CHICKEN + AVOCADO CLUB 15.5

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

PRIME RIB DIP 17

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

SALAD ADD-ONS

chicken shrimp salmon* tenderloin*

HOUSE-TOSSED sm 6 lg 11

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

BUTTER BIBB SALAD sm 7 lg 14

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

PAN FRIED BRIE sm 8 lg 15

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

GUMBO made from scratch cup 6 bowl 8

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

