

# The BRASS ONION



APPETIZERS + SHARING

- THE BRASS ONION DIP** 12.75  
boursin, caramelized onion, herb bread chips
- DAILY FLATBREAD** 12  
daily creation from 200-year old starter
- MAWMAW'S MEATBALLS** 11  
beef + pork, herbal tomato sauce, mozzarella
- BURNT END** housemade bbq, onion straws 17
- SMOKED KC JUMBO CHICKEN WINGS** half 9 full 17  
chipotle-ranch
- DUELING HUMMUS** 13.5  
chipotle black-eyed pea hummus, lemon caper hummus, grilled pita, roasted veggies
- THE BRASS ONION RINGS** KC bbq ranch 9
- HONEY CORNBREAD** whipped butter 7.5
- BACON WRAPPED SCALLOPS** 15.75  
peach + bacon jam
- NOLA BBQ SHRIMP** 18  
gulf shrimp, sweet + spicy creole butter, grilled bread
- CRAB CAKES** 20  
cajun remoulade, fennel, red bell pepper, scallion, micro greens, champagne vinaigrette

FROM THE FIELDS

- SALAD ADD-ONS**  
chicken      shrimp      salmon\*      tenderloin\*

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- PAN FRIED BRIE** sm 9 lg 16  
romaine, toasted pecan, dried cranberries, fresh berries, Victoria Ashley dressing
- BUTTER BIBB SALAD** sm 8 lg 15  
bibb lettuce, hard-cooked egg, crisp bacon, tomato, asparagus tips, avocado, gorgonzola, cornbread croutons, housemade ranch
- TENDERLOIN STEAK\*** 19  
mixed greens, bacon, tomato, tobacco onion, roasted mushrooms, gorgonzola, spiced garbanzo beans, roasted garlic dressing
- HOUSE-TOSSED SIDE SALAD** 8  
chickpeas, tomato, cucumber, hearts of palm, champagne vinaigrette

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- GUMBO** Made from scratch cup 6 bowl 9  
chicken, andouille

STEAKS AND CHOPS

- BRAISED BEEF SHORT RIB** 30  
yukon gold mashers, crispy onion, braising jus, roasted vegetables
- 8 OZ FILET OF BEEF\*** 39  
smashed red bliss potatoes, cabernet demi, creamed Brussels sprouts
- 14 OZ KC STRIP\*** 40  
yukon gold mashers, cabernet demi, creamed Brussels sprouts
- DOUBLE CUT IOWA PORK CHOP** 30  
house brine, yukon mashers, roasted mushrooms, smoked gouda mornay
- SLOW ROASTED PRIME RIB** 35.5  
THUR, FRI & SAT ONLY AFTER 5PM  
natural jus, sautéed green beans + shallots, yukon gold mashers  
\*sides may be substituted from list below\*

MAINS



**MR. B'S FRIED CHICKEN 20.75**

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

- FORNO CEDAR PLANK SALMON\*** 30  
deep south farro, roasted vegetables, roasted tomato, kale pesto, cucumber-dill cream
  - SAUTÉED SHRIMP AND GRITS** 25  
jumbo gulf shrimp, redeye-tasso ham gravy, Hoppin John's grits, cornbread, whipped butter
  - SEARED JUMBO SCALLOPS\*** 36  
vegetable risotto, lemon-caper pan sauce
  - LOW COUNTRY MACARONI+CHEESE** 21  
shrimp, smoked bacon, roasted mushrooms, cavatappi, smoked gouda + gruyere, crisp herb panko
  - THE OBEDIENT BIRD** 22.5  
1/2 brick chicken, deep south farro, natural herb jus, sautéed green beans + shallots
  - JAMBALAYA PASTA** 22  
shrimp, andouille sausage, chicken, bell pepper + onion, linguine, spicy creole sauce
- All Between the Bread options served with fries, side salad or cup of soup.
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- THE BRASS ONION BURGER\*** 15.5  
(2) 4-ounce brisket + chuck blend patties, benneseed bun, tomato, lettuce  
add cheese +1.5 add bacon +1.5  
add caramelized onion +1.5
  - CORNED BEEF SHORT RIB REUBEN** 17.5  
house brined short rib, braised red cabbage, 1000 island, swiss, rye
  - PRIME RIB DIP** 19  
melted swiss, caramelized onion, baguette, creamy horseradish, au jus

BETWEEN THE BREAD

SIDES

- |                                  |                                     |                              |
|----------------------------------|-------------------------------------|------------------------------|
| SMASHED RED BLISS 7              | CHARLESTON BRAISED COLLARD GREENS 8 | YUKON GOLD MASHERS 7         |
| DEEP SOUTH FARRO 6               | CREAMED BRUSSELS SPROUTS 8          | CREAMY HOPPIN JOHN'S GRITS 7 |
| FRIES 7                          | ROASTED VEGETABLES 7                | SAUTÉED MUSHROOMS 8          |
| SAUTÉED GREEN BEANS + SHALLOTS 7 |                                     | 5-CHEESE MAC + CHEESE 8      |

an automatic 20% gratuity will be charged to parties of 8 or more

\*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.





LOW COUNTRY  
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GOODNESS



PLATES + POURS