

The BRASS ONION



APPETIZERS + SHARING

- THE BRASS ONION DIP** 12.75
boursin, caramelized onion, herb bread chips
- DAILY FLATBREAD** 14
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** 14
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** 18
peach + bacon jam
- NOLA BBQ SHRIMP** 19
gulf shrimp, sweet + spicy creole butter, grilled bread
- CRAB CAKES** 21
cajun remoulade, fennel, red bell pepper, scallion, micro greens, champagne vinaigrette

FROM THE FIELDS

- SALAD ADD-ONS**
chicken 6 shrimp 8 salmon* 8 tenderloin* 10

- PAN FRIED BRIE** 16
romaine, toasted pecan, dried cranberries, fresh berries, Victoria Ashley dressing
- BUTTER BIBB SALAD** 13
bibb lettuce, hard-cooked egg, crisp bacon, tomato, asparagus tips, avocado, gorgonzola, cornbread croutons, housemade ranch
- TENDERLOIN STEAK*** 20
mixed greens, bacon, tomato, tobacco onion, roasted mushrooms, gorgonzola, spiced garbanzo beans, roasted garlic dressing
- HOUSE-TOSSED SALAD** starter 6 entree 12
chickpeas, tomato, cucumber, hearts of palm, champagne vinaigrette

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

STEAKS AND CHOPS

- BRAISED BEEF SHORT RIB** 32
yukon gold mashers, crispy onion, braising jus, roasted vegetables
 - 8 OZ USDA CHOICE FILET OF BEEF*** 41
smashed red bliss potatoes, cabernet demi, creamed Brussels sprouts
 - 14 OZ USDA CHOICE KC STRIP*** 41
yukon gold mashers, cabernet demi, creamed Brussels sprouts
 - DOUBLE CUT IOWA PORK CHOP** 31
roasted mushrooms, smoked gouda mornay
 - SLOW ROASTED PRIME RIB** 37
- 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** 23
3-pieces, Charleston braised collard greens, yukon mashers + gravy, cornbread, whipped butter

- FORNO CEDAR PLANK SALMON*** 31
deep south farro, roasted vegetables, roasted tomato, kale pesto, cucumber-dill cream

- SAUTÉED SHRIMP AND GRITS** 26
jumbo gulf shrimp, redeye-tasso ham gravy, Hoppin John's grits, cornbread, whipped butter

- SEARED JUMBO SCALLOPS*** 38
vegetable risotto, lemon-caper pan sauce

- LOW COUNTRY MACARONI+CHEESE** 23
shrimp, smoked bacon, roasted mushrooms, cavatappi, smoked gouda + gruyere, crisp herb panko

- THE OBEDIENT BIRD** 23
1/2 brick chicken, deep south farro, natural herb jus, sautéed green beans + shallots

- JAMBALAYA PASTA** 23
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.

BETWEEN THE BREAD

- THE BRASS ONION BURGER*** 16.5
(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** 18.5
house brined short rib, braised red cabbage, 1000 island, swiss, rye

- PRIME RIB DIP** 20
melted swiss, caramelized onion, baguette, creamy horseradish, au jus

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