

The BRASS ONION



APPETIZERS + SHARING

- THE BRASS ONION DIP (MGF)** 15
boursin, caramelized onion, herb bread chips, breadcrumbs
- THE BRASS ONION STRAWS** chipotle ranch 9
- DAILY FLATBREAD** 17
chef's daily creation
- SOUTHERN BISCUIT SLIDERS** 16
cheddar + chive biscuits, shaved ham, gruyere, spicy apricot chutney, hot honey
- BURNT ENDS (MGF)** housemade bbq, onion straws 18.5
- CAJUN FRIED CALAMARI** 18
basil aioli, spicy tomato ragu
- DUELING HUMMUS (MGF)** 14
chipotle black-eyed pea hummus, lemon caper hummus, grilled pita, roasted veggies
- BACON WRAPPED SCALLOPS (GF)** 19
grilled pear, peach + bacon jam, fennel salad, champagne vinaigrette
- NOLA BBQ SHRIMP (MGF)** 19
jumbo gulf shrimp, sweet + spicy creole butter, grilled herb bread
- CRAB CAKES** 22
cajun remoulade, fennel salad, scallion, champagne vinaigrette
- HONEY CORNBREAD** whipped butter 8
- LOBSTER DEVEILED EGGS (GF)** 16
dijon herb yolk, "rich lobster", sriacha

FROM THE FIELDS

- SALAD ADD-ONS**
chicken 6 shrimp 8 salmon* 8 tenderloin (MGF)* 10
- PAN FRIED BRIE** 21
romaine lettuce, toasted pecan, dried cranberries, fresh berries, Victoria Ashley dressing
- BUTTER BIBB SALAD (MGF)** 18
bibb lettuce, hard-boiled egg, crisp bacon, tomato, asparagus tips, avocado, gorgonzola, cornbread croutons, housemade ranch
- TENDERLOIN STEAK* (MGF)** 25
mixed greens, bacon, tomato, tobacco onion, roasted mushrooms, gorgonzola, spiced garbanzo beans, roasted garlic dressing
- SALMON SPINACH* (GF)** 23
spinach, goat cheese, roasted peppers, marinated artichoke hearts, roasted tomatoes, kalamata olives, spiced almonds, balsamic vinaigrette
- HOUSE-TOSSED SALAD (GF)** starter 7 entree 12
mixed greens, chickpeas, tomato, cucumber, carrots, hearts of palm, champagne vinaigrette

GUMBO Made from scratch cup 8 bowl 10
chicken, andouille

STEAKS AND CHOPS

- BRAISED BEEF SHORT RIB (MGF)** 34
Yukon gold mashers, crispy onion, braising jus, roasted vegetables
- 8 OZ FILET OF BEEF* (GF)** 42
smashed red bliss potatoes, cabernet demi, creamed Brussels sprouts
- 14 OZ KC STRIP* (GF)** 42
loaded baked potato, sautéed spinach, cabernet demi
- DOUBLE CUT IOWA PORK CHOP* (GF)** 33
house brined, Yukon gold mashers, mushrooms, smoked gouda mornay
- SLOW ROASTED PRIME RIB* (GF)** 42

THUR, FRI & SAT ONLY AFTER 5PM
natural jus, sautéed green beans+shallots, Yukon gold mashers

- STEAKS + CHOPS + ADD-ONS
- SINGLE SCALLOP* (GF) 6
 - SINGLE CRAB CAKE* 8
 - BLACKENED SHRIMP (GF) 5
 - DEMI-GLACE SAUCE (GF) 2.5
 - BERNAISE SAUCE* (GF) 3
 - COFFEE RUB (GF) 2.5
 - OSCAR STYLE* (GF) 11

MAINS



MR. B'S FRIED CHICKEN 24
3-pieces, Charleston braised collard greens, Yukon gold mashers + gravy, cornbread, whipped butter

FORNO CEDAR PLANK SALMON* (MGF) 34
deep south farro, roasted vegetables, roasted tomato, kale pesto, cucumber-dill cream

SAUTÉED SHRIMP AND GRITS (MGF) 26
jumbo gulf shrimp, redeye-tasso ham gravy, bell peppers, Hoppin John's grits, cornbread, whipped butter

SEARED JUMBO SCALLOPS* (GF) 44
lobster risotto, lemon butter sauce

LOW COUNTRY MACARONI + CHEESE 24
shrimp, smoked bacon, mushrooms, cavatappi, smoked gouda + gruyere, crisp herb panko

THE OBEDIENT BIRD (GF) 23
seared chicken, sliced Yukon potatoes, artichoke hearts, broccoli, spinach, onion, roasted tomato, chicken velouté

JAMBALAYA PASTA 24
jumbo gulf 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.

THE BRASS ONION BURGER* (MGF) 16
(2) 4-ounce brisket + chuck blend patties, brioche bun, tomato, lettuce, red onion, pickle
add cheese +1.5 add bacon +1.5
add caramelized onion +1.5

CORNED BEEF SHORT RIB REUBEN 19
house brined short rib, braised red cabbage, 1000 island, swiss, rye

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

BETWEEN THE BREAD

SIDES

- SAUTÉED MUSHROOMS (GF) 10
- 5-CHEESE MAC + CHEESE CREAMED 10
- BRUSSELS SPROUTS (GF) 10
- LOADED BAKED POTATO (GF) 10
- SMASHED RED BLISS (GF) 7
- FRIES (GF) 7
- SAUTÉED GREEN BEANS + SHALLOTS (GF) 7
- SAUTEED SPINACH (GF) 7
- CHARLESTON BRAISED COLLARD GREENS (GF) 8
- ROASTED VEGETABLES (GF) 7
- YUKON GOLD MASHERS (GF) 7
- CREAMY HOPPIN JOHN'S GRITS (GF) 7

*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.-

WELCOME TO THE BRASS ONION!

GENERAL MANAGER : AUSTIN WATTS
EXECUTIVE CHEF : MIGUEL MEDINA

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

Items marked GF are inherently Gluten Free; Items marked MGF can be modified to be Gluten Free.
Please inform your server of any dietary/allergy needs at the time your order is placed.



LOW COUNTRY
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GOODNESS



The
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ONION**

PLATES + POURS