

# The BRASS ONION



APPETIZERS + SHARING

- DAILY FLATBREAD** 15  
daily creation
- SOUTHERN BISCUIT SLIDERS** 16  
cheddar + chive biscuits, shaved ham, gruyere, spicy apricot chutney, hot honey
- THE BRASS ONION DIP (MGF)** 14  
boursin, caramelized onion, herb bread chips
- THE BRASS ONION STRAWS** 9  
chipotle ranch
- BURNT ENDS (MGF)** 18.5  
housemade bbq, onion straws
- DUELING HUMMUS (MGF)** 14  
chipotle black-eyed pea hummus, lemon caper hummus, grilled pita, roasted veggies
- HONEY CORNBREAD** whipped butter 7.5

FROM THE FIELDS

- SALAD ADD-ONS**
- chicken 6 shrimp 8 salmon\* 8 tenderloin\* (MGF) 10**
- HOUSE-TOSSED (GF)** sm 7 lg 12  
mixed greens, chickpeas, tomato, cucumber, carrot, hearts of palm, champagne vinaigrette
- BUTTER BIBB SALAD\* (MGF)** 17  
bibb lettuce, hard-boiled egg, crisp bacon, tomato, asparagus tips, avocado, gorgonzola, cornbread croutons, housemade ranch
- PAN FRIED BRIE** 21  
romaine lettuce, toasted pecan, dried cranberries, fresh berries, Victoria Ashley dressing
- TENDERLOIN STEAK\* (MGF)** 24  
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

Made from scratch

- GUMBO cup 8 bowl 10** chicken, andouille

SIDES

- Fries (GF)** 7
- Roasted Vegetables (GF)** 7
- Sautéed Green Beans + Shallots (GF)** 7

BETWEEN THE BREAD

All Between the Bread options are 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
- BLACKENED SALMON SANDWICH\* (MGF)** 20  
southwest slaw, ciabatta bun, tomato, herb aioli
- MR B'S CHICKEN SANDWICH** 17  
grilled (MGF) or fried chicken, pepperoncini, aioli, lettuce, tomato, onion, smashed avocado, potato bun
- PRIME RIB DIP** 20  
melted swiss, caramelized onion, baguette, creamy horseradish, au jus
- TURKEY CAPRESE** 17  
black pepper turkey, oven roasted tomatoes, mozzarella, pesto aioli, ciabatta bun

MAINS



**MR. B'S FRIED CHICKEN**

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

- 2-PIECE** 17
- 3-PIECE** 24

- LOW COUNTRY MACARONI+CHEESE** 24  
shrimp, smoked bacon, mushrooms, cavatappi, smoked gouda + gruyere, crisp herb panko
- SAUTÉED SHRIMP AND GRITS (MGF)** 26  
jumbo gulf shrimp, redeye-tasso ham gravy, bell peppers, Hoppin John's grits, cornbread, whipped butter
- THE OBEDIENT BIRD (GF)** 23  
seared chicken, sliced Yukon potatoes, artichoke hearts, broccoli, spinach, onion, roasted tomato, chicken velouté
- FORNO CEDAR PLANK SALMON\* (MGF)** 34  
deep south farro, roasted vegetables, roasted tomato, kale pesto, cucumber-dill cream

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.

WELCOME TO THE BRASS ONION!

GENERAL MANAGER : AUSTIN WATTS  
EXECUTIVE CHEF : MIGUEL MEDINA

STAY UP TO DATE ON ALL OF THE BRASS HAPPENINGS!

Join our loyalty club to get exclusive member discounts + be the first to know about all of our deals + events. Ask your server how!

DON'T FORGET TO FOLLOW US!



HOST YOUR NEXT EVENT AT THE BRASS ROOM!

Our private event space is suited perfectly for rehearsal dinners, anniversary parties, holiday parties, corporate events, business and pharmaceutical sales meetings. Featuring creative menus that capture The Brass Onion's signature flair and the support of our dedicated service team, we'll help you host a seamless and memorable event.

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