The BRASS ONION

LOW COUNTRY GOODNESS ks mo

APPETIZERS + SHARING

THE BRASS ONION DIP (MGF) 17
boursin, caramelized onion, herb bread chips, breadcrumbs

THE BRASS ONION STRAWS 9
chipotle bbq ranch

DAILY FLATBREAD 17
chef's daily creation

SOUTHERN BISCUIT SLIDERS 16
cheddar + chive biscuits, shaved ham, gruyère, spicy apricot chutney, hot honey

BURNT ENDS (MGF) 21
housemade bbq, onion straws

CAJUN FRIED CALAMARI 19
basil aioli, spicy tomato ragu

DUELING HUMMUS (MGF) 15
chipotle black-eyed pea hummus, lemon caper hummus, grilled pita, roasted veggies

BACON-WRAPPED SCALLOPS (MGF) 24
grilled pear, peach + bacon jam, fennel salad, champagne vinaigrette

NOLA BBQ SHRIMP (MGF) 19
jumbo shrimp, sweet + spicy creole butter, grilled herb bread

CRAB CAKES 22
cajun remoulade, fennel salad, scallion, champagne vinaigrette

HONEY CORNBREAD 9
whipped butter

LOBSTER DEVILED EGGS (GF) 16
lobster, dijon herb yolk, sriracha

GUMBO cup 8 bowl 10
chicken, andouille, rice, honey cornbread

FROM THE FIELDS

SALAD ADD-ONS
chicken 6 shrimp 8 salmon* 8 tenderloin (MGF)* 11

PAN-FRIED BRIE 21
romaine lettuce, toasted pecans, dried cranberries, fresh berries, Victoria Ashley dressing

BUTTER BIBB SALAD (MGF) 19
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 8 entree 13
mixed greens, chickpeas, tomato, cucumber, carrots, hearts of palm, champagne vinaigrette

BETWEEN THE BREAD

All Between the Bread options served with fries, roasted vegetables or mac + cheese. Substitute side salad or cup of gumbo (+1).

THE BRASS ONION BURGER* (MGF) 18
(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 21
house-brined short rib, braised red cabbage, 1000 island, swiss, rye

PRIME RIB DIP 22
melted swiss, caramelized onion, baguette, creamy horseradish, au jus

WELCOME TO THE BRASS ONION!

GENERAL MANAGER : AUSTIN WATTS

EXECUTIVE CHEF : MIGUEL MEDINA

*Current food code states that we should warn you the items marked * on our menu are ones that are potentially hazardous. Consuming raw or undercooked meats can increase the risk of foodborne illness.

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.

STEAKS AND CHOPS

All of our steaks are cut in-house by our culinary team. Steaks are served with your choice of one accompaniment (lobster risotto +4).
Add a cup of soup or a starter salad.

14 OZ RIBEYE* (GF) **43**

14 OZ KC STRIP* (GF) **43**

8 OZ BEEF FILET* (GF) **43**

BLACKENED FILET MEDALLIONS* (GF) **42**
lump crab, grilled asparagus
creole hollandaise

14 OZ PRIME RIB AU JUS* (GF) **43**
(THURS, FRI & SAT ONLY AFTER 5PM)
horseradish cream

ENHANCEMENTS

SINGLE SCALLOP* (GF) 8
SINGLE CRAB CAKE* 8
BLACKENED SHRIMP (GF) 5

COFFEE RUB (GF) 2.5
BLACKENED STYLE (GF) 2.5

OSCAR-STYLE* (GF) 11
BÉARNAISE SAUCE* (GF) 3
DEMI-GLACE SAUCE (GF) 2.5

BONE-IN PORK CHOP* (GF) 35
house-brined, Yukon gold mashers,
mushrooms, smoked gouda mornay

ACCOMPANIMENTS

LOADED BAKED POTATO (GF) 8
FRENCH FRIES (GF) 7
YUKON GOLD MASHERS (GF) 7
SMASHED RED BLISS POTATOES (GF) 7

CREAMED BRUSSELS SPROUTS (GF) 8
SAUTÉED GREEN BEANS + SHALLOTS (GF) 7
SAUTÉED SPINACH (GF) 7
BRAISED COLLARD GREENS (GF) 8

SAUTÉED MUSHROOMS (GF) 8
ROASTED VEGETABLES (GF) 7
5-CHEESE MAC + CHEESE 7
LOBSTER RISOTTO (GF) 12

MAINS

Mr. B's fried chicken has been in the family for more than 55 years, serving as one of our favorite and most popular items.

MR. B'S FRIED CHICKEN 26
3 pieces, Charleston braised collard greens, Yukon gold mashers + gravy, cornbread, whipped butter

FORNO CEDAR PLANK SALMON* (MGF) **35**
deep south farro, roasted vegetables, roasted tomato, kale pesto, cucumber-dill cream

SEARED JUMBO SCALLOPS* (GF) **48**
lobster risotto, lemon butter sauce

BLACKENED REDFISH (GF) **35**
white rice, spinach, mango salsa

SAUTÉED SHRIMP AND GRITS (MGF) **27.5**
jumbo shrimp, redeye-tasso ham gravy, bell peppers, Anson Mills grits, cornbread, whipped butter

BRAISED BEEF SHORT RIB (MGF) **35**
Yukon gold mashers, crispy onion, braising jus, roasted vegetables

PORK OSSOBUCO (GF) **34**
pork belly + white bean cassoulet, braising jus

LOW COUNTRY MAC + CHEESE 27
shrimp, smoked bacon, mushrooms, cavatappi, smoked gouda + gruyère, crisp herb panko

JAMBALAYA PASTA 27
jumbo shrimp, andouille sausage, chicken, bell pepper + onion, linguine, spicy creole sauce

THE OBEDIENT BIRD (GF) **24**
seared chicken, sliced Yukon potatoes, artichoke hearts, broccoli, spinach, onion, roasted tomato, chicken velouté