

BRASS HAT

STARTERS & SHAREABLES

PIMENTO CHEESE HUMMUS

Our signature house-made pimento cheese hummus served with fresh-baked Leidenheimer French bread crostinis \$7.50

BAKWAN SAYUR

Our take on the traditional spring roll – shredded cabbage, carrots and scallions tempura fried and served with our House chili sauce \$11

LOCAL CHEESE BOARD

BEE GOLD honeycomb, artisan cheeses, our signature pimento cheese hummus and seasonal additions paired with fresh-baked crostinis and crackers \$17

SMOKED CATFISH DIP

Smoked Mississippi catfish dip and garnished with lemon and fried pita chips \$9.50

DUCK WINGS

Crispy fried duck drumettes tossed with our House chili sauce \$7.75

BLACK TRUFFLE FRIES

House-cut French fries served with a black truffle aioli \$5

CHICKEN FLATBREAD

Grilled chicken, shaved prosciutto, goat cheese, roasted apples, dried cranberries, arugula and pickled onions drizzled with balsamic glaze \$14

BLACKENED SHRIMP FLATBREAD

Gulf shrimp, crumbled bacon, smoked gouda, house BBQ sauce, arugula and pickled onions with balsamic glaze \$15.50

THE MADMAN'S DEBRIS FRIES

Our House French Fries covered in Dairy of A Madman-infused gravy, braised short rib, mixed cheese blend, and green onions. \$14.95

SHAREABLE TRIO

A Mix of our three most popular shareables: Duck Wings, Truffle Fries, and Bakwan Sayur \$15

SALADS

PILOT HOUSE SHRIMP SALAD

Fresh-boiled Gulf shrimp served on a bed of **SALAD DAYS** Spring Mix with capers, green tomato relish, fried hard-boiled egg and remoulade \$14

BRASS HAT CAESAR

Our take on a classic: Fresh **SALAD DAYS** Spring Mix, House Caesar Dressing, and Fresh Shaved Parmesan with House-baked Croutons \$10
Add Grilled Chicken for \$3 or Shrimp for \$5

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



MIDTOWN

BRASS HAT

SANDWICHES

BEEF SHORT RIB

Braised beef short rib served on Leidenheimer French bread with caramelized onions and horseradish aioli.
Served a side of au jus \$15.65

GRILLED CHICKEN SANDWICH

Grilled chicken breast with melted **Country Girl** brie, House-made apple aioli, and arugula on Ciabatta. \$12.50

BRASS HAT BURGER

Our House-blend of Hereford beef tenderloin, Hereford Chuck, and Bacon, Hand-pattied on a brioche bun topped with apple-wood smoked bacon, house-made pickles, smoked Gouda, bibb lettuce, and garlic aioli \$15.00

CRABCAKE BLT

Hand-pattied lump crabcake, apple-wood smoked bacon, heirloom tomato, arugula and dill aioli on challah bread \$15.89

All sandwiches are served with a choice of side: House French Fries, Cucumber Tomato Salad, **Delta Blues Rice Grits**, or Grilled Asparagus

HOUSE SPECIALTIES

PETITE FILET

Hereford beef tenderloin, cut into petite filets Served with roasted potatoes and asparagus \$29

FISH OF THE MOMENT

Fresh fish direct from the Gulf.
Ask your Server about this week's offering \$Market Price

SMOKED PORK CHOP

Smoked French cut pork chop served over **Delta Blues Rice Grits** with grilled asparagus and house BBQ \$19

Add a Side House or Caesar Salad for \$3.50

DESSERTS

MILK & COOKIES

Nothing beats finishing a meal with milk and cookies. Featuring **Country Girl Creamery's** whole or chocolate milk and fresh-baked cookies \$6

CHOCOLATE BLONDIE

BROWNIE SKILLET

Served in a warm skillet with a scoop of **Country Girl Creamery** ice cream \$8

PROUD TO SUPPORT OUR LOCAL PURVEYORS

Country Girl Creamery
Bee Gold Honey | **Quality Seafood**
Grin Coffee | **Salad Days Produce**
Delta Blues Rice | **Sandy Run Farms**



MIDTOWN