

BRASS HAT

STARTERS *and* SHAREABLES

BACON AND BLUE SEARED CABBAGE STEAK

Seared cabbage steak topped with chopped bacon and blue cheese crumbles, garnished with green onion and balsamic glaze

PIMENTO CHEESE HUMMUS

Signature house-made pimento cheese hummus served with fresh-baked Leidenheimer French bread crostinis

BAKWAN SAYUR

Our take on the traditional spring roll – shredded cabbage, carrots and scallions tempura fried and served with apricot sauce

SMOKED CATFISH DIP

Endive lettuce boats filled with smoked Mississippi catfish dip and garnished with lemon and crostinis

LOCAL CHEESE BOARD

Bee Gold honeycomb, artisan cheeses, our signature pimento cheese hummus and seasonal additions served with fresh-baked Leidenheimer French bread crostinis

WEST INDIES SALAD *

Classic lump crab salad served with sliced lemon and fresh-baked Leidenheimer French bread crostinis

DUCK WINGS

Crispy fried duck drumettes tossed in an orange chili sauce

BLACK TRUFFLE FRIES

House-cut French fries served with a black truffle aioli

SALADS

APPLE WALDORF

Chopped apples, walnuts, grapes and celery tossed in a raspberry balsamic vinaigrette and served on a bed of Mississippi spring mix
ADD: grilled chicken

PILOT HOUSE SHRIMP SALAD *

Fresh-boiled Gulf shrimp served on a bed of chopped romaine with capers, green tomato relish, fried hard-boiled egg and remoulade

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



BRASS HAT

HANDHELDS

BEEF SHORT RIB

Braised beef short rib served on Leidenheimer French bread with caramelized onions and horseradish aioli.
Served with house fries and au jus on side

CHICKEN MEDALLION SANDWICH *

Sliced **Joyce Farms** chicken, melted local brie and arugula on ciabatta. Served with an apple compote and cucumber tomato salad on side

BRASS HAT BURGER *

Fresh-ground Hereford beef on brioche topped with applewood smoked bacon, house-made pickles, gruyere, bibb lettuce and garlic aioli. Served with house fries on side

CRABCAKE BLT

Hand-pattied lump crabcake, applewood smoked bacon, heirloom tomato, frisée lettuce and dill aioli on a challah bun. Served with cucumber tomato salad

CHICKEN FLATBREAD *

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

BLACKENED SHRIMP FLATBREAD *

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

ENTREES

SMOKED PORK CHOP *

Smoked French cut pork chop served over **Delta Blues Rice** grits with grilled asparagus and house BBQ

CHICKEN OR FISH OF THE DAY

Available blackened, broiled or fried.
Ask your server about today's selection

DESSERTS

MILK & COOKIES

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

MAKE IT AN ADULT VERSION WITH ONE OF OUR LIQUEURS

CHOCOLATE BLONDIE BROWNIE SKILLET

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

LOCAL PURVEYORS

Country Girl Creamery | **Bee Gold Honey** | **Quality Seafood**
Grin Coffee | **Salad Days Produce**
Delta Blues Rice | **Aunt Polly's Farms**

BRASS HAT

TRUE CLASSICS

MANHATTAN

Bulleit rye, sweet vermouth, Angostura bitters

WHISKEY SMASH

Bulleit rye, mint, simple syrup, lemon

TOM COLLINS

Beefeater gin, lemon juice, simple syrup, soda,
orange

AVIATION

Beefeater gin, Crème de Violette, Luxardo
maraschino liqueur, lemon juice

BEE'S KNEES

Tanqueray gin, honey syrup, lemon juice

FRENCH 75

Tanqueray gin, lemon juice, simple syrup,
prosecco

VIEUX CARRE

Bulleit rye, sweet vermouth, Angostura & Peychaud's
bitters, cognac, Benedictine, orange

BLOOD & SAND

Dewars White Label, sweet vermouth, Luxardo
maraschino liqueur, orange juice

APEROL SPRITZ

Aperol, prosecco, orange, soda

MODERN CLASSICS

MOSCOW MULE

Three Olives vodka, Q ginger beer, lime juice

SEELBACH

Four Roses bourbon, Cointreau, champagne,
Angostura & Peychaud's bitters

FRENCH CONNECTION

Hennessy Vs Cognac Amaretto

THE SIP

Aunt Polly's blueberry lemonade, Cathead
Honeysuckle vodka, Absolut Citron, lemon



BRASS HAT

RED WINE

J Lohr Seven Oaks Cabernet Sauvignon
Josh Cellars North Coast Cabernet Sauvignon
Kendall Jackson Vintners Reserve Cabernet Sauvignon
Line 39 Cabernet Sauvignon
Redtree Cabernet Sauvignon
Stags Leap Cabernet Sauvignon
Steak House Cabernet Sauvignon
Don Miguel Gascon Reserva Malbec
Layer Cake Malbec
Josh Cellars Merlot
Kendall Jackson Merlot
Line 39 Merlot
Redtree Moscato
Beringer Founders Estate Pinot Noir
Biltmore Estate Pinot Noir
Clos du Bois Pinot Noir
La Crema Pinot Noir
Line 39 Pinot Noir
Redtree Pinot Noir
Apothic Red Winemaker's Blend
Darkhorse Red Blend
Murphy Goode Red Blend
Murphy Goode Zinfandel
Ravenswood Vintner's Blend Zinfandel

ROSÉ

Day Owl Rosé
Kim Crawford Bay Rosé



BRASS HAT

WHITE WINE

Bel Creme de Lys Chardonnay
Clos du Bois North Coast Chardonnay
Frei Brothers Chardonnay
Kendall Jackson Vintners Reserve Chardonnay
La Crema Chardonnay
Meiomi Chardonnay
Redtree Chardonnay
Sonoma Cutrer Chardonnay
Stag's Leap Chardonnay
Acrobat Pinot Gris
Line 39 Pinot Grigio
Redtree Pinot Grigio
Charles Smith Kung Fu Girl Reisling
Saint Michelle Reisling
Kim Crawford Sauvignon Blanc
Line 39 Sauvignon Blanc
Matua Valley Sauvignon Blanc
Conundrum White Blend

BUBBLY

Barefoot Bubbly Prosecco
Bolla Prosecco
LaMarca Prosecco
Chandon Brut
Cook's Brut
Veve Clicquot Brut



MIDTOWN

BRASS HAT

CRAFT BEER

LOCAL + REGIONAL

Back Forty
Southern Prohibition Devil's Harvest
Southern Prohibition Rotator Series
Natchez Brewing
Chandeleur Brewing
Lazy Magnolia KMG Gold
Lazy Magnolia Southern Pecan
Lazy Magnolia Timberbeast
Lucky Town Pub Ale
Lucky Town Gamblin Gose
Biloxi Brewing
Abita Amber
Yazoo Hefeweizen

CRAFT BEER

NATIONAL

Sierra Nevada Pale Ale
Stone Brewing
New Belgium Fat Tire
Founders All Day IPA
Bell Oberon
Blue Moon
Sam Adams Boston Lager
Angry Orchard Crisp Apple

DOMESTIC *and* IMPORTED

Bud Light
Michelob Ultra
Coors Banquet
Miller Lite
Corona Extra
O'Douls

DRAFT BEER

ASK YOUR SERVER ABOUT OUR CURRENT
MISSISSIPPI BEERS ON TAP



MIDTOWN