

DINNER

SOUPS

- Truffle Potato Leek** 4/7
onion, potato & aromatics with fresh cream and Italian white truffle oil GF|C
- Chef's Choice** 4/7
seasonal soup of the day

GREENS

- Smoked Beet Salad** 11
spicy greens, Boursin cheese, marcona almonds, paloma vinaigrette GF|C|DF|V+
- Kale Caesar** 5/9
candied garlic, Manchego, focaccia crouton, anchovy vinaigrette GF|C|DF|V+
- Brussels Sprout Salad** 5/9
shaved sprouts, pecan, red onion, candied bacon and apple cider vinaigrette GF|C|DF|V+
- Mixed Greens** 5/9
fresh greens, artichoke, olive, pickled red onion, tomato and crumbled feta with herb vinaigrette or green goddess dressing GF|C|DF|V+
- Merchants Cobb** 12
local spinach, candied bacon, dill egg salad, tomatoes, pickled green beans, grilled onions, cheddar, creamy gorgonzola dressing GF|C|DF+
- Ham & Apple Salad** 12
baby spinach, smoked prosciutto, local apples, pepitas, feta, freeze-dried strawberries, white balsamic vinaigrette GF|C|DF+

- + chicken/pork belly \$4
- + 6 oz. flat iron steak* \$7
- + veggie burger \$4
- + 4 oz. grilled salmon \$6
- + grilled shrimp (3) \$5
- + bison burger \$6
- + Creekstone burger \$5

SHARE

- Grilled Flatbread** 9
black garlic date pesto, spaghetti squash, crème fraîche, curry oil, pepitas DF+|V+
- Winter Squash Arancini** 10
local butternut squash, Alma pepper jack cheese, herb & garlic crème, strawberry gastrique
- Pub Picnic** 14
Left Hand Butcher soppressata, housemade duck pastrami, locally produced cheeses, accoutrements, crackers and crostini
- Burrata** 10
tomato-fig chutney, candied garlic, balsamic honey, grilled baguette GF+|C+
- Roasted Parsnip Dip** 9
creamy root vegetable dip, with bacon-chili jam, parsnip crisps, served with parmesan crostini GF+
- Crab Cakes** 12
with chorizo, pickled shallot, dill mustard sauce, roasted pepper-almond romesco DF
- Chicken & Waffles** 12
chicken carnitas, refried black beans, tomatillo salsa, cotija cheese, hot sauce honey
- Lamb Poutine** 12
Alma cheddar curds, braised lamb, brandy-peppercorn cream, fresh herbs GF

Dietary Flexibilities

- GF always prepared gluten-free
- C always prepared safe for celiac
- DF always prepared dairy-free
- V does not contain meat, egg or dairy
- GF+ can be modified for gluten-free
- C+ can be modified for celiac
- DF+ can be modified for dairy-free
- V+ can be modified for vegan

SAMMIES

- served with daily vegetable or hand cut fries substitute salad, soup or veg for \$1.5
- Roasted Leg of Lamb** 13
marinated local lamb, harissa aioli, fire roasted peppers, arugula on housemade herb focaccia GF+|C+|DF
- Honey Chipotle Chicken** 10
cilantro goat cheese, bacon, local greens, roasted jalapeño mayo, grilled pretzel roll GF+|C+|DF+
- Bison Burger*** 13
Cottonwood cheddar, roasted garlic-shallot spread, arugula, dill-mustard aioli on brioche GF+|C+|DF+
- Merchants Burger*** 12
Creekstone beef, cabernet onion jam, greens, smoked gouda, house aioli on brioche GF+|C+|DF+ + bacon \$1
- Sweet Potato Quinoa Burger** 9
our vegetarian patty topped with melted gruyère, pickled green beans and sambal aioli on brioche GF+|C+|V+|DF+

VEG

- Yam Fries** 4
fried wedges with sambal aioli GF|C+|DF|V+
- Duck Pastrami Hash** 6
house pastrami & sweet potato GF|C|DF
- Forbidden Rice** 4
ginger-scented Chinese black rice GF|C|DF|V
- Brussels Sprouts** 6
with dried apricots, garlic chili mustard and cashews GF|C+|DF|V
- Roasted Yukon Potatoes** 5
tossed with fresh herbs on top of horseradish cream GF|C|DF+|V+
- Vegetable Feature** 4
seasonal vegetable of the day

MAINS

- Pork Chop** 20
brined & smoked boneless pork loin chop, pork belly succotash, roasted cauliflower, paprika mayo, pepper jelly GF|C|DF
- Seared Scallops** 26
duck pastrami & sweet potato hash, strawberry gastrique, grapefruit & sunflower seed granola, garlic-rosemary emulsion GF|C|DF
- Short Rib Gnocchi** 21
housemade ricotta gnocchi, braised beef short rib, root vegetable chips, light horseradish
- Pan Seared Salmon*** 24
maple chili glaze, forbidden rice, cucumber chive spread, miso & mushroom conserve, everything bagel crunch GF|C|DF+
- Seared Local Chicken** 22
butternut squash risotto, chicken sausage, creamed kale, tomato & fig chutney GF|C
- Garlic & Ricotta Agnolotti** 18
Sunday tomato gravy with pork & beef, local spaghetti squash, pine nut gremolata, parmesan VEGETARIAN AVAILABLE \$15
- Cauliflower Tikka Masala** 17
coconut milk, forbidden rice, pickled green beans, house Naan flatbread, crème fraîche GF+|C+|DF+|V+
- Hand Cut Steaks** 32
local Creekstone beef: 12 oz. Ribeye / 10 oz. Strip roasted potatoes with fresh herbs, creamy horseradish, local mushrooms & zucchini, brandy-peppercorn demi glace GF|C+|DF+
- Shrimp & Grits** 20
broiled shrimp, crispy polenta, creole peperonata, housemade andouille sausage, remoulade GF|C+
- Mac and Cheesemonger** 15
baked cavatelli pasta in a rich sauce of cheddar, parmesan and gruyère GF+|C+
+ bacon - good call! It's free.
+ chicken/pork belly \$4

*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness

A gratuity of 18% may be added to large parties or to credit card receipts left unsigned