

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

- Merchants Cobb** 12
local spinach, candied bacon, dill egg salad, tomatoes, grilled asparagus, pickled 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+
- Fresh Nettle Cheese & Smoked Beets** 11
spicy greens, smoked beets, marcona almond Green Dirt Farm nettle cheese, paloma vinaigrette GF|C|DF+|V+
- Kale Caesar** 5/9
candied garlic, focaccia crouton, Manchego, 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+

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

SHARE

- Burrata w/ Peach-Basil Preserve** 10
smoked pecans, black pepper, grilled Wheatfields baguette GF+|C+
- Pub Picnic** 14
Left Hand Butcher soppressata, housemade duck pastrami, locally produced cheeses, accoutrements, crackers and crostini
- Fresh Mozzarella & Saffron Arancini** 10
truffle pea purée, crème fraîche, pickled pepper
- Roasted Parsnip Dip** 9
creamy root vegetable dip, with bacon-chili jam, parsnip crisps, served with parmesan crostini GF+
- Grilled Asparagus** 8
smoked prosciutto, 8 minute egg, parmesan, frenchie dressing GF|C+|DF+
- Crab Cakes** 12
with chorizo, pickled shallot, dill mustard sauce, roasted pepper-almond romesco DF
- Crispy Pork Belly** 10
elotes corn salsa, tropical hot sauce, cola peanut butter GF|C+
- Chicken & Waffles** 12
refried black beans, salsa verde, cotija, hot sauce honey

Dietary Restrictions

- 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 fries
substitute salad, soup or veg for \$1.5
- 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
Wagyu beef patty, 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+
- Garlicky Swiss Chard** 5
local greens, red quinoa GF|C|DF|V
- Yam Fries** 5
fried wedges served with a sweet & spicy sambal aioli GF|C+|DF|V+
- Brussels Sprouts** 6
with dried apricots, garlic chili mustard and cashews GF|C+|DF|V
- Duck Fat Potatoes** 5
yukons roasted with garlic and herbs GF|C|DF
- Vegetable Feature** 4
seasonal vegetable of the day

MAINS

- Herb Grilled Walleye** 24
midwest Walleye, blackberry beet purée, warm chorizo potato hash, shaved celery salad, corn crème GF|C|DF+
- Short Rib Gnocchi** 21
housemade ricotta gnocchi, braised beef short rib, root vegetable chips, light horseradish
- Local Pork Tenderloin** 22
Korean chili pork ragout, asparagus, creamy Gruyère potatoes, spiced tomato conserve GF|C
- Jerk Rubbed Salmon*** 25
Jamaican rice & beans, brined & grilled carrot, mango 'curd' GF|C|DF
- Rabbit Pappardelle** 22
braised local Rare Hare Barn rabbit, handmade pappardelle, local morels & asparagus, white beans, white wine butter GF+|C+
- Cauliflower Griddle Cakes** 16
smoked & whipped feta, brassicas salad, romesco, crème fraîche GF|C|DF+|V+
- Hand Cut Steaks** 32
12 oz. Ribeye or 10 oz. Prime Strip with grilled asparagus, duck fat potatoes, mustard seed butter, bordelaise GF|C|DF+
- Seared Local Chicken** 21
with chorizo verde sausage, celeriac purée, red quinoa & garlicky chard, piccalilli GF|C+|DF+
- Shrimp & Grits** 20
gulf shrimp, crispy polenta, creole pepperonata, 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