

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

- Kale Caesar** 5/9
candied garlic, sourdough 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+
- Fresh Nettle Cheese & Smoked Beets** 11
spicy greens, smoked beets, marcona almonds, Green Dirt Farm nettle cheese, paloma vinaigrette GF|C|DF|V+
- 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+

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

SHARE

- Pan Roasted Local Radishes** 8
garlic-chili oil, herb pesto, parmesan, grilled Wheatfields baguette GF|C+|DF+|V+
- Sweet Corn Arancini** 10
Alma pepper jack cheese, garlic-herb crème, pickled local strawberry
- Pub Picnic** 14
Left Hand Butcher soppressata, housemade duck pastrami, locally produced cheeses, accoutrements, crackers and crostini
- Burrata w/ Tomato-Peppadew Jam** 10
herb pesto, candied garlic, grilled Wheatfields 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
- Crispy Pork Belly** 10
elotes corn salsa, tropical hot sauce, cola peanut butter GF|C+
- Chicken & Waffles** 12
chicken carnitas, refried black beans, tomatillo salsa, cotija cheese, 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 hand cut 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+

VEG

- Yam Fries** 4
fried wedges with sambal aioli GF|C+|DF|V+
- Local Creamed Kale** 5
with Boursin and parmesan cheeses GF|C
- Chinese Style Green Beans** 4
with sesame and garlic 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

- Vietnamese Style Pork Chops** 20
marinated & grilled Duroc boneless chop, cauliflower 'fried rice', sesame garlic green beans, ginger-soy reduction GF|C|DF
- Seared Scallops** 26
sweet corn risotto, ratatouille relish, crispy pancetta, roasted garlic-rosemary emulsion GF|C
- Short Rib Gnocchi** 21
housemade ricotta gnocchi, braised beef short rib, root vegetable chips, light horseradish
- Jerk Rubbed Salmon*** 25
Jamaican rice & beans, brined & grilled carrot, mango 'curd', salsa verde GF|C|DF
- Seared Local Chicken** 22
poblano & sweet potato rösti, local creamed kale, tomato-peppadew jam GF|C
- Handmade Fettuccine** 18
local kale, Wakarusa Farm mushrooms, parmesan, white beans, chardonnay lemon cream, pine nut gremolata GF+|C+
+ chicken \$4
+ grilled salmon \$6
- 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+
- 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