

DINNER

SOUPS

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

GREENS

- Kale Caesar** 5/9
candied garlic, manchego, focaccia crouton, anchovy vinaigrette GF+|C+|DF+|V+|VV+
- Brussels Sprout Salad** 5/9
shaved sprouts, pecan, red onion, candied bacon and apple cider vinaigrette GF|C|DF|V+|VV+
- 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|VV+
- Roasted & Marinated Beets** 11
arugula, Green Dirt Farm nettle cheese, grapefruit-mezcal marmalade, sunflower seed brittle, Himalayan pink salt, olive oil GF|C|DF+|V|VV+
- Merchants Cobb** 12
spinach, grilled asparagus, dill egg salad, cheddar & gruyere, candied bacon, pickled onion, heirloom tomatoes, creamy garlic & herb dressing GF|C|DF+|V+
- Smoked Salmon Salad** 13
local greens, pear & collard kimchi, cashew, wonton crisps, cilantro, creamy ginger dressing GF+|C+|DF|V+|VV+

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

SHARE

- Plantain Fritters** 10
light & crispy bite of mashed plantain & yucca, with sofrito, honey whipped goat cheese GF|DF+|V|VV+
- Brussels Sprouts** 8
with dried apricots, garlic chili mustard, cashews GF|C+|DF|V|VV
- Pub Picnic** 14
Left Hand Butcher soppressata, house cured duck, locally produced cheeses, accoutrements, crackers, crostini
- Grilled Asparagus** 7
with gribiche GF|C|DF|V
- Crab Cakes** 12
with chorizo, pickled shallot, dill mustard sauce, roasted pepper-almond romesco DF
- Burrata** 9
soft-formed fresh mozzarella with herb pesto, tomato-peppadew jam, candied garlic, toasted Wheatfields baguette GF+|V
- Chicken & Waffles** 12
chicken carnitas, refried black beans, tomatillo salsa, cotija cheese, hot sauce honey
- Pork Belly Pastrami** 11
carrot-apple slaw, candied jalapeño cream cheese, pomegranate molasses GF|C+|DF+
- Tuna Poke** 12
salad of Ahi tuna, spicy mayo & seaweed, with wasabi caviar, crispy shallots, wontons, yucca chips GF+|DF

Dietary Flexibilities

- GF** always prepared gluten-free // **GF+** can be modified for gluten-free
- C** always prepared safe for celiac // **C+** can be modified for celiac
- DF** always prepared dairy-free // **DF+** can be modified for dairy-free
- V** does not contain meat // **V+** can be modified for vegetarian
- VV** does not contain animal products // **VV+** can be modified for vegan

BETWEEN BREAD

- served with daily vegetable or hand cut fries substitute salad, soup or side for \$1.5 or Mac & Cheesemonger for \$2.5
- Honey Chipotle Chicken** 12
cilantro goat cheese, bacon, local greens, roasted jalapeño mayo, pretzel roll GF+|C+|DF+
- Bison Burger*** 13
blueberry bbq sauce, cheddar & gruyere, arugula, worcestershire onions, garlic-herb mayo GF+|C+|DF+ + add bacon to it, cowboy! \$1
- Merchants Burger*** 12
Creekstone 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+|DF+|V|VV+

SIDES

- Yam Fries** 4
fried wedges with sambal aioli GF|C+|DF|V+
- Mac & Cheesemonger** 6
a smaller size of our signature dish GF+|C+|V
- Hand Cut Fries** 4
with rosemary salt GF+|DF|V|VV+
- Housemade Focaccia** 4
garlic-chili oil, parsley DF+|V|VV
- Teriyaki Broccoli** 4
pineapple, garlic, soy sauce GF|C|DF|V|VV
- Brussels Sprouts** 4
with dried apricots, garlic chili mustard, cashews GF|C+|DF|V|VV
- Red Flannel Hash** 4
heirloom organic fingerling potatoes, beets, carrots, leeks GF|C|DF|V|VV
- Truffled Asparagus** 6
grilled asparagus with truffle oil GF|C|DF|V|VV
- Garlicky Green Beans** 4
GF|C|DF|V|VV

MAINS

- Pork Chop** 20
smoked boneless chop, red flannel hash, garlicky green beans, paprika mayo, pickled peach chutney GF|C|DF
- Grilled Ahi Tuna*** 26
marinated in soy & sesame and grilled rare, with wasabi pea hummus, teriyaki broccoli, spicy chili mayo, sweet soy reduction GF|C|DF
- Hand Cut Steaks** 32
handcut Kansas beef: 12 oz. Ribeye / 10 oz. Strip rosemary roasted fingerling potatoes with smoked blue cheese, truffled asparagus, worcestershire braised onions, black garlic aioli GF|C|DF+
- Pan Seared Organic Salmon*** 24
sushi rice cake, collard green & pear kimchi, country ham XO sauce, miso aioli GF|C|DF
- Rigatoni & Sausage** 18
housemade pasta, spicy pork sausage, white beans, ale cream, sage, parmesan
- Crispy Local Chicken** 22
airline cut fried crispy with creamed greens, yam fries, tomato-peppadew jam GF|C+|DF+
- Moroccan Goat Stew** 20
Hubbard Farm goat with African spices, harissa yogurt, marinated chickpeas with lemon & garlic tahini, naan bread GF+|C+
- Short Rib Gnocchi** 21
housemade ricotta gnocchi, braised beef short rib, root vegetable chips, light horseradish
- Cauliflower Tikka Masala** 17
coconut milk, forbidden rice, pickled green beans, naan bread, crème fraîche GF+|C+|DF+|V|VV+
- Korean Fried Chicken** 18
crispy fried chicken, gochujang BBQ, rice noodles with crunchy vegetables, chopped peanuts, grated cured egg yolk 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+|V
+ 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 at our discretion to large parties or to credit card receipts left unsigned