

SOUPS

Truffle Potato Leek 4/7
onion, potato & aromatics with fresh cream and Italian white truffle oil GF|C

Asparagus & Country Ham 4/7
local asparagus, smoked ham, cream GF|C

GREENS

Merchants Cobb
local spinach, candied bacon, dill egg salad, tomatoes, grilled asparagus, pickled onions, cheddar, creamy gorgonzola dressing GF|C|DF+

Ham & Apple Salad 12
spinach, prosciutto cotto, local apples, pepitas, feta, freeze-dried strawberries, white balsamic vinaigrette GF|C|DF+

Fresh Nettle Cheese & Smoked Beets
spicy greens, smoked beets, marcona almond, Green Dirt Farm nettle cheese, paloma vinaigrette GF|C|DF+|V+

Kale Caesar 5/9
candied garlic, 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
artichoke, olive, pickled red onion, tomato and crumbled feta with herb vinaigrette or green goddess dressing GF|C|DF+|V+

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

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

SHARE

Tuna Poke
yucca chips, cherry kewpie mayo, coconut-avocado-lime coulis GF|DF

Burrata & Peach-Basil Jam 4/7
smoked pecans, black pepper, grilled Wheatfields baguette GF+|C+

Pub Picnic 12
Left Hand Butcher soppressata, housemade duck pastrami, locally produced cheeses, accoutrements, crackers and crostini

Mozzarella & Saffron Arancini 10
truffle pea purée, crème fraîche, pickled pepper

Roasted Parsnip Dip 12
creamy root vegetable dip, with bacon-chili jam, parsnip crisps, parmesan crostini GF+

Crab Cakes 11
chorizo, pickled shallot, dill mustard sauce, pepper-almond romesco DF

Crispy Pork Belly
elotes corn salsa, tropical hot sauce, cola peanut butter GF|C+

Chicken & Waffles 5/9
chicken carnitas, refried black beans, salsa verde, cotija, hot sauce honey

Beer Cheese Fondue 5/9
pretzel crostini, IPA mustard, chili-apple relish

VEG

Garlicky Swiss Chard
local greens, red quinoa GF|C|DF|V

Yam Fries
fried wedges served with a sweet & spicy sambal aioli GF|C+|DF|V+

Brussels Sprouts
with dried apricots, garlic chili mustard and cashews GF|C+|DF|V

Duck Fat Potatoes
yukons roasted with garlic and herbs GF|C|DF

Garlicky Green Beans 4
GF|C|V+|DF+

White Cheddar Whipped Potato 4
GF|C

*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness
// gratuity may be added to large parties or unsigned receipts

SAMMIES

13 served with daily vegetable or fries substitute salad, soup or veg for \$1.5

Honey Chipotle Chicken 10
cilantro goat cheese, bacon, greens, roasted jalapeño mayo, pretzel roll GF+|C+|DF+

Merchants Burger* 14
Wagyu beef patty, cabernet onion jam, greens, smoked gouda, house aioli on brioche + bacon \$1 GF+|C+|DF+

Sweet Potato Quinoa Burger 9
our vegetarian patty topped with melted gruyère, pickled green beans, sambal aioli on brioche GF+|C+|V+|DF+

MAINS

Smoked Pork Loin Chop 25
white cheddar whipped potatoes, rosemary-balsamic onion jam, garlicky green beans GF|C|DF+

Herb Seared Sea Bass 30
shrimp & arugula risotto, ginger-carrot purée, strawberry-jalapeño jam GF|C

Short Rib Gnocchi 21
housemade ricotta gnocchi, beef short rib, root vegetable chips, horseradish

Jerk Rubbed Salmon* 25
Jamaican rice & beans, brined & grilled carrot, mango 'curd' GF|C|DF

Morel Mushroom Fettuccini 20
chardonnay lemon cream, white beans, kale, pine nut gremolata GF+|C+

Cauliflower Griddle Cakes 16
smoked & whipped feta, brassicas salad, romesco, crème fraîche GF|C|DF+|V+

Hand Cut Steaks 32
5 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
6 with chorizo verde sausage, white cheddar whipped potatoes, tomato-peppadew jam, garlicky green beans GF|C|DF+

Shrimp & Grits 20
4 gulf shrimp, crispy polenta, creole pepperonata, housemade andouille sausage, remoulade GF|C+

Mac and Cheesemonger 15
4 baked cavatelli pasta in a rich sauce of cheddar, parmesan and gruyère GF+|C+
+ bacon - good call! It's free.
+ chicken/pork belly \$4