

LUNCH

SOUPS

- Truffle Potato Leek** 4/7
potato, onion & 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

- 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
- 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

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
- French Onion Grilled Cheese** 9
Boursin, gruyere, cheddar with slow-cooked onions, thyme, rosemary on toasted sourdough GF+|C+
+ chicken/pork belly \$4 + bacon jam \$2
+ flat iron steak* \$7 + bacon \$1
- Pastrami Reuben** 12
house smoked Creekstone beef brisket sliced thin on rye with melted gruyere, purple cabbage sauerkraut, house russian dressing GF+|C+|DF+
- Honey Chipotle Chicken** 10
cilantro goat cheese, bacon, local greens, roasted jalapeño mayo, grilled pretzel roll GF+|C+|DF+
- Roasted Leg of Lamb** 13
marinated local lamb, harissa aioli, fire roasted peppers, arugula on housemade herb focaccia 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 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+

\$9 DOUBLE UP

choose any two different items

- | | |
|--|-----------------------------|
| Half Mac & Cheesemonger GF+ C+ | Crab Cakes DF |
| Mixed Greens GF C DF+ V+ | Brussels Sprouts GF C+ DF V |
| Brussels Sprout Salad GF C DF V+ | Vegetable of the Day |
| Kale Caesar Salad GF+ C+ DF+ V+ | Taco of Your Choice |
| Sweet Potato Quinoa Slider GF+ C+ V+ DF+ | Merchants Burger Slider DF+ |
| Half French Onion Grilled Cheese | Soup of Your Choice |

*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

TACOS!

\$4 // one taco

\$11 // two tacos served with daily vegetable or fries
substitute salad, soup or veg for \$1.5

\$12 // pick three

- Grilled Alaskan Cod**
smashed avocado, pickled corn relish, Cholula mayo GF|C|DF
- Chicken Carnitas**
refried black beans, tomatillo salsa, cotija cheese GF|C|DF+
- BBQ Cauliflower**
BBQ spice rubbed cauliflower with creamy lime slaw GF|C|DF+|V+
- Chili Glazed Short Rib**
housemade kim chi, cashews, sambal aioli GF|C|DF

SPECIALTIES

- Pork Chop** 12
brined & smoked boneless pork loin chop, pork belly succotash, roasted cauliflower, paprika mayo, pepper jelly GF|C|DF
- Pan Seared Salmon*** 14
maple chili glaze, forbidden rice, cucumber chive spread, miso & mushroom conserve, everything bagel crunch GF|C|DF+
- Cauliflower Tikka Masala** 12
coconut milk, forbidden rice, pickled green beans, house Naan flatbread, crème fraîche GF+|C+|DF+|V+
- Steak Frites*** 15
grilled flatiron, local zucchini & mushrooms, mustard seed butter, salsa verde, hand cut fries GF|C+|DF+
- Shrimp & Grits** 11
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
- Fish & Chips** 12
beer battered Alaskan cod, cajun remoulade, creamy lime slaw, crispy potato wedges GF+|DF