

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

- 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+

VEG

- 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

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

- French Onion Grilled Cheese** 9
Boursin, gruyere, cheddar with slow-cooked onions, thyme and rosemary on toasted sourdough GF+|C+
+ chicken/pork belly \$4 + bacon jam \$2
+ flat iron steak* \$7 + bacon \$1
- Pastrami Reuben** 12
house smoked Wagyu 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+
- Lamb Burger*** 13
smoked & whipped feta, bordelaise, greens, balsamic marinated strawberries, onion confit on brioche 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+

\$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

- Chorizo & Cheddar**
housemade pork chorizo, cheddar, pickled onion, cilantro GF|C|DF+
- Chicken Carnitas**
refried black beans, salsa verde, cotija GF|C|DF+
- Sweet Potato**
pomegranate molasses, cilantro goat cheese, Marcona almond, onion confit GF|C|DF+|V+
- Chili Glazed Short Rib**
housemade kim chi, cashews, sambal aioli GF|C|DF

SPECIALTIES

- Jerk Rubbed Salmon*** 14
Jamaican rice & beans, brined & grilled carrot, mango 'curd'
GF|C|DF
- Cauliflower Griddle Cake** 10
smoked & whipped feta, brassicas salad, romesco, crème fraîche GF|C|DF+|V+
- Chicken & Waffles** 12
refried black beans, salsa verde, cotija, hot sauce honey
- Steak Frites*** 15
marinated flat iron, grilled asparagus, mustard seed butter, bordelaise, hand cut fries
GF|C+|DF+
- Shrimp & Grits** 11
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
- Fish & Chips** 12
beer battered Alaskan cod, cajun remoulade, malt vinegar slaw, hand cut fries GF+|DF