

# 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

- 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+

## 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

### 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 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

- 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

- Vietnamese Style Pork Chop** 12  
marinated & grilled Duroc boneless chop, cauliflower 'fried rice', sesame garlic green beans, ginger-soy reduction GF|C|DF
- Jerk Rubbed Salmon\*** 14  
Jamaican rice & beans, brined & grilled carrot, mango 'curd', salsa verde GF|C|DF
- Cauliflower Griddle Cake** 10  
smoked & whipped feta, brassicas salad, romesco, crème fraîche GF|C|DF+|V+
- Chicken & Waffles** 12  
chicken carnitas, refried black beans, tomatillo salsa, cotija cheese, 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, creamy lime slaw, crispy potato wedges GF+|DF