

LUNCH

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

- Smoked Salmon Salad** 13
local greens, pear kimchi, cashew, wonton crisps, cilantro, creamy ginger dressing GF+|C+|DF+|V+|VV+
- Swiss Chard & Spaghetti Squash** 11
sunflower seed, dried cherry, feta, maple-orange vinaigrette GF|C|DF+|V|VV+
- 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+
- Merchants Cobb** 12
local spinach, avocado, candied bacon, pickled eggs, heirloom tomatoes, beets, creamy gorgonzola dressing GF|C|DF+|V+

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

*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

SHARE

- Twice Fried Rice** 10
arancini with Alma jack cheese, Sriracha honey, ginger-sesame aioli, scallion V
- Brussels Sprouts** 8
with dried apricots, garlic chili mustard, cashews GF|C+|DF|V|VV
- Pub Picnic** 14
Left Hand Butcher soppressata, housemade duck pastrami, locally produced cheeses, accouterments, crackers, crostini
- Roasted & Marinated Beets** 10
Green Dirt Farm nettle cheese, grapefruit-mezcal marmalade, sunflower seed brittle, Himalayan pink salt GF|C|DF+|V|VV+
- Roasted Parsnip Dip** 9
creamy root vegetable dip, with bacon-chili jam, parsnip crisps, parmesan crostini, blue corn chips GF+|V+
- 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

\$9 DOUBLE UP

choose any two different items

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

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 meat, egg or dairy // **VV+** can be modified for vegan

TACOS!

with daily vegetable or fries for \$11

single taco \$4

- 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|VV+
- Chili Glazed Short Rib**
housemade kim chi, cashews, sambal aioli GF|C|DF

BETWEEN BREAD

served with daily vegetable or hand cut fries substitute salad, soup or side for \$1.5 or Mac & Cheesemonger for \$2.5

- Hot Country Ham & Cheese** 11
Michael Beard's Italian country ham, IPA mustard, pickled peppers, pimento cheese, rye GF+|C+
- 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
- Honey Chipotle Chicken** 12
cilantro goat cheese, bacon, local greens, roasted jalapeño mayo, pretzel roll 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+|DF+|V|VV+

SPECIALTIES

- Rabbit & Dumplings** 12
Braised Rare Hare Barn heritage rabbit, winter greens, mirepoix, garlic cheddar biscuits, fine herb gravy GF+
- Pork Chop** 13
smoked boneless 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 flatbread, crème fraîche GF+|C+|DF+|V|VV+
- Steak Frites*** 15
grilled flatiron, garlicky green beans, red wine reduction, chimmichurri butter, 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+|V
+ 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

SIDES

- Yam Fries** 4
fried wedges with sambal aioli GF|C+|DF|V+
- Mac & Cheesemonger** 6
a smaller version of our signature dish GF+|C+|V
- Hand Cut Fries** 4
rosemary salt, served with Vindaloo ketchup, IPA honey mustard & sambal aioli GF+|DF|V|VV+
- Housemade Focaccia** 4
garlic-chili oil, parsley DF+|V|VV
- Garlicky Green Beans** 4
GF|C|DF|V|VV
- Brussels Sprouts** 4
with dried apricots, garlic chili mustard, cashews GF|C+|DF|V|VV