

selection of three cheeses & two meats, spiced nuts, honeycomb, condiments, baguette

SMALL PLATES

BISTRO FRIES 12

crispy thin cut fries, za'atar, saffron aioli, curry ketchup (v)

GUACAMOLE AND SALSA 12

queso fresco, cilantro, smoked morita salsa, corn chips (v)

TEMPURA CAULIFLOWER 15

romesco*, sweet pepper, crushed peanuts*, parmigiano-reggiano (v)

FRIED CALAMARI 14

sweet corn chow chow, spicy aioli

CRAB DIP 16

jumbo lump crab, béchamel, brown butter crumbs, crudités, toasted baguette

SHRIMP CEVICHE 16

avocado, jalapeño, red onion, lime juice, tajín, corn chips

SHORT RIB EMPANADAS 15

ricotta cheese, herbs, side of chimichurri, ají salsa

CRISPY CHICKEN DRUMSTICKS 15

tamarind-chile glaze, scallions

LARGE PLATES

KOREAN FRIED CHICKEN BAO BUNS 14

crispy fried chicken, Korean bbq sauce, sesame seed, cucumber, red onion, cilantro

PIZZA TART 16

rich tart crust, fontina cheese, caramelized onions, creamy béchamel sauce, rosemary (v)
add smoked salami at no charge

CRISPY FISH TACOS 16

queso fresco, cilantro, radishes, cabbage, roasted garlic aioli, corn tortillas

BIRRIA TACOS 20

beef consommé, braised beef cheek, oaxaca cheese, white onion, cilantro, salsa verde, corn tortillas

HOT ROAST BEEF SANDWICH 18

caramelized onion, provolone, horseradish-dijon sauce, arugula, baguette

DAN DAN NOODLES 18

sausage, spicy peanut sauce*, scallions, cilantro, radishes, peanuts*

CRISPY CHICKEN SANDWICH 20

chorizo spices, pickled chiles, avocado-serrano aioli

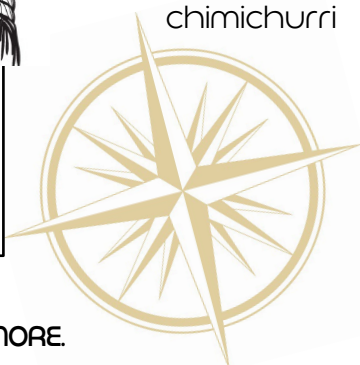
STEAK FRITES 28

seared hanger steak, garlic-herb fries, chimichurri



MERCHANT BURGER 18

fresh ground chuck, smoky bacon, cheddar cheese, crispy fried onions, bbq sauce, house fries



20% GRATUITY ADDED TO PARTIES OF 5 OR MORE.

*Contains nuts. Please inform us of any food allergies.

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

MERCHANT

BAR

BUBBLES

Simonet Blanc de Blanc Brut N/V..... 11/36

WHITE

Wither Hills Sauvignon Blanc, NZ..... 14/60*

Harkin Chardonnay, CA..... 14/60*

Tiffenbruner Pinot Grigio, IT..... 13/44

Pike Riesling Hills and Valleys, AU..... 12/40

Novellum, Chardonnay, FR..... 12/40

ROSÉ

Figuière Le Saint André, Provence, FR.. 13/44

RED

Juggernaut Cab Sauv, CA..... 14/56

Santa Julia Malbec, AR..... 14/70*

Scarpetta Sangiovese, IT..... 12/60*

*carafe is one liter (5 glasses)

DRAUGHTS

Other Half (NY) Green City NEIPA 7%..... 10

Other Half (NY) Forever Ever NEIPA 4.7% 10

Union (PA) Duckpin Pale Ale 5.5%..... 10

2SP (PA) Delco American Amber Lager 4%.. 10

Industrial Arts (NY) Metric Pilsner 4.7%..... 10

Allagash (ME) White Witbeir 5.2%..... 10

BOTTLES / CANS

Tripping Animals (FL) Ever Haze, IPA 7%..... 8

Tripping Animals (FL) No Mames Lager 6%.... 8

Yuengling (PA) Lager 5%..... 6

Miller Lite 4.8%..... 6

PBR 4.7%..... 6

Tecate 4.5%..... 5

Athletic (CT) Free Wave Hazy IPA NA%..... 7

STANDARDS..... 15

OLD FASHIONED bourbon, sugar, angostura bitters, regans' no. 6 orange bitters, orange, hand-cut rocks

SAZERAC rye, cognac, sugar, peychaud's bitters, lemon

CORPSE REVIVER NO. 2 absinthe rinse, gin, orange curaçao, lillet blanc, lemon, orange twist

FERNET SOUR fernet, green chartreuse, lemon juice, lime

CLASSIC MARGARITA blanco tequila, patrón citrónge, lime, agave, salt

NAKED AND FAMOUS mezcal, aperol, yellow chartreuse, lime

CHAMPAGNE COCKTAIL blanc de blanc, cognac, lemon, sugar, lemon twist

MODERN DELIGHTS..... 15

THE SUN ALSO RISES bourbon, punt e mes vermouth, montenegro, carpano bitter, espresso

COVFEFE bourbon, coffee, crème de cacao, mole bitters, coconut honey, cinnamon, coffee cubes

OFF THE WAGON bourbon, walnut liquor*, earl grey, sweet vermouth, toasted cinnamon

FLASHIN' FASHIONED coconut-infused pussers rum, plantation pineapple rum, velvet falernum, chai-spiced demerara syrup, house bitters

TWO TO MANGO white rum, coconut-infused pussers, génépy, mango, lime juice, orgeat, angostura bitters

BLUE SKY FOR DAYZ pineapple-infused vodka, vanilla, lemon, blueberry

CARDI BASIL basil-infused vodka, big o ginger liqueur, apricot, lemon, cardamom bitters

MILE HIGH CLUB gin, crème de fraise, maraschino liqueur, aperol, lemon, egg white

CACHAÇAFARI cachaça, blanco tequila, crème de framboise, lime, sage, raspberry

FIRE IN THE SKY mezcal, pamplemousse, aperol, watermelon, lime, crème of coconut, mint