

SOUP & GREENS

Chef's Daily Soup 4/7
ask your server for today's selection!

Truffle Potato Leek Soup 4/7
potato, onion & aromatics with fresh cream and Italian white truffle oil GF|C|V

Kale Caesar 5/9
candied garlic, manchego, focaccia crouton, anchovy vinaigrette GF+|C+|DF+|V+|VV+

Mixed Greens 5/9
fresh greens, artichoke, olive, pickled red onion, tomato, crumbled feta with herb vinaigrette or green goddess dressing GF|C+|DF+|V|VV+

Merchants Cobb 14
local spinach, dill egg salad, country ham, cheddar cheese, marinated cucumbers, pickled onion, smoked blue cheese dressing GF|C+|DF+|V+

Smoked Salmon Salad 13
local greens, pear & winter greens kimchi, cashews, crispy wontons, creamy ginger dressing GF+|C+|DF

Caprese Panzanella 13
local spinach, burrata cheese, local tomatoes, torn bread, marinated cucumbers, pickled onions, white balsamic & oregano vinaigrette GF+|C+|DF+|V|VV+

Grilled Steak Salad 16
grilled flat iron, blue cheese, truffle balsamic vinaigrette, spiced walnuts, smoked chimichurri GF|C+|DF+|CONTAINS NUTS

- + grilled chicken \$4
- + pork belly \$4
- + veggie burger \$4
- + Angus beef burger \$5
- + Kansas bison burger \$6
- + 4 oz. grilled salmon \$6
- + 4 oz. grilled flat iron* \$7

SHARE

Truffle Goat Cheese Dip 11
fig jam, crostini & tortilla chips GF+|C+|V

Pepper & White Bean Hummus 7
topped w/ feta & giardiniera, served w/ house rosemary crackers GF+|C+|DF+|V|VV+

Sweet Corn Arancini 9
crispy risotto fritters, sweet corn, pepper jack, herb creme, pickled corn relish V

Caviar Onion Dip 10
smoked trout roe, creamy onion dip, served w/ sherry vinegar chips GF

Crispy Pork Belly & Kimchi Waffle 12
sweet corn creme, sesame maple glaze

Dill Deviled Eggs 6
beet pickled eggs stuffed with dill egg salad, topped with rye seed crumble GF|C+|DF|V

Crab Cakes 14
Carolina slaw, dill mayo, ancho-peach purée DF

Sweet & Smokey Carrots 8
paprika garlic sauce, herb crumble, lemon ricotta, fried almonds GF+|C+|DF+|V|VV+|CONTAINS NUTS

Tomatoes & Burrata 12
marinated local tomatoes, burrata cheese, basil-mint pesto, grilled focaccia GF+|C+|V

Buffalo Chicken Meatballs 7
pickled celery, green goddess

Bee Stings 6
manchego cheese, truffle honey, cracked pepper GF|C+|V

Famous Brussels Sprouts 9
dried apricots, garlic chili mustard, cashews GF|C+|DF|V|VV|CONTAINS NUTS

Lamb Poutine 15
braised local lamb, Alma cheese curds, peppercorn gravy, smoked chimichurri GF

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 animal products
- VV+ can be modified for vegan

BETWEEN BREAD

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

Sweet Potato Quinoa Burger 11
our vegetarian patty, melted gruyère, sambal aioli, pickled green beans, brioche bun GF+|C+|DF+|V|VV+

Honey Chipotle Chicken 13
cilantro goat cheese, bacon, local greens, roasted jalapeño mayo, pretzel roll GF+|C+|DF+

Bison Burger* 14
Kansas bison, blueberry bbq sauce, cheddar & gruyère, arugula, worcestershire onions, garlic-herb mayo, brioche bun GF+|C+|DF+ + bacon \$1

Merchants Burger* 13
Kansas beef, cabernet onion jam, house aioli, smoked gouda, greens, brioche bun GF+|C+|DF+ + bacon \$1

SIDES

Handcut Fries 4
with rosemary salt, served with sambal aioli, vindaloo ketchup, & IPA honey mustard GF|DF|V|VV+

Yam Fries 4
fried wedges with sambal aioli GF|C+|DF|V|VV+

Mac & Cheesemonger 6
a smaller size of our signature dish GF+|C+|V

Broccoli Bagna Cauda 4
GF|C+

Garlicky Green Beans 6
GF|C+|DF|V|VV

Creamed Spinach 6
GF|C+|V

Smoked Yukon Potatoes 4
GF|C+|DF|V|VV

Daily Vegetable Feature 4
ask your server for today's selection! GF|C+

MAINS

Smoked Pork Chops 24
mustard green beans, crispy polenta, pickled peach chutney, chive aioli GF|C+|DF+

Seared Salmon* 25
roasted broccoli bagna cauda, harissa yogurt, herbed Israelei couscous, cucumber relish

Crispy Sweetlove Farm Chicken 24
buttermilk fried breast, whisky glaze, apple sausage, smoked yukon potatoes, creamed spinach, blackberry balsamic jam

Grilled Hand Cut Steak* 36
choice of 14 oz. KC strip or ribeye with garlicky green beans, duck fat potatoes and chive aioli, bordelaise, mushroom confit GF|C+|DF

Ricotta Tortelloni 22
handmade pasta, brown butter lemon cream, sweet peas, local mushroom, garlic almonds GF+|C+|V|CONTAINS NUTS

Short Rib Gnocchi 22
housemade ricotta gnocchi, braised beef short rib, root vegetable chips, light horseradish

Smoked Pork Fettuccine 22
smoked pork ragu, house pasta, sweet corn cream, calabrian chili-shallot giardiniera, crispy pecorino GF+|C+|DF+

Cauliflower Tikka Masala 18
garlic yucca fritter, Major Grey's chutney, herb salad, flatbread GF+|C+|DF+|V|VV+

Korean Fried Chicken 20
gochujang BBQ, tamarind rice noodles, crunchy vegetables, peanuts, cured egg yolk, spicy mayo GF+|C+|DF

Mac & 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

*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness

A gratuity of 20% may be added at our discretion to large parties or to credit card receipts left unsigned