

## SOUP & GREENS

<b>Chef's Daily Soup</b>	4/7
ask your server for today's selection!	
<b>Truffle Potato Leek Soup</b>	4/7
potato, onion & aromatics with fresh cream and Italian white truffle oil GF   C+   V	
<b>Merchants Cobb</b>	14
baby spinach, dill egg salad, country ham, cheddar cheese, watermelon radishes, pickled onion, smoked blue cheese dressing GF   C+   DF+   V+	
<b>Kale Caesar</b>	6/10
candied garlic, manchego, focaccia crouton, anchovy vinaigrette GF+   C+   DF+   V+   VV+	
<b>Mixed Greens</b>	6/10
local greens, artichoke, olive, pickled red onion, tomato, crumbled feta with herb vinaigrette or green goddess dressing GF   C+   DF+   V   VV+	
<b>Grilled Steak Salad</b>	19
grilled flat iron, blue cheese, truffle balsamic vinaigrette, spiced walnuts, smoked chimichurri GF   C+   DF+   CONTAINS NUTS	

\$6 // grilled chicken, pork belly, veggie burger  
 \$6 // Angus beef burger  
 \$6 // 4 oz. grilled salmon  
 \$12 // 8 oz. grilled flat iron steak\*

### 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

## SHARE

<b>Shortcake Donuts</b>	8
lime curd, whipped cream, strawberries v	
<b>Truffle Goat Cheese Dip</b>	11
fig jam, crostini & tortilla chips GF+   C+   V	
<b>Smoked Paprika Lemon Hummus</b>	7
made w/ great northern bean, garlic, feta & giardiniera, served w/ house rosemary crackers GF+   C+   DF+   V   VV+	
<b>Sweet Corn Arancini</b>	9
crispy risotto fritters, sweet corn, pepper jack, herb creme, pickled corn relish v	
<b>Crispy Pork Belly &amp; Kimchi Waffle</b>	12
sweet corn creme, sesame maple glaze	
<b>Dill Deviled Eggs</b>	6
beet pickled eggs stuffed with dill egg salad, topped with caraway seed crumble GF   C+   DF   V	
<b>Crab Cakes</b>	14
Carolina slaw, dill mayo, ancho-peach purée DF	
<b>Buffalo Chicken Meatballs</b>	7
pickled celery, green goddess	
<b>Bee Stings</b>	6
manchego cheese, truffle honey, cracked pepper GF   C+   V	
<b>Roasted Local Winter Squash</b>	8
paprika garlic sauce, herb crumble, lemon ricotta, fried almonds GF+   C+   DF+   V   VV+   CONTAINS NUTS	
<b>Famous Brussels Sprouts</b>	9
dried apricots, garlic chili mustard, cashews GF   C+   DF   V   VV   CONTAINS NUTS	

## BETWEEN BREAD

served with daily vegetable or hand cut fries substitute salad, soup or side for \$2.5	
<b>Sweet Potato Quinoa Burger</b>	11
our vegetarian patty, melted gruyère, sambal aioli, pickled green beans, brioche bun GF+   C+   DF+   V   VV+	
<b>Honey Chipotle Chicken</b>	13
cilantro goat cheese, bacon, local greens, roasted jalapeño mayo, pretzel roll GF+   C+   DF+	
<b>Bison Burger*</b>	14
blueberry bbq, cheddar & gruyère, arugula, worcestershire onions, garlic-herb mayo, brioche bun GF+   C+   DF+	
» add an egg \$1.5 or bacon \$2	
<b>Merchants Burger*</b>	13
Kansas beef, cabernet onion jam, greens, smoked gouda, house aioli, brioche bun GF+   C+   DF+	
» add an egg \$1.5 or bacon \$2	

## BRUNCH EATS

<b>The Egg Sandwich</b>	13
Alchemy english muffin, fried egg, house sausage patty, local greens, Cholula mayo, comes with standard side GF+   C+   DF+   V+	
<b>Smoked Salmon Baguette</b>	12
house cured & smoked salmon, cilantro goat cheese, peach butter, pickled shallots GF+   C+   DF+	
<b>Eggs &amp; Hash</b>	12
potatoes O'Brien with mortadella, fried eggs, paprika aioli, pickled onions GF   DF   CONTAINS NUTS	
<b>Brasta!</b>	14
housemade fettuccine, crispy pork belly, sweet peas, parmesan cream, cured egg yolk, black pepper GF+   C+   V+	
<b>The Go To Burrito</b>	12
scrambled eggs, cheddar, crispy potatoes, bacon, sambal aioli, avocado, charred tomato salsa w/ choice of breakfast potatoes or fruit GF+   DF+   V+	
» try our pineapple hot sauce!	
<b>Cheddar Chive Biscuit &amp; Gravy</b>	10
housemade biscuit, sausage gravy » add an egg \$1.5	
<b>The 'Healthy' Option</b>	12
poached eggs, fried avocado, vegetable succotash, smoked chili romesco, dill mayo, candied pecan-garlic crunch GF+   C+   DF   V   CONTAINS NUTS	
<b>Lemon Ricotta Pancakes</b>	11
stack of three cakes with your choice of bacon, house sausage or fruit v	
<b>Breakfast Poutine</b>	14
handcut fries, house sausage, Alma cheese curds, peppercorn gravy, smoked chimichurri, fried egg GF	

## BRUNCH DRINKS

<b>Build Your Own Spritz</b>	9
brut bubbles with your choice of aperol / campari / nonino	
<b>Marys</b>	5
our savory house mix w/ your choice of vodka / tequila » add bacon or pork belly for \$2 GF   C+   DF	
<b>Mimosas</b>	5/8
brut bubbles with your choice of orange / cranberry / pineapple / grapefruit / ginger beer » try a flight » 3 for \$9   4 for \$12   5 for \$15	
<b>Locally Roasted Coffee</b>	2.5
» add a shot of housemade Irish cream \$3	

## MAINS

<b>Smoked Pork Chop</b>	16
sage parmesan stuffing, date-walnut salsa, green beans w/ mushroom cream, red wine fig glaze GF+   DF+   CONTAINS NUTS	
<b>Seared Salmon*</b>	16
whipped parsnip, garlicky broccolini, cranberry mostarda, lemon-kale crunch GF+   C+   DF   CONTAINS NUTS	
<b>Steak Frites*</b>	18
8oz local flatiron w/ bordelaise, salsa verde, handcut fries, broccolini, aioli GF   C+   DF	
<b>Cauliflower Tikka Masala</b>	13
herb smashed chickpea salad, pickled shallots, flatbread GF+   C+   DF+   V   VV+	
<b>Mac and Cheesemonger</b>	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 \$6	

## SIDES

<b>Handcut Fries</b>	4
sized for sharing w/ sambal aioli, vindaloo ketchup, & IPA honey mustard GF   DF   V   VV+	
<b>Solo Lemon Ricotta Pancake v</b>	5
<b>Yam Fries</b>	4
fried wedges with sambal aioli GF   C+   DF   V   VV+	
<b>Mac &amp; Cheesemonger</b>	7
a smaller size of our signature dish GF+   C+   V	
<b>Garlic Butter Breakfast Potatoes</b>	4
diced & roasted then tossed in garlic butter GF   C+   DF+   V	
<b>Holiday Green Beans</b>	6
sherry mushroom cream GF   C+   V	
<b>Alchemy English Muffin v</b>	4
<b>Housemade Cheddar Chive Biscuit v</b>	4
<b>Scrambled Eggs</b>	3
two local eggs GF   C+   DF+   V	
<b>Bacon or Sausage</b>	3
three pieces / two patties GF   C+   DF	
<b>Fruit</b>	3
GF   C   DF   V   VV	

\*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