

SOUP & GREENS

Chef's Daily Soup ask your server for today's selection!	5/8
Truffle Potato Leek Soup potato, onion & aromatics with fresh cream and Italian white truffle oil GF C+ V	5/8
Kale Caesar candied garlic, Manchego, focaccia crouton, anchovy vinaigrette GF+ C+ DF+ V+ VV+	8/12
Mixed Greens artichoke, olive, pickled onion, feta w/ herb vinaigrette or green goddess GF C+ DF+ V VV+	8/12
Crunch Salad Supreme romaine, root vegetables, parmesan frico, crispy country ham, croutons, tomato-herb vinaigrette, miso ranch dressing GF+ C+ DF+ V+ VV+	16
Smoked Beet Salad baby spinach, Goddard Farm goat cheese, raisin-apple compote, sunflower chili crisp, tangy mustard vinaigrette, fried sage GF C+ DF+ V VV+	16
Grilled Steak* Cobb grilled local sirloin*, spinach, egg salad, candied bacon, pickled onion, winter squash, smoked provolone, cinnamon balsamic syrup, salsa macha, rosemary-blue cheese dressing GF C+ DF+ V+	24

\$6 // veggie burger, pork belly
\$8 // grilled chicken, 4 oz. grilled salmon, beef burger*
\$14 // 8 oz. grilled sirloin 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

Truffle Goat Cheese Dip w/ fig jam, crostini & blue corn chips GF+ C+ V	12
Short Rib Empanada two handmade pastries w/ sticky braised beef, brussels sprout kimchi, lemongrass aioli DF	10
Muhammara a dip of blended roasted red peppers & sunflower seeds, topped with salsa verde, served with house rye crackers GF+ C+ VV	8
Deviled Eggs smoked chili bacon jam, dill egg salad, herbs GF C+ DF V+	9
Winter Squash Arancini stuffed w/ smoked provolone, sage crème, cranberry mostarda, fried sage V	13
Bee Stings Manchego cheese bites w/ truffle honey, cracked pepper GF C+ V	8
Pork Belly Burnt Ends lemongrass-cucumber pickle, spicy mayo, sunflower seed chili crunch GF C+ DF	15
Famous Brussels Sprouts dried apricots, sweet chili mustard, cashews GF C+ DF V VV CONTAINS NUTS	12

DOUBLE UP \$14

choose any two different items
Famous Brussels Sprouts GF C+ DF V VV
Mixed Greens GF C DF+ V VV+
Kale Caesar Salad GF+ C+ DF+ V+ VV+
Crunch Salad Supreme GF+ C+ DF+ V+ VV+
Yam Fries GF C+ DF V VV
Hand Cut Fries GF V VV
Red Flannel Hash GF V VV
Vegetable of the Day // Soup of the Day
Truffle Potato Leek Soup GF C+ V
Taco of Your Choice
Sweet Potato Quinoa Slider DF+ V VV+
Merchants Burger Slider* GF+ C+ DF+
Half Mac & Cheesemonger GF+ C+ V

TACOS!

choice of two with daily veg or fries for \$14 single tacos \$5 - corn tortillas availabe for GF V VV-
Fried Chicken date-hoisen BBQ, crunchy vegetables, sambal aioli on Yoli pork fat tortillas GF+ DF C+
Tempura Sweet Potato brussels sprout kimchi, lemongrass aioli on Yoli avocado oil tortillas GF+ C+ DF V VV+
Blackened Salmon trinity slaw, remoulade on Yoli avocado oil tortillas GF+ C+ DF
Short Rib braised local beef, bordelaise, horseradish crème, pickled shallots, fried pepitas on Yoli pork fat tortillas GF+ C+ DF+
Pork Belly lemongrass-cucumber pickle, spicy mayo, sunflower seed chili crunch on Yoli pork fat tortillas GF+ C+ DF+

HANDHELD

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

Sweet Potato Quinoa Burger 14
w/ gruyère, sambal aioli, pickled green beans,
brioche bun GF+ | C+ | DF+ | V | VV+

Honey Chipotle Chicken 16
w/ bacon, cilantro goat cheese, local greens,
roasted jalapeño mayo, pretzel roll GF+ | C+ | DF+

Bison Burger* 17
roasted garlic-shallot purée, arugula,
horseradish cheddar, raisin-apple compote,
truffle dijonnaise GF+ | C+ | DF+ » add bacon \$2

Merchants Burger* 17
cabernet onion jam, greens, smoked gouda,
aioli, brioche bun GF+ | C+ | DF+ » add bacon \$2

MAINS

Fish & Chips beer battered Icelandic cod, cajun remoulade, trinity slaw, handcut fries GF+ DF	18
Smoked Pork Chop heritage pork rib chop, crispy leek stuffing, charred broccoli, bourbon-peach chutney, onion crème GF+ C+	22
Seared Salmon* smoked tomato spaghetti squash, charred olive chutney, parsley-lemon cream GF C+ DF+	22
Steak Frites* 8 oz local sirloin grilled w/ garlicky green beans, housemade steak sauce, aioli & handcut fries GF C+ DF	24
Mac & Cheesemonger baked orecchiette pasta in a rich sauce of cheddar, parmesan and gruyère GF+ C+ V + bacon - good call! It's free. + chicken \$8	16
Moroccan Braised Sweet Potato creamed kale, salsa verde, salsa matcha GF C+ DF V VV+	16

SIDES

Handcut Fries rosemary salted w/ sambal aioli, vindaloo ketchup & IPA honey mustard GF+ DF V VV+	6
Yam Fries fried wedges w/ sambal aioli GF C+ DF V VV+	6
Mac & Cheesemonger GF+ C+ V	8
Creamy Garlic Kale GF C+ V	6
Red Flannel Hash GF C+ DF V VV	6
Garlicky Green Beans GF C+ DF V VV	6
Daily Vegetable Feature	5

*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness
A gratuity of 20% may be added to large parties or unsigned card receipts