## SOUP & GREENS

<b>Chef's Daily Soup</b> ask your server for today's selection!	5/8
<b>Truffle Potato Leek Soup</b> 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 burg \$14 // 8 oz. grilled sirloin steak*	er*

## SHARE

<b>Truffle Goat Cheese Dip</b> w/ fig jam, crostini & blue corn chips GF+ C+ V	12
<b>Short Rib Empanada</b> 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
<b>Deviled Eggs</b> 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

## HANDHELD

served with daily vegetable or hand cut fries substitute salad, soup or side for \$2.5	
<b>Sweet Potato Quinoa Burger</b> w/ gruyère, sambal aioli, pickled green beans, brioche bun GF+ C+ DF+ V VV+	14
Honey Chipotle Chicken  w/ bacon, cilantro goat cheese, local greens, roasted jalapeño mayo, pretzel roll GF+ C+ DF+	16
<b>Bison Burger*</b> roasted garlic-shallot purée, arugula, horseradish cheddar, raisin-apple compote, truffle dijonaise GF+ C+ DF+ » add bacon \$2	17
Merchants Burger* cabernet onion jam, greens, smoked gouda, aioli, brioche bun GF+ C+ DF+ » add bacon \$2	17
SIDES	
Handcut Fries	6

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

## MAINS

smoked tomato spaghetti squash, charred olive chutney, parsley-lemon cream GF [C+] DF+	30
Fried SweetLove Farm Chicken local hen breast brined, breaded & fried w/ garlic-chili rice noodles, bok choy, date-hoisen bbq, hot honey GF+[c+]DF+	26
Braised Beef Short Rib rosemary & ricotta whipped potatoes, pot roast veggies, fresh horseradish GF   C+   DF+	32
Shrimp Ravioli alla Vodka housemade spinach & ricotta ravioli, gulf shrimp, creamy tomato sauce, kale gremolata	30
Smoked Pork Chop heritage pork rib chop, crispy leek stuffing, charred broccoli, bourbon-peach chutney, onion crème GF+1C+	32
One Pound Ribeye* red flannel hash, garlicky green beans, house steak sauce mushrooms, creamy horseradish GF   C+   DF+	46
Moroccan Braised Sweet Potato creamed kale, salsa verde, salsa matcha GF   C+   DF   V   VV+	20
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

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

GF always prepared gluten-free GF+ can be modified for gluten-free always prepared safe for celiac can be modified for celiac

**Dietary Flexibilities** 

DF always prepared dairy-free DF+ can be modified for dairy-free

does not contain meat

can be modified for vegetarian does not contain animal products

VV+ can be modified for vegan

<sup>\*</sup>consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness