

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

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

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

\$4 // grilled chicken, pork belly, veggie burger
\$5 // Angus beef burger, crispy shirmp (4)
\$6 // KS bison burger, 4 oz. grilled salmon
\$7 // 4 oz. grilled flat iron*

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

Shortcake Donuts 8
lime curd, whipped cream, strawberries v

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

Pickled 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

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

Buffalo Chicken Meatballs 7
pickled celery, green goddess

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

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

Famous Brussels Sprouts 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

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

Fried Green Tomato BLT 13
saltine crusted local green tomatoes, applewood bacon, local greens, aioli on brioche v*

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

Bison Burger* 14
blueberry bbq, cheddar & gruyère, arugula, worcestershire onions, garlic-herb mayo, brioche bun GF|C|DF+
» add an egg \$1.5 or bacon \$1

Merchants Burger* 13
Kansas beef, cabernet onion jam, greens, smoked gouda, house aioli, brioche bun GF|C|DF+
» add an egg \$1.5 or bacon \$1

BRUNCH EATS

The Egg Sandwich 13
house english muffin, fried egg, house sausage patty, local greens, Cholula mayo, comes with standard side GF+|C|DF+|V*

Smoked Salmon Baguette 12
house cured & smoked salmon, cilantro goat cheese, peach butter, pickled shallots GF|DF+|C+

Eggs & Hash 12
potatoes O'Brien with mortadella, fried eggs, paprika aioli, pickled onions GF|DF|CONTAINS NUTS

Brasta! 14
housemade fettuccine, crispy pork belly, sweet peas, parmesan cream, cured egg yolk, black pepper GF+|C+|V*

The Go To Burrito 12
scrambled eggs, cheddar, crispy potatoes, bacon, sambal aioli, avocado, charred tomato salsa w/ choice of a standard side v* » try our pineapple hot sauce!

Cheddar Chive Biscuit & Gravy 10
housemade biscuit, sausage gravy » add an egg \$1.5

The 'Healthy' Option 12
poached eggs, fried avocado, vegetable succotash, smoked chili romesco, dill mayo, candied pecan-garlic crunch GF+|C+|DF|V|CONTAINS NUTS

Lemon Ricotta Pancakes 11
stack of three cakes with your choice of bacon, house sausage or fruit v

Breakfast Poutine 14
handcut fries, house sausage, Alma cheese curds, peppercorn gravy, smoked chimichurri, fried egg GF

BRUNCH DRINKS

Build Your Own Spritz 9
brut bubbles with your choice of aperol / campari / nonino

Marys 5
our savory house mix w/ your choice of vodka / tequila » add bacon \$1 or pork belly for \$2 GF|C|DF

Mimosas 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

Locally Roasted Coffee 2.5
» add a shot of housemade Irish cream \$3

MAINS

Smoked Pork Chop 15
mustard green beans, crispy polenta, pickled peach chutney, chive aioli GF|C|DF+

Seared Salmon* 15
roasted broccoli bagna cauda, harissa yogurt, herbed Israelei couscous, cucumber relish

Steak Frites* 17
8oz local flatiron w/ bordelaise, salsa verde, handcut fries, garlicky green beans, aioli GF|C|DF

Cauliflower Tikka Masala 13
garlic yucca fritter, Major Grey's chutney, herb salad, flatbread GF+|C+|DF+|V|VV*

Mac and 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

SIDES

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

Solo Lemon Ricotta Pancake v 5

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

Garlic Butter Breakfast Potatoes 4
diced & roasted then tossed in garlic butter GF|C+|DF+|V

Creamed Spinach GF|C+|V 6

Housemade English Muffin v 4

Housemade Cheddar Chive Biscuit v 4

Scrambled Eggs 3
two local eggs GF|C+|DF+|V

Bacon or Sausage 3
three pieces / two patties GF|C+|DF

Fruit GF|C|DF|V|VV 3

*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