

# SOUP & GREENS

<b>Chef's Daily Soup</b> ask your server for today's selection!	4/7
<b>Truffle Potato Leek Soup</b> potato, onion & aromatics w/ cream & Italian white truffle oil GF C V	4/7
<b>Kale Caesar</b> candied garlic, manchego, focaccia crouton, anchovy vinaigrette GF C DF V VV+	6/10
<b>Mixed Greens</b> local greens, artichoke, olive, pickled red onion, tomato, crumbled feta with herb vinaigrette or green goddess dressing GF C DF V VV+	6/10
<b>Merchants Cobb</b> local spinach, dill egg salad, country ham, cheddar cheese, watermelon radishes, pickled onion, smoked blue cheese dressing GF C DF V+	14
<b>Smoked Salmon Salad</b> local greens, pear & winter greens kimchi, cashews, crispy wontons, creamy ginger dressing GF C DF CONTAINS NUTS	13
<b>Grilled Steak Salad</b> grilled flat iron, blue cheese, truffle balsamic vinaigrette, spiced walnuts, smoked chimichurri GF C DF CONTAINS NUTS	19
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\$6 // grilled chicken, pork belly, veggie burger	
\$6 // Angus beef burger	
\$6 // 4 oz. grilled salmon	
\$12 // 8 oz. grilled flat iron steak*	

# SHARE

<b>Truffle Goat Cheese Dip</b> fig jam, crostini & tortilla chips GF C V	11
<b>Smoked Paprika Lemon Hummus</b> made w/ great northern bean, garlic, feta & giardiniera, served w/ house rosemary crackers GF C DF V VV+	7
<b>Sweet Corn Arancini</b> crispy risotto fritters, sweet corn, pepper jack, herb creme, pickled corn relish v	9
<b>Crispy Pork Belly &amp; Kimchi Waffle</b> ginger-hoisin aioli, sesame maple glaze	12
<b>Dill Deviled Eggs</b> beet pickled eggs stuffed with dill egg salad, topped with caraway seed crumble GF C DF V	6
<b>Crab Cakes</b> Carolina slaw, dill mayo, ancho-peach purée DF	14
<b>Roasted Local Winter Squash</b> paprika garlic sauce, herb crumble, lemon ricotta, fried almonds GF C DF V VV+ CONTAINS NUTS	8
<b>Buffalo Chicken Meatballs</b> pickled celery, green goddess	7
<b>Bee Stings</b> manchego cheese, truffle honey, cracked pepper GF C V	6
<b>Famous Brussels Sprouts</b> dried apricots, garlic chili mustard, cashews GF C DF V VV CONTAINS NUTS	9
<b>Short Rib Poutine</b> braised short rib, Alma cheese curds, beef gravy, smoked chimichurri GF	15

## 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	
<b>Sweet Potato Quinoa Burger</b> our vegetarian patty, melted gruyère, sambal aioli, pickled green beans, brioche bun GF C DF V VV+	11
<b>Honey Chipotle Chicken</b> cilantro goat cheese, bacon, local greens, roasted jalapeño mayo, pretzel roll GF C DF+	14
<b>Bison Burger*</b> Kansas bison, blueberry bbq sauce, cheddar & gruyère, arugula, worcestershire onions, garlic-herb mayo, brioche bun GF C DF+ + bacon \$2	15
<b>Merchants Burger*</b> Kansas beef, cabernet onion jam, house aioli, smoked gouda, greens, brioche bun GF C DF+ + bacon \$2	14

# SIDES

<b>Handcut Fries</b> sized for sharing w/ sambal aioli, vindaloo ketchup, & IPA honey mustard GF DF V VV+	4
<b>Yam Fries</b> fried wedges with sambal aioli GF C DF V VV+	4
<b>Mac &amp; Cheesemonger</b> a smaller size of our signature dish GF C V	7
<b>Charred Broccolini</b> lemon-kale crunch, parmesan GF C V VV+	5
<b>Holiday Green Beans</b> sherry mushroom cream GF C V	6
<b>Creamed Spinach</b> GF C V	6
<b>Smoked Yukon Potatoes</b> GF C DF V VV	4
<b>Daily Vegetable Feature</b> ask your server for today's selection!	4

# MAINS

<b>Smoked Pork Chops</b> sage parmesan stuffing, date-walnut salsa, green beans w/ mushroom cream, red wine fig glaze GF+ DF+ CONTAINS NUTS	24
<b>Seared Salmon*</b> whipped parsnip, garlicky broccolini, cranberry mostarda, lemon-kale crunch GF+ C DF CONTAINS NUTS	25
<b>Crispy Sweetlove Farm Chicken</b> buttermilk fried breast, whisky glaze, apple sausage, smoked yukon potatoes, creamed spinach, blackberry balsamic jam	26
<b>Grilled Hand Cut Steak*</b> choice of 14 oz. KC strip or ribeye w/ broccolini, duck fat potatoes & chive aioli, bordelaise, mushroom confit GF C DF	38
<b>Ricotta Tortelloni</b> winter squash cream, sage-walnut pesto, drunken cherry, crispy pecorino v	22
<b>Short Rib Gnocchi</b> housemade ricotta gnocchi, braised beef short rib, root vegetable chips, light horseradish	24
<b>Bison Bolognese</b> local bison ragu w/ handmade fettuccine, fontina cheese, giardiniera, lemon-kale crunch GF+ C DF+	25
<b>Cauliflower Tikka Masala</b> w/ herb smashed chickpea salad, pickled shallots, flatbread GF+ C DF+ V VV+	18
<b>Korean Fried Chicken</b> gochujang BBQ, tamarind rice noodles, crunchy vegetables, cured egg yolk, spicy mayo GF C DF	20
<b>Mac &amp; Cheesemonger</b> 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	15

\*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