

# DINNER

## SOUPS

- Truffle Potato Leek** 4/7  
potato, onion & aromatics with fresh cream and Italian white truffle oil GF|C+|V
- Chef's Choice** 4/7  
seasonal soup of the day

## GREENS

- 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+
- Shaved Sprouts** 5/9  
raw shaved brussels sprouts, pecans, red onion, candied bacon, apple cider vinaigrette GF|C+|DF|V+|VV+|CONTAINS NUTS  
IF YOU'RE LOOKING FOR THE 'FAMOUS' ONES- YOU WANT THE APP!
- Elotes Taco Salad** 12  
mixed local greens, street corn salad, quinoa, chili-lime vinaigrette, pickled pico de gallo, mezcal black beans, cheddar & gruyère, avocado ranch GF|C+|DF+|V|VV+
- Merchants Cobb** 12  
spinach, pickled onions, roasted spaghetti squash, dill egg salad, cheddar & gruyère, candied bacon, heirloom tomatoes, creamy garlic & herb dressing GF|C+|DF+|V+
- Smoked Salmon Salad** 13  
local greens, spicy pear & collard kimchi, cilantro, cashews, wonton crisps, creamy ginger dressing GF+|C+|DF|V+|VV+|CONTAINS NUTS

- + grilled chicken or chicken carnitas \$4  
+ pork belly \$4  
+ veggie burger \$4  
+ Kansas beef burger \$5  
+ shrimp (4) \$5  
+ Kansas bison burger \$6  
+ 4 oz. grilled salmon \$6  
+ 6 oz. flatiron steak\* \$7

## SHARE

- Truffle Goat Cheese Dip** 11  
fig jam, crostini & blue corn chips GF+|C+|V
- Rabbit Apple Sausage** 13  
housemade rabbit & pork sausage, rosemary aioli, drunken cherries, tempura yams GF+|C+|DF
- Juniper Hill Farm Acorn Squash** 10  
with creamy Burrata cheese, spiced pepitas, smoked chimichurri, hot honey GF|C+|DF+|V|VV+
- Arancini** 9  
crispy risotto fritters, sweet corn, pepper jack, herb creme, pickled corn relish V
- Smoked Trout** 14  
french onion spread, salt & vinegar chips, cracklings, flatbread GF+
- Crab Cakes** 14  
root vegetable salad, cajun remoulade, parsley-lemon oil DF
- Chicken & Waffles** 12  
chicken carnitas, smashed mezcals beans, tomatillo salsa, cotija cheese, hot sauce honey
- Famous Brussels Sprouts** 9  
dried apricots, garlic chili mustard, cashews GF|C+|DF|V|VV|CONTAINS NUTS
- Short Rib Poutine** 13  
braised beef short ribs, Alma cheese curds, bordelaise over hand cut fries GF

### 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
- Honey Chipotle Chicken** 12  
cilantro goat cheese, bacon, local greens, roasted jalapeño mayo, pretzel roll GF+|C+|DF+
- Bison Burger\*** 14  
Kansas bison, blueberry bbq sauce, cheddar & gruyère, arugula, worcestershire onions, garlic-herb mayo, brioche bun GF+|C+|DF+ + bacon \$1
- Merchants Burger\*** 13  
Kansas beef, cabernet onion jam, greens, smoked gouda, house aioli, brioche bun GF+|C+|DF+ + bacon \$1
- Brisket Sloppy Joe** 14  
braised beef brisket, Alma pepper jack, crispy onions, candied jalapeño, BBQ mayo, brioche bun GF+|C+|DF+
- Sweet Potato Quinoa Burger** 10  
our vegetarian patty, melted gruyère, sambal aioli, pickled green beans, brioche bun GF+|C+|DF+|V|VV+

## SIDES

- 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
- Duck Fat Potatoes** 8  
with chive aioli GF|DF|C+
- Local Bean Cassoulet** 5  
Mayocoba bean stewed with herbs GF|C+|DF+|V|VV+
- Dry Fried Green Bean** 4  
Chinese five-spice, garlic GF|C+|DF|V|VV
- Spaghetti Squash** 4  
with garlic butter GF|C+|DF+|V|VV+

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

A gratuity of 18% may be added at our discretion to large parties or to credit card receipts left unsigned

## MAINS

- Pork Tenderloin** 23  
garlic butter spaghetti squash, smoked chimichurri, local bean cassoulet, pecan-sage crumble GF|C+|DF+|CONTAINS NUTS
- Pan Roasted Salmon\*** 25  
cured mushrooms, dry fried green bean, miso aioli, garlic-chili almonds GF|C+|DF|CONTAINS NUTS
- Rabbit & Dumplings** 22  
local rabbit braised with white wine, herb velouté, garlic cheddar dumplings, smoked paprika GF+|C+
- Hand Cut Steaks\*** 36  
handcut Kansas beef: 14 oz. Ribeye / 12 oz. Strip duck fat potatoes, braised garlic & mushrooms, chive aioli, red wine shallot butter GF|C+|DF+
- Butternut Squash Tortelloni** 22  
handmade pasta, local pork sugo, Fontina cheese, crispy sage V+
- Short Rib Gnocchi** 22  
housemade ricotta gnocchi, braised beef short rib, root vegetable chips, light horseradish
- Scallops a la Plancha** 26  
sweet potato chorizo hash, saffron aioli, rosemary-grapefruit relish GF|C+|DF
- Cauliflower Tikka Masala** 17  
coconut milk, cilantro rice, pickled green beans, naan bread, herb crème GF+|C+|DF+|V|VV+
- Cider Brined Half Chicken** 25  
boneless local chicken, herb roasted carrots, brown butter potato purée, tomato-peppadew jam, marinated feta GF|C+|DF+
- Korean Fried Chicken** 18  
gochujang BBQ, rice noodles, crunchy vegetables, peanuts, cured egg yolk GF+|C+|DF|CONTAINS NUTS
- Shrimp & Grits** 20  
broiled shrimp, crispy polenta, creole peperonata, housemade andouille sausage, remoulade GF|C+
- 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