

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

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+

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

Smoked Salmon Salad 13
local greens, pear & winter greens kimchi, cashews, crispy wontons, creamy ginger dressing GF|C|DF

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

Grilled Steak Salad 16
grilled flat iron, blue cheese, truffle balsamic vinaigrette, spiced walnuts, smoked chimichurri GF|C|DF|CONTAINS NUTS

\$4 // grilled chicken, pork belly, veggie burger

\$5 // Angus beef burger

\$6 // 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

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

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

Caviar Onion Dip 10
smoked trout roe, creamy onion dip, served w/ sherry vinegar chips GF

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

Tomatoes & Burrata 12
marinated local tomatoes, burrata cheese, basil-mint pesto, grilled focaccia GF|C|V

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

Lamb Poutine 15
braised local lamb, Alma cheese curds, peppercorn gravy, smoked chimichurri GF

\$9 DOUBLE UP

choose any two different items

- | | |
|--------------------------------------|-----------------------------|
| Half Mac & Cheesemonger GF C V | Crab Cakes DF |
| Mixed Greens GF C DF V VV+ | Hand Cut Fries GF V VV |
| Famous Brussels Sprouts GF C DF V VV | Vegetable of the Day |
| Kale Caesar Salad GF+ C+ DF+ V+ VV+ | Taco of Your Choice |
| Sweet Potato Quinoa Slider DF+ V VV+ | Merchants Burger Slider DF+ |
| Buffalo Chicken Meatballs | Truffle Potato Soup GF C V |
| Yam Fries GF C DF V VV | |

TACOS!

with Caramelo pork fat flour tortillas
- corn tortillas available for GF|V -
choice of two with daily veg or fries for \$11
single tacos \$4

Korean Fried Chicken
crunchy vegetables, sambal aioli GF+|DF

Buffalo Cauliflower
crispy slaw, dill mayo
GF+|C+|DF|V+|VV+

Blackened Salmon
trinity slaw, remoulade GF+|C+|DF

Local Beef
cheddar, micro greens, pickled shallots,
garlic-herb crema GF+|C+|DF+

Crispy Yucca
Major Grey's chutney, herb salad
GF|DF|V+|VV+

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
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

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 Israeli couscous, cucumber relish

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

Fish & Chips 14
beer battered Alaskan cod, cajun remoulade,
Carolina slaw, handcut fries GF+|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
with rosemary salt, served with sambal aioli,
vindaloo ketchup, & IPA honey mustard
GF|DF|V|VV+

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

Broccoli Bagna Cauda 4
GF|C+

Garlicky Green Beans 6
GF|C+|DF|V|VV

Creamed Spinach 6
GF|C+|V

Smoked Yukon Potatoes 4
GF|C+|DF|V|VV

Daily Vegetable Feature 4
ask your server for today's selection!

*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