

BRUNCH

The MERCHANT

KITCHEN & DRINKS

JUMBO SHRIMP COCKTAIL 12

Cocktail sauce, lemon

SALAD OF WARM BABY BEETS** 12

Goat cheese crema, smoked pine nuts, arugula oil

COBB SALAD** 14

*Chicken, bacon, egg, avocado, tomato,
blue cheese*

CRISPY CHICKEN WINGS 9

Sweet and sour, spicy Asian slaw

HOUSEMADE COUNTRY PATE* 12

*Whole grain mustard, carrot pickles,
grilled country toast*

HOUSEMADE CINNAMON WAFFLE** 12

Dried fruit, maple gastrique

HONEYED GREEK YOGURT** 11

Fresh berries, homemade granola

BIG BREAKFAST 16

*Housemade breakfast sausage and bacon,
2 eggs, cinnamon waffle, home fries*

VEGGIE OMELETTE** 12

*Asparagus, cherry tomato, fontina
(add ham 3)*

WARM ASPARAGUS 14

Smoked sea trout, poached egg, Benton's ham

EGGS BENEDICT* 14

*Housemade English muffin, poached egg, Hollandaise,
Choice of Canadian bacon or smoked sea trout*

CROQUE MADAME* 13

9-day ham, gruyère, béchamel, fried egg

BREAKFAST SANDWICH** 11

*Bacon, egg, cheddar cheese, housemade
buttermilk biscuit*

ALL NATURAL BURGER* 15

*Aged cheddar, housemade bacon, black
pepper aioli, brioche*

TOFU BAHN MI** 12

Crispy tofu, pickled vegetables, miso vinaigrette

COUNTRY FRIED CHICKEN SANDWICH 12

Gruyère cheese, arugula, smoked tomato aioli

*All sandwiches served with homefries,
french fries or mixed greens*

SEASONAL FRESH FRUIT 6

MIXED GREENS 5

HOME FRIES 6

HOUSEMADE BACON 6

HOUSEMADE BREAKFAST SAUSAGE 7

SIDES

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE PLACING YOUR ORDER.

** VEGETARIAN/CAN BE PREPARED VEGETARIAN

BY THE GLASS

WINE ON TAP

FEATURING: THE GOTHAM PROJECT

CABERNET SAUVIGNON "PACIFIC STANDARD" (CA) 9

ROSÉ "EMPIRE BUILDER" (NY) 9

PINOT GRIGIO "GAZZERA" (IT) 9

WHITES & ROSÉ

2013 CHARLES SMITH "EVE" CHARDONNAY (COLUMBIA VALLEY, WA) 9

2015 COLUMNA ALBARINO (RIAS BAIXAS, ESP) 9

2012 TRIMBACH "RESERVE" PINOT GRIS (ALSACE, FR) 13

2013 CLOS DU VAL CHARDONNAY (NAPA VALLEY, CA) 12

2015 KATO SAUVIGNON BLANC (MARLBOROUGH, NZ) 9

2013 S.A. PRUM "LUMINANCE" RIESLING (MOSEL, GER) 10

2015 JEAN LUC COLOMBO ROSÉ OF SYRAH/MOURVEDRE (PROVENCE, FR) 10

REDS

2013 CANOE RIDGE "THE EXPEDITION" MERLOT (COLUMBIA VALLEY, WA) 10

2012 AUGUST CELLARS PINOT NOIR (WILLAMETTE VALLEY, OR) 12

2014 LA POSTA "PIZELLA VINEYARD" MALBEC (MENDOZA, ARG) 11

2014 TWENTY ROWS CABERNET SAUVIGNON (NAPA VALLEY, CA) 12

2013 ROCCA DELLA MACIE CHIANTI CLASSICO (TUSCANY, IT) 10

2014 CORTIJO "TINTO" (RIOJA, ESP) 8

BUBBLES

CASTELLER CAVA (PENEDES, ESP) 9/34

COTÉ MAS "CREMANTE LIMOUX" ROSÉ (LANGUEDOC, FR) 10/40

BOTTLES

BUD LIGHT (MO) 5.25

MILLER HIGH LIFE (WI) 5

MICHELOB ULTRA (MO) 6

DUVEL (BEL) 9

COORS BANQUET (CO) 5

CORONA (MEX) 6.50

AMSTEL LIGHT (NL) 6.50

ESTRELLA DAMM DAURA (ESP) GF 7

CLAUSTHALER N/A (GER) 5.50

COCKTAILS

THE MERCHANT STANDARDS

TORONTO - 12
RYE, FERNET, SIMPLE

OXACAN OLD FASHIONED - 12
REPOSADO TEQUILA, MEZCAL, AGAVE, ANGO

JON PALMER - 11
LIPTON TEA BOURBON, LEMON ZEST SYRUP, ANGO

MERCHANT 75 - 11
GIN, APEROL, RASPBERRY SYRUP, GRAPEFRUIT, BUBBLES

THE SABER-TOOTH - 12
PLYMOUTH GIN, ELDERFLOWER, LEMON, GRAPEFRUIT, SZECHUAN PEPPER
AGAVE, ORANGE BITTERS

SEASONALS

RHUBARBARITA - 12
TEQUILA, COMBIER, RHUBARB SYRUP, LIME, RHUBARB BITTERS

HEADS UP! - 11
BRUGAL ANEJO, PINEAPPLE, LIME, GINGER BEER, ANGO

FRAGARIA FIZZ - 11
VODKA, DRY VERMOUTH, STRAWBERRY MINT SYRUP, GRAPEFRUIT BITTERS,
HOP BITTERS, SPARKLING ROSÉ

TIKKI TIKKI TEMBO - 12
BULLY BOY BOSTON RUM, LIME, TRIPLE SEC, FALERNUM, TIKI BITTERS

PALOMA REBOOT - 12
MEZCAL, ST. GERMAIN, LIME, GRAPEFRUIT, AGAVE

CANS

CISCO GREY LADY (MA) 7

BLUE POINT MOSAIC 160Z (NY) 8

SIXPOINT SWEET ACTION (NY) 8

BUDWEISER 160Z (MO) 5.50

PABST BLUE RIBBON 160Z (CA) 4

HARPOON UFO WHITE 160Z (BOSTON, MA) 6



BAR MENU

BBQ PULLED PORK SLIDER 5 (each)

Cheddar, pickled onion

SMOKED BLUEFISH PATE 9

Sourdough crostini

POINT JUDITH CALAMARI 13

House pickled peppers, spicy aioli

CRISPY CHICKEN WINGS 9

Sweet and sour, spicy Asian slaw

POUTINE 13

Sausage gravy, cheddar curds

SPINACH WONTONS 10

Housemade Ricotta

STUFFED MUSHROOMS 10

Smoked paprika, breadcrumbs

YUCCA AND AVOCADO FRITTERS 10

Chipotle aioli

MEATBALLS* 13

Beef and herb, crostini, truffle-parm

ALL NATURAL BURGER* 16

Aged cheddar, bacon, black pepper aioli, brioche

FRIED POPCORN SHRIMP 12

Siracha aioli

FISH AND CHIPS 16

Dayboat cod, tartar

STEAK FRITES* 25

Flat iron, watercress, shoestring fries

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food