



HUNGER

BRUNCH

January 20th & 21st, 2018

TO SHARE

BEVERAGES

Kin Kin Coffee 2.50
bottomless cup

French Press 4.50/6
brewed to order
roasted locally by Kin Kin Coffee

Rishi Tea 3.50
assorted herbal and black tea

Fresh Squeezed Juice 4
orange or grapefruit

• • •

COCKTAILS

The Merchant Bloody 8
choice of vodka, gin or tequila
served with a High Life pony

Corpse Reviver No. 2 9
Death's Door Gin, Orange Curacao, Lillet Blanc, fresh lemon juice, Absinthe rinse

Ramos Gin Fizz* 10
Death's Door gin, orange flower water, fresh lemon and lime juice, heavy cream, vanilla infused syrup, egg white, soda*

The Merchant Mimosa 8
fresh orange juice, champagne, Death's Door gin, Bittercube Jamaican bitters #2

MOCKTAILS

Succulent Soda 5
pineapple-orange shrub, pineapple and lemon jusice, tropical spices

Holy- Oleo Soda 5
grapefruit olea saccharum, masala chai, grapefruit & lemons juices, island spices

Chicka Chicka Boom Boom 5
banana-coconut cream, pineapple juice, mint

• • •

SIDES

Field Greens (V) 4

Fries (V) 5
*malt vinegar aioli**

Valley View Farms Thick-Cut Bacon, Sausage Link, or Ham Steak 5

2 Farm Eggs* 3
any style

Red Potatoes (V) 4

Scotch Eggs* 14
panko crust, smoked sausage, soft-boiled eggs, served with mustard, cornichon,
& field greens with lemon vinaigrette

Fried Cheese Curds (V) 8
classic or buffalo style,
*served with house-made buttermilk ranch**

Ploughman's Board 18
local charcuterie, specialty local cheeses, house-pickled vegetables, jam, mustards, roasted almonds, baguette

Steamed Mussels* 14
Cape Bay mussels,
white wine, fresh herbs, aioli, lemon, leek, baguette*

LARGE PLATES

Yogurt & Granola (V) 8
Nature's Bakery granola, Greek yogurt, seasonal fruit, honey

Warm Quinoa Salad (V) 13
JenEhr Farms' spinach, local mushrooms, sautéed onion, kabucha squash, pine nuts, and a poached egg.

Two Egg Breakfast* 13
any style farm eggs, roasted red potatoes, sourdough toast,*
choice of thick cut bacon, sausage link, or ham steak

Eggs Benedict* 16
smoked ham steak two poached eggs, hollandaise sauce*, English muffin,*
served with field greens
substitute salmon-cake for \$2

Merchant Omelet* 13
bacon, mushroom, kale, feta
served with field greens and potatoes

Steak & Eggs* 18
6oz grass-fed flat iron steak, two fried farm eggs*,*
roasted red potatoes, served with pepper jam, sourdough toast

Brioche French Toast (V) 14
apple caramel, candied pecans
served with a side of maple syrup

Breakfast Burrito* 13
tequila braised pork shoulder, scrambled eggs, black beans, corn pico de gallo, white cheddar, chives & flour tortilla, topped with cheddar queso,
served with salsa, sour cream & field greens

Biscuits & Gravy 12
house-made buttermilk biscuits, sausage gravy
add an egg for \$1

Mexican Pozole 12
braised pork shoulder stew, white corn hominy, smoked chili & cocoa broth,
side of cabbage, radish, cilantro, jalapeno,
fried corn tortilla strips
add an egg for \$1

Fried Chicken Sandwich 14
buttermilk fried chicken,
*poppyseed coleslaw, aioli**
brioche bun, served with field greens

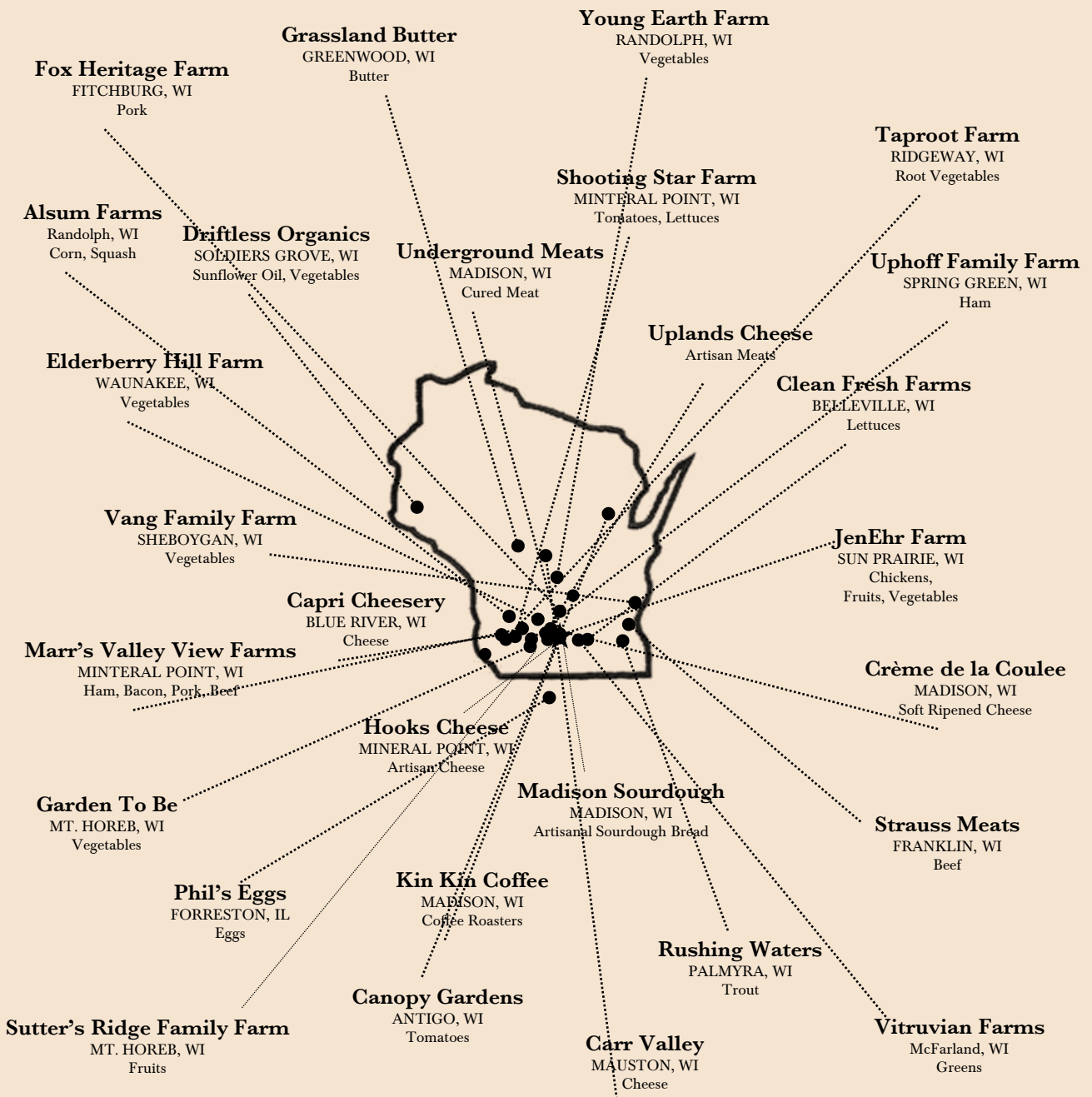
Croissant Breakfast Sandwich* 13
Uphoff Farms smoked ham, Deppeler's swiss cheese, any style farm egg,*
dijon mustard, served with field greens

(V) These items are or can be prepared vegetarian.

Please ask your server about gluten free or vegan options. Add Gluten-free toast for \$2

**Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**MERCHANT SUPPORTS OUR COMMUNITY
BY SOURCING LOCALLY**



*A special thanks to the dedicated local farmers,
producers & distributors that make this menu possible.*

Monday – Friday
3PM – Bartime
Saturday & Sunday
9AM – Bartime



MADISON, WI

121 S. Pinckney St.
Madison, WI, 53703
(608) 259-9799

www.merchantmadison.com

Executive Chef: Evan Dannells
Executive Sous Chefs: Tyler Sundby