



# HUNGER

## BRUNCH

September 23<sup>rd</sup> & 24<sup>th</sup>, 2017

### 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*

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### COCKTAILS

**The Merchant Bloody** 7  
*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\*** 9  
*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

**The Big Fat Caterpillar** 5  
*plum, ginger, allspice, lemon tea*

**James Henry Trotter** 5  
*peach shrub, basil, Bittercube Jamaican #2  
bitters, lemon, lime*

**Blueberries For Sal** 5  
*blueberry-thyme syrup, Bittercube Jamaican #1  
bitters, lemon, lime juice*

**A Weed is A Flower** 5  
*lavender-honey syrup, lemon*

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

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### SIDES

**Field Greens** (V) 4

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

**Fries** (V) 5  
*malt vinegar aioli\**

**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*

**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*

**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, kabocha  
squash, pine nuts, and a poached egg.*

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

### Smørrebrød

*toasted or traditional*

*Great Harvest Bread CO. rye bread with assorted spreads and toppings*  
\$6 for (1), \$11 for (2), \$15 for (3)

*smoked trout, red beet & smoked eggplant, roast beef, pickled red  
goat cheese spread, heirloom tomato, basil, onion, feta, horseradish  
lemon, basil lemon, olive oil, maldon sour cream, dill  
(V)*

### LARGE PLATES

**Two Egg Breakfast\*** 12  
*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 \$1*

**Merchant Omelet\*** 13  
*Valley View Farm's bacon, heirloom tomatoes, feta, mustard greens  
served with field greens and potatoes*

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

**Brioche French Toast** (V) 13  
*market strawberries, house-made ricotta  
served with a side of maple syrup*

**Breakfast Burrito\*** 12  
*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*

**Pozole Verde** 10  
*pulled roasted chicken, white corn hominy, tomatillo & jalapeño broth,  
side of cabbage, red onion, cilantro, jalapeno,  
fried corn tortilla strips*

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

**Croissant Breakfast  
Sandwich\*** 12  
*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

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[www.merchantmadison.com](http://www.merchantmadison.com)

Executive Chef: Evan Dannells  
Executive Sous Chefs: Tyler Sundby