



HUNGER

BRUNCH

July 22nd & 23rd, 2017

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
lemon vinaigrette

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

TO SHARE

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, kabucha squash, pine nuts, and a poached egg.

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

Smørrebrød

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

<i>oil poached shrimp, basil</i>	<i>strawberry jalapeño jam, strawberry, jalapeño, pistachios</i>	<i>roast beef, pickled red onion, feta, horseradish</i>
<i>crème fraîche, lemon, garlic scape escabeche</i>	<i>crème fraîche (v)</i>	<i>sour cream, dill</i>

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
Elderberry Hill Farm's shishito peppers, mustard greens, Marr's Valley View bacon, gouda
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

Mexican Pozole 10
braised pork shoulder stew, white corn hominy, smoked chili & cocoa broth, side of cabbage, radish, cilantro, jalapeno, fried corn tortilla strips

Fried Chicken Sandwich 14
*buttermilk fried chicken, poppy seed 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

Executive Chef: Evan Dannells
Executive Sous Chefs: Tyler Sundby