



S N A C K S

Fried Local Cheese Curds (V) 8
classic or buffalo style 8
*house-made buttermilk ranch dressing**

Warm Marinated Olives (V) 7
house-made ricotta, grilled bread, chives

Hand-Cut Cone of Fries (V) 5
*with house-made aioli**

Pacific Cod Brandade 10
Sitka Salmon Shares Pacific Cod, garlic & potato puree, Castelvetrano olives, roasted piquillo peppers, olive oil, Madison Sourdough baguette

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S M A L L P L A T E S

Roasted Garlic & Mushroom Soup (V) 8
SarVecchio, garlic oil, black pepper

Roasted Asparagus & Guanciale 9
maldon, whole grain mustard & lemon aioli

Buttermilk Salad (V) 8
*Vitruvian Farm field greens, heirloom carrot, radish, Roth Kase blue cheese, house-made buttermilk ranch**

Beef Carpaccio 8
shaved tenderloin, radish, fava beans, baby fennel, caper & herb vinaigrette, cured duck egg yolk, basil, garlic oil

Strawberry Summer Salad 9
arugula, pea tops, blanched snap peas, red onion, strawberries, pecans, feta, orange poppy dressing

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S W E E T S

Dark Chocolate & Cherry Custard 6
whipped cream, Luxardo cherry, almond cocoa crumble

Flourless Chocolate Cake 8
raspberry coulis, white espresso cream, candied orange peel

Panna Cotta 7
red wine poached pears, vanilla yogurt panna cotta, brown butter cookie crumble

Honey Cinnamon Cake 8
orange, strawberry, mint

(V) These items are or can be prepared vegetarian. Please ask your server about gluten free or vegan options. substitute gluten-free buns | \$2

HUNGER

June 19th - 25th, 2017

B O A R D S

Burrata 16 / 24
heirloom cherry tomato, spring radish, watercress, asparagus, Banyuls vinegar, olive oil, sea salt & Madison Sourdough baguette

Ploughman's 18 / 26
selection of Underground Meats' charcuterie, specialty local cheeses, house-made pickled vegetables, honey, Madison Sourdough baguette

L A R G E P L A T E S

Grilled Tomahawk Pork Chop 28
green garlic & bread crumb gremolata, grilled fennel, roasted sunchoke & bacon lardons hash, sautéed mustard greens

Rainbow Trout 22
pan seared Rushing Waters Fisheries whole rainbow trout, tabouli with kasha, roasted heirloom tomatoes, apple mint, grilled broccolini, Elderberry Farms sugar snap peas, lemon beurre blanc

Warm Quinoa Salad (V) 17
Clean Fresh pak choi, local mushrooms, sautéed onion, rainbow chard, asparagus, pine nuts

Gnudi (V) 20
smoked potatoes, caramelized cauliflower, salsify puree, fiddlehead ferns smoked mushrooms, olive oil, fried sage

Pork Pappardelle 19
pappardelle pasta, Valley View Farms' pork sausage & San Marzano tomato ragu, house-made ricotta, chives, SarVecchio

Roasted Chicken Breast 24
seared and roasted bone-in chicken breast, oil poached potato, broccolini, salsa verde

Moules Frites* 14/18
Prince Edward Island Mussels, white wine, thyme, oregano, bay leaf, onion, aioli, lemon, chili flake, hand-cut fries*

Steak Frites*
Butchers Cut (7oz) 24
Tenderloin with asparagus (7oz)* 35
locally sourced beef, red wine shallot butter, hand-cut fries, field greens*

Lamb Sliders* 14
with choice of side
seasoned lamb and pork, Door County cherry mostarda, caramelized shallot aioli smoked gouda, mustard greens, toasted pretzel bun*
Add another slider for \$4

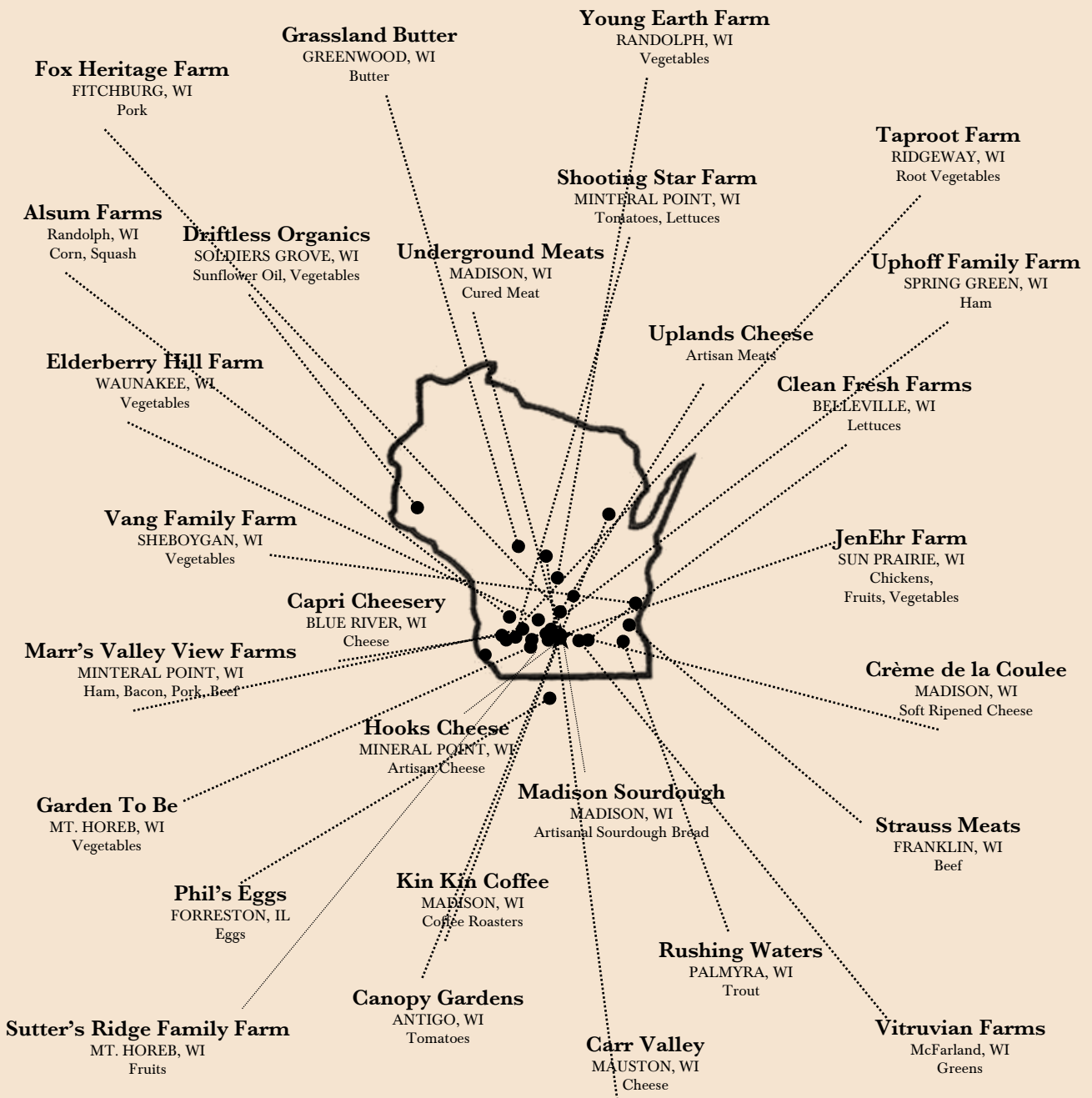
Merchant Burger* 15
with choice of side
*house-ground grass-fed beef burger, toasted brioche bun, shiitake mushrooms, Deppeler's swiss, porter reduction, onion rings, herb aioli**

Classic Burger* 13
with choice of side
house-ground grass-fed beef burger, aioli, toasted brioche bun, served with a side of lettuce, tomato, onion, & pickle*
add cheese, bacon, or an egg | \$1*
{Yellow Cheddar, Smoked Gouda, Deppeler's Swiss}

*Eggs served over-easy, poached, sunny-side-up, or soft-boiled, and hamburgers and steaks that are served rare or medium-rare will be served upon the consumers' request. 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.

20% Gratuity will be added to parties of 6 or more.

**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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(608) 259-9799

www.merchantmadison.com

Executive Chef: Evan Dannells
Executive Sous Chef: Tyler Sundby