



# HUNGER

July 17<sup>th</sup> - 23<sup>rd</sup>, 2017

## BOARDS

### SNACKS

**Fried Local Cheese Curds** (V) 7  
*classic or buffalo style* 9  
*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, Castelvetroano olives, roasted piquillo peppers, olive oil, Madison Sourdough baguette*

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### SMALL PLATES

**Green Tomato Gazpacho** (V) 8  
*cucumber, garlic, corn, jalapeño crema, paprika*

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

**Beef Carpaccio** 11  
*shaved tenderloin, radish, cress, fava beans, baby fennel, caper & herb vinaigrette, cured duck egg yolk, basil, garlic oil*

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

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### SWEETS

**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

**Burrata** 16 / 24  
*heirloom cherry tomato, spring radish, watercress, green beans, 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*

## LARGE PLATES

**Rainbow Trout** 26  
*pan seared Rushing Waters Fisheries whole rainbow trout, tabouleh with bulgar wheat, roasted heirloom tomatoes, apple mint, grilled broccolini, Elderberry Farms sugar snap peas, lemon beurre blanc*

**Warm Quinoa Salad** (V) 19  
*Clean Fresh pak choi, local mushrooms, sautéed onion, rainbow chard, zucchini, pine nuts*

**Gnudi** (V) 25  
*smoked potatoes, caramelized cauliflower, salsify puree, fiddlehead ferns smoked mushrooms, olive oil, fried sage*

**Pork Pappardelle** 21  
*pappardelle pasta, Valley View Farms' pork sausage & San Marzano tomato ragu, house-made ricotta, chives, SarVecchio*

**Roasted Chicken Breast** 26  
*seared and roasted bone-in chicken breast, potato confit, 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)\* 28*  
*Tenderloin with green beans (7oz)\* 35*  
*locally sourced beef, red wine shallot butter, hand-cut fries, field greens*

**Lamb Sliders\*** 16  
*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**

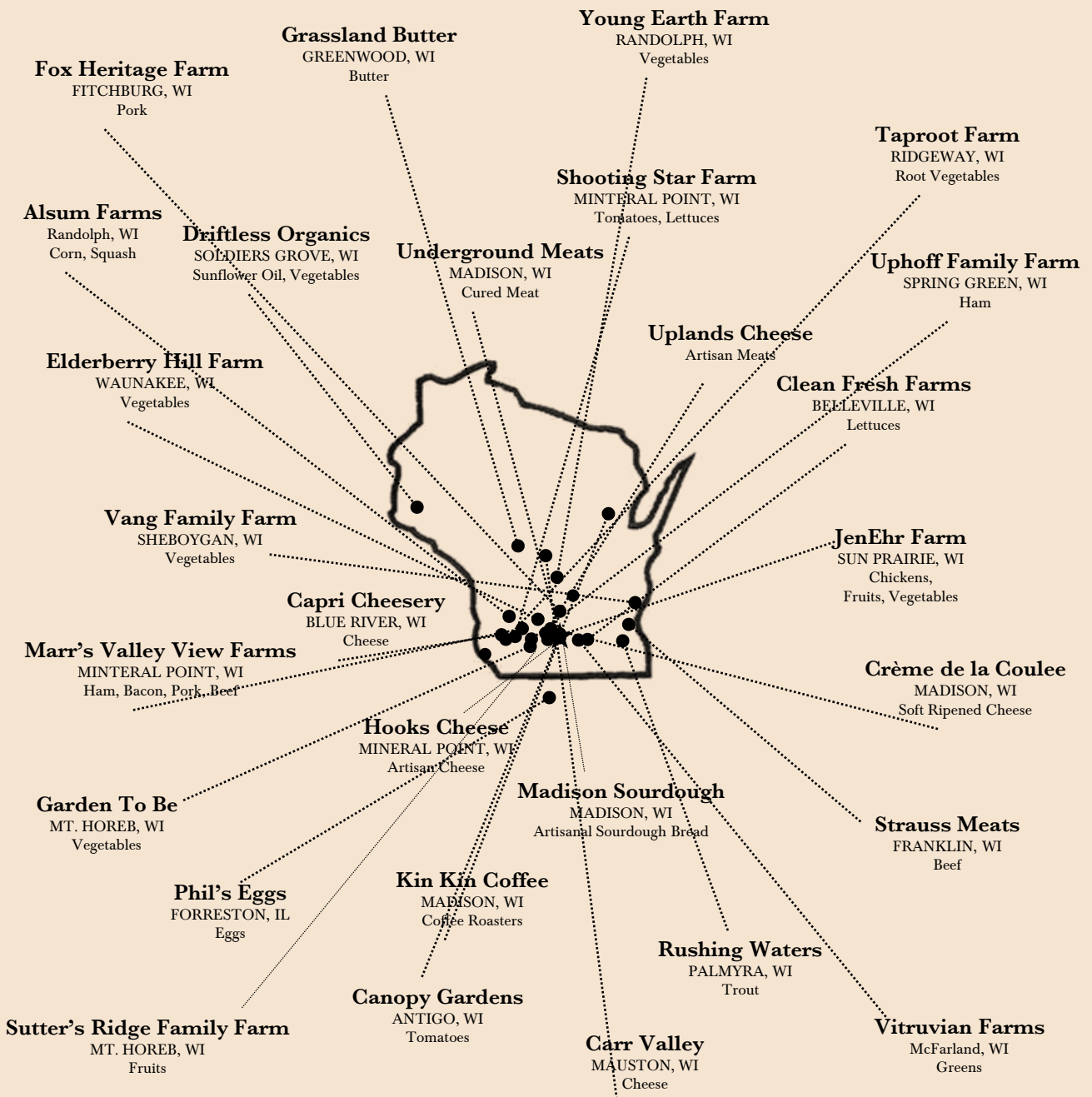
**Merchant Burger\*** 16  
*with choice of side*  
*house-ground grass-fed beef burger, toasted brioche bun, shiitake mushrooms, Deppeler's swiss, porter reduction, onion rings, herb aioli\**

**Classic Burger\*** 14  
*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, Brick}*

\*Eggs served over-easy, poached, sunnyside-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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[www.merchantmadison.com](http://www.merchantmadison.com)

Executive Chef: Evan Dannells  
Executive Sous Chef: Tyler Sundby