



**S N A C K S**

**Fried Local Cheese Curds** (V) 9  
*classic or buffalo style*  
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\*

**Brussels Sprouts** 8  
apple cider reduction, bacon

.....

**S M A L L P L A T E S**

**Roasted Garlic & Mushroom Soup** 8  
parmesan, garlic oil, black pepper & fines herb

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

**Beef Carpaccio** 11  
shaved tenderloin, kale, winter squash, roasted  
shiitake, pickled mustard seed, SarVecchio tuile,  
black garlic vinaigrette

**Pear Salad** (V) 9  
arugula & frisee, puffed quinoa, grilled pear,  
candied pecans, prairie sunset cheese,  
maple vinaigrette

.....

**S W E E T S**

**Flourless Chocolate Cake** (V) 8  
white chocolate macadamia nut crumble,  
strawberries, whipped cream

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

**Egg Nog Crème Brulee** 7  
plantation 5 yr rum, cinnamon, nutmeg

**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**

January 15th - 21st, 2018

**B O A R D S**

**Ricotta** 16 / 24  
beauty heart radish, purple daikon,  
brûléed grapefruit, bacon, arugula,  
brown butter vinaigrette,  
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**

**Moroccan Lamb Sausage** 22  
root vegetable turlu, tomato saffron broth, honey labneh, Za'atar seasoning

**Seared Scallops** 30  
rye-crust dived scallops, sweet onion & apple puree, Valley View Farm's  
bacon, pomegranate, toasted hazelnut, Braeburn apple,  
rosemary champagne vinaigrette

**Warm Quinoa Salad** (V) 19  
rainbow chard, wild mushrooms, sautéed onion,  
winter squash, pine nuts

**Roasted Winter Squash Dumplings** (V) 20  
Elderberry Hill Farm's baby carrots, oyster mushroom, Chinese broccoli, bok  
choy, lemongrass mushroom consommé, beauty heart radish, black sesame

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

**Chicken Breast** 26  
apple cider glazed bone-in chicken breast, Elderberry Hill Farm's butternut  
squash & sage risotto, Door County cherry & apple chutney

**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 (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,  
Valley View Farm's bacon,  
Montchevre goat cheese, Braeburn  
apples, arugula, shallot aioli &  
beet chips

**Classic Burger** \* 14  
with choice of side  
served with a side of lettuce, tomato,  
onion, & pickle  
add cheese, bacon, or an egg\* | \$1  
{Yellow Cheddar, Smoked Gouda,  
Deppeler's Swiss}

**F O N D U E**

Traditional Swiss recipe paying tribute to our deep WI heritage.  
Please allow 20 minutes. 2 person min. Avail Nov - March

**Cheese Fondue** 16/per person  
with melted Roth Grand Cru  
served with local apples,  
Madison Sourdough baguette

**Fondue Deluxe** 24/per person  
with melted Roth Grand Cru  
served with Underground Meats'  
summer sausage, local roasted squash,  
steamed brussels, fingerling potatoes,  
local apples, Madison Sourdough  
baguette

\*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

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

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

Executive Chef: Evan Dannells  
Executive Sous Chef: Tyler Sundby