



## 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\*

**Szechuan Green Beans** (V) 8  
house-made kung pow, toasted sesame

**Elotes** 9  
chili aioli, cotija, bacon, cilantro,  
jalapeño crema

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## S M A L L P L A T E S

**Caramelized Sweet Onion Soup** 8  
sun-dried tomato pesto

**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, dragon tongue  
bean, baby fennel, caper & herb vinaigrette,  
cured duck egg yolk, basil, garlic oil

**Cantaloupe Salad** (V) 9  
arugula, tajin roasted pepitas, fennel, pickled  
peppers, queso fresco, cilantro-lime vinaigrette

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## 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

**Crème Brulee** 7  
pumpkin, candied bacon

**Honey Cinnamon Cake** 8  
orange, strawberry, mint

# HUNGER

September 18<sup>th</sup> - 24<sup>th</sup>, 2017

## B O A R D S

**Burrata** 16 / 24  
heirloom tomato, spring radish, 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

## L A R G E P L A T E S

**Braised Pork Belly** 22  
Marr's Valley View Farms' bacon & Alsum sweet corn fritters, Elderberry  
Hill Farm's purslane, house-made tomato jam

**Sockeye Salmon** 24  
honey bourbon glazed Sitka salmon, rice pilaf, broccolini,  
brown butter carrot puree

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

**Gnudi** (V) 25  
smoked potatoes, caramelized cauliflower, salsify puree, zucchini,  
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,  
fried green tomatoes, guanciale,  
herb aioli, cheddar & sweet  
jalapeño jelly

**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}

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

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

Executive Chef: Evan Dannells  
Executive Sous Chef: Tyler Sundby