



# HUNGER

*Happy Hour*

**\$ 2 O F F**

**Classic Cocktails  
Draft Beers  
Lawnmower Beers**

## S N A C K S

**Fried Cedar Grove Cheese Curds (V) 8**  
*buttermilk ranch dressing\**  
*Choose regular or buffalo*

**Warm Marinated Olives (V) 7**  
*house-made ricotta & Madison Sourdough toast*

**Hand Cut Fries (V) 5**  
*malt vinegar aioli\**

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## C U T T I N G   B O A R D S

**Ploughman's Board 18/26**  
*selection of Local Cheeses, Underground Meats charcuterie,  
housemade pickled farmers' market vegetables, jams, roasted  
almonds, assorted mustards, Madison Sourdough baguette*

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

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## L A R G E   P L A T E S

**Buttermilk Salad\* (V) 8**  
*mixed greens, carrot, radish, & fennel,  
Roth Kase blue cheese, house-made buttermilk ranch dressing\**

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

**Classic Burger\* 13**  
*house-ground grass-fed burger, aioli\*, toasted brioche bun  
with side of Clean Fresh Farms lettuce, pickles, onion, tomato  
add cheddar, bacon, or a fried egg\* | \$1*

**Lamb Sliders\* 14**  
*lamb and pork patty, Door County cherry mustarda,  
caramelized shallot aioli\* smoked gouda, mustard greens,  
toasted pretzel bun*

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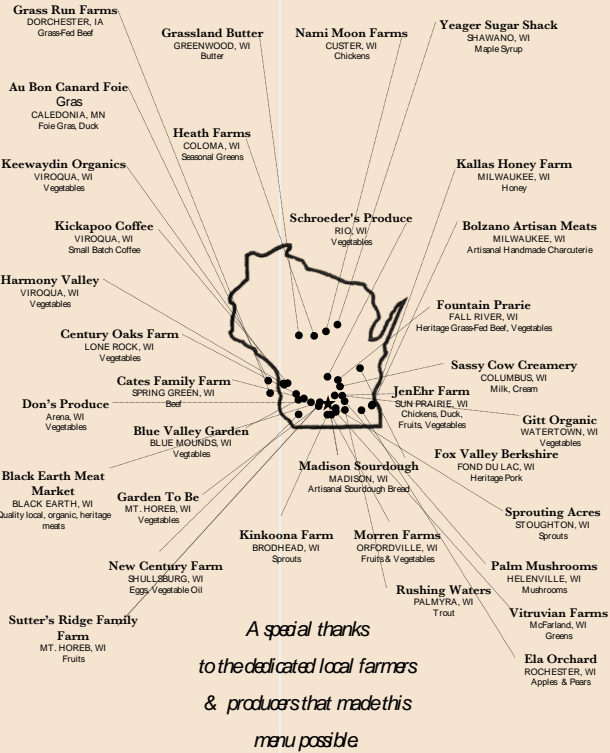
## S W E E T S

**Dark Chocolate &  
Cherry Custard 6**  
*whipped cream, luxardo cherry,  
marcona almonds*

**Flourless Chocolate  
Cake (V) 8**  
*raspberry compote, white  
espresso cream, candied  
orange peel*

(V) These items are or can be prepared vegetarian.

*\*Eggs served over-easy, poached, sunny-side-up, or soft-boiled and hamburgers and steaks that are served rare or medium-rare may be undercooked and will only 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.*



**Merchant supports the community by sourcing locally.**

121 S. Pinckney St.  
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[www.merchantmadison.com](http://www.merchantmadison.com)

Monday – Friday  
3PM – Bartime  
Saturday & Sunday  
9AM – Bartime

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