

The Merchant Bloody vodka, gin, or tequila, high life pony	9
Corpse Reviver #2 gin, curacao, lillet blanc, lemon, absinthe	9
Ramos Gin Fizz gin, orange flower water, lemon, lime, cream, vanilla, egg white, soda	10
Merchant Mimosa orange juice, champagne, gin, jamaican #2 bitters	8

Scotch Egg Board , two soft boiled eggs*, panko crust, smoked sausage, mustard, cornichon and field greens	16
Merchant Cheese Curds classic or buffalo style* (v)	9
Ploughman's Board local artisan charcuterie and cheeses, house pickled vegetables, marcona almonds, honey	22/33
Prince Edward Island Mussels* garlic, shallot, fennel, rosé, tarragon, chili flake, baguette	14
Warm Market Bowl , soft poached egg*, Incan quinoa, summer squash, heirloom cherry tomatoes, spinach, pine nuts, Vitruvian Farms micro greens, laurel vinaigrette (gf)(v)	MP
Market Salad , Vitruvian Farms greens, basil, heirloom tomato, Tirokafteri cheese, slivered almonds, sungold tomato vinaigrette (v)	13
Yogurt and Granola , blueberry yogurt, honey almond granola, lemon zest, mint	9
Two Egg Breakfast , any style eggs*, roasted red potatoes, sourdough toast, choice of bacon, sausage link, or ham	13
Eggs Benedict , smoked ham, poached eggs*, hollandaise*, english muffin, field greens	16
Merchant Omelet* , see your server for today's selection served with red potatoes and field greens	13
Steak and Eggs , 5oz flat iron steak*, any style eggs*, roasted red potatoes, pepper jam, sourdough toast	19
Biscuits and Gravy , buttermilk biscuit, sage & pork sausage gravy, peruvian pickled peppers	13
	add an egg* 1
IPA Battered French Toast , Karben4 Fantasy Factory, sweet corn crème anglaise, candied sunflower seeds, cocoa nibs	15
Breakfast Burrito , tequila braised pork shoulder, scrambled eggs*, black beans, corn pico de gallo, white cheddar, cilantro, flour tortilla, cheddar queso, salsa, sour cream, field greens	13
Nashville Hot Chicken , buttermilk fried chicken, cayenne pepper, poppyseed root vegetable coleslaw, dill pickles, aioli*, brioche bun, with field greens	16
Croissant Breakfast Sandwich , Uphoff smoked ham, swiss, sunny side up egg*, aioli*, dijon mustard, field greens	14
Market Sandwich , scrambled egg*, epazote chimichurri, aji amarillo sausage, pickled banana pepper, arugula, house cheese spread, english muffin	13
Pozole Verde , braised chicken, giant white hominy, tomatillo and poblano broth, cabbage, radish, cilantro, jalapeño, red onion, fried corn tortilla strips, lime	13
	add an egg* 1

Thick Cut Bacon, Sausage, or Smoked Ham	5
Fries	5
Red Potatoes	5
Fruit	4
Field Greens	5



SUMMER 2019

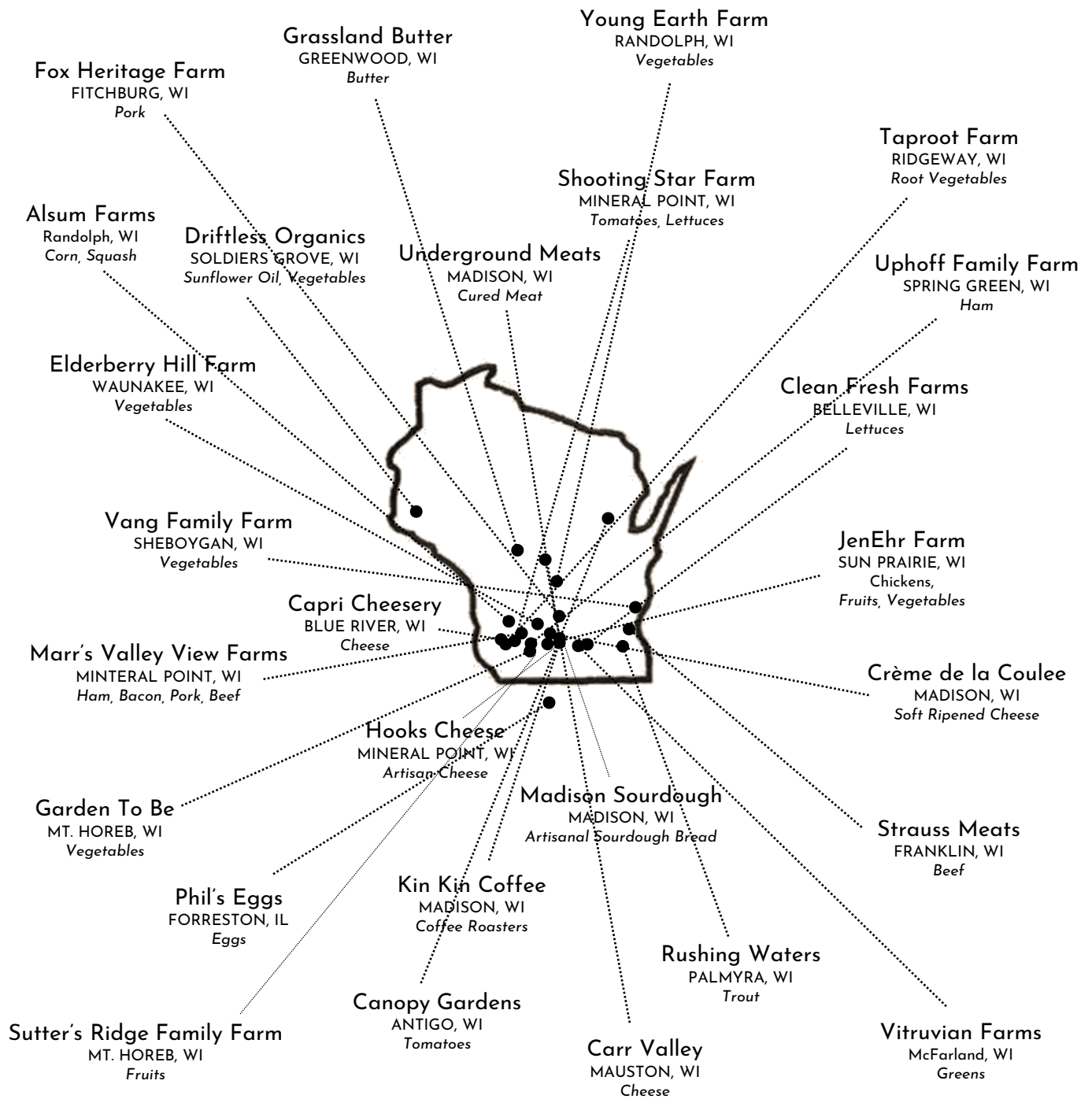
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 Door Creek Orchard
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**Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. (v) These items are or can be prepared vegetarian (gf) These items are or can be prepared gluten free, (vegan) These items are or can be prepared vegan*

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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Madison, WI, 53703
(608) 259-9799

www.merchantmadison.com

Executive Chef Andrew Vogel
Sous Chef Joe Pasbrig