



SPRING

April 6th & 7th, 2019

FOR THE TABLE

BEVERAGES

Kin Kin Coffee 2.50	Rishi Tea 3.50
French Press 4.50/6	Fresh Squeezed Juice 4

COCKTAILS

The Merchant Bloody Choice Of Vodka, Gin or Tequila, Served With A High Life Pony	9
Corpse Reviver No. 2 Death's Door Gin, Orange Curacao, Lillet Blanc, Fresh Lemon Juice, Absinthe Rinse	9
Ramos Gin Fizz* Death's Door Gin, Orange Flower Water, Fresh Lemon And Lime Juice, Heavy Cream, Vanilla Infused Syrup, Egg White*, Soda	10

The Merchant Mimosa Fresh Orange Juice, Champagne, Death's Door Gin, Bittercube Jamaican Bitters #2	8
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SIDES

Thick-Cut Bacon 5	Fries (v) 5
Sausage Link 5	2 Farm Eggs* 3
Ham Steak 5	Red Potatoes (v) 4
Fruit (v) 4	Field Greens (v) 4

(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.

Merchant supports the environment by using 100% biodegradable straws"

Scotch Eggs* 14 Panko Crust, Smoked Sausage, Soft Boiled Eggs*, Served With Mustard, Cornichon & Field Greens with Lemon Vinaigrette	Ploughman's 18 Local Charcuterie, Local Cheeses, House Pickled Vegetables, Marcona Almonds, Honey, Batch Baguette
Fried Cheese Curds (v) 8 Classic or Buffalo, Served with House-Made Buttermilk Ranch*	Steamed Mussels* 14 Cape Bay Mussels, White Wine, Herbs, Aioli*, Lemon, Batch Bakery Baguette

LARGE PLATES

Market Bowl , Quinoa, Rainbow Chard, Poached Egg*, Winter Squash, Oyster Mushroom, Red Onion, Pine Nuts, Vitruvian Farms Micro Greens (v)	MP
Brunch Salad , Poached Egg*, Valley View Farm Bacon Lardon, Roasted Red Potatoes, Frisee, Shallot, Fines Herbes Vinaigrette (v)	12
Market Sandwich , English Muffin, Scrambled Egg*, Valley View Farm Pork Sausage, Widmer's Cheese Spread, Butternut Squash, Pickled Red Pepper, Mustard Greens	12
Yogurt & Granola , Maple Pecan Granola, Honey Cinnamon Greek Yogurt, Spiced Apples, Lemon Zest, Mint (v)	8
Two Egg Breakfast , Any Style Farm Eggs* Roasted Red Potatoes, Sourdough Toast, Choice Of Thick Cut Bacon, Sausage Link, or Ham Steak	13
Eggs Benedict , Smoked Ham Steak, Poached Eggs*, Hollandaise Sauce*, English Muffin, With Field Greens	16
Merchant Omelet , See Your Server For This Week's Selection, Served With Field Greens & Potatoes	13
Steak & Eggs , 6oz Grass-fed Flat Iron Steak*, Two Eggs any Style, Roasted Red Potatoes, Pepper Jam, Sourdough Toast	18
Whiskey Battered French Toast , Dancing Goat Maple Caramel, Maple Walnut Granola, Cocoa Mascarpone Whipped Cream, Luxardo Cherry, Callebout Dark Chocolate	14
Breakfast Burrito , Tequila Braised Pork Shoulder, Scrambled Eggs*, Black Beans, Pico De Gallo, White Cheddar, Cilantro, Flour Tortilla, Cheddar Queso, Salsa, Sour Cream, Field Greens	13
Pozole Rojo , Roasted Pork, Giant White Hominy, Pork Chile Broth, Side Of Cabbage, Radish, Cilantro, Jalapeño, Red Onion, Fried Corn Tortilla Strips, Lime	12
	Add An Egg* 1
Fried Chicken Sandwich , Choice Of Classic or Buffalo Style, Fried Chicken, Poppysseed Coleslaw, Aioli*, Brioche Bun, with Field Greens	14
Croissant Breakfast Sandwich , Uphoff Farms Smoked Ham, Deppler's Swiss, Sunny Side Up Egg*, Dijon Mustard, with Field Greens	13
Biscuits & Gravy , Buttermilk Biscuit, Valley View Farms Sage & Pork Sausage Gravy, Peruvian Pickled Peppers	13
	Add an Egg* 1

**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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