

WINTER

December 3rd - 9th, 2018

FOR THE TABLE



FALL BOARD

Rush Creek Reserve 33

Uplands Cheese Rush Creek Reserve Cheese, Grilled Sourdough Baguette, Toasted Hickory Nuts, Pear, Elderberry Chamomile Jam.

SMALL PLATES

Fried Cedar Grove Cheese Curds, Classic Or Buffalo Style* (v) 9

Warm Marinated Olives, House-Made Ricotta, Grilled Bread, Chives (v) 7

Curried Kuri Squash Bisque, Coconut Cream, Spiced Pepitas, Pumpkin Seed Oil (v) 8

Pear Salad, Puffed Wild Rice, Red Wine Poached Pear, Frisee, Toasted Hazelnut, Pecorino, Orange Sherry Vinaigrette (v) 9

Buttermilk Salad, Organic Field Greens, Heirloom Carrot, Radish, Roth Kase Blue Cheese, House-made Buttermilk Ranch* (v) 8

Brussels Sprouts, Young Earth Farm's Brussels Sprouts, Apple Cider Reduction, Bacon 9

Venison Carpaccio, Shaved Venison, Micro Radish Greens, Fingerling Chips, SarVecchio, Dijon Aioli, Pickled Onions, Mustard Seeds 9

Prince Edward Island Mussels, White Wine, Aioli*, Thyme, Oregano, Bay Leaf, Onion, Lemon, Chili Flake, Hand-Cut Fries 14/18

(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.

House-Made Ricotta 16/24
Red, Gold & Chioggia Beets,
Autumn Greens, Toasted
Walnuts, Bacon, Fennel,
Brown Butter Vinaigrette,
Madison Sourdough Baguette

Country Pate 18
Venison, Door County
Cherries, Young Earth Farms
Caramelized Shallot, Sage,
Port, Madison Sourdough
Baguette

Ploughman's 18/26
Underground Meats'
Charcuterie, Local Cheeses,
House Pickled Vegetables,
Marcona Almonds, Honey,
Madison Sourdough Baguette

Scotch Eggs* 16
Panko Crust, Smoked
Sausage, Soft Boiled Eggs*,
Served With Mus tard,
Cornichon &
Field Greens with Lemon
Vinaigrette

ENTRÉES

Warm Quinoa Salad, Rainbow Chard, Summer Squash,
Cherry Tomatoes, Sunflower Shoots, Pine Nuts (v) 19

Pan Fried Dumplings, Green Garlic & Cream Cheese
Dumpling, Elderberry Hill Farm's Baby Carrots & Bok Choy,
Oyster Mushrooms, Scallion, Lemongrass Mushroom
Consommé, Beauty Heart Radish, Black Sesame (v) 20

Pork Pappardelle, House-made Pappardelle Pasta, Valley
View Farms' Pork Sausage & San Marzano Tomato Ragu,
House-made Ricotta, Chives, SarVecchio 21

Seared Chicken Breast, Apple Turnip Puree, Autumn
Harvest Orzo, Sage Pesto, Fried Shallots, Cranberries,
Walnuts, Cider Reduction 25

Pan Seared Trout, Sweet Potato Puree, Beauty Heart
Radish, Roasted Parsnip, Lacinato Kale, Brown Butter
Vinaigrette, Hazelnut Aillade 27

Lamb Sliders, House-ground Lamb And Pork, Door County
Cherry Mostarda, Smoked Gouda, Mustard Greens, Toasted
Pretzel Bun, Caramelized Shallot Aioli*, with Field Greens 16
Add a Slider 4

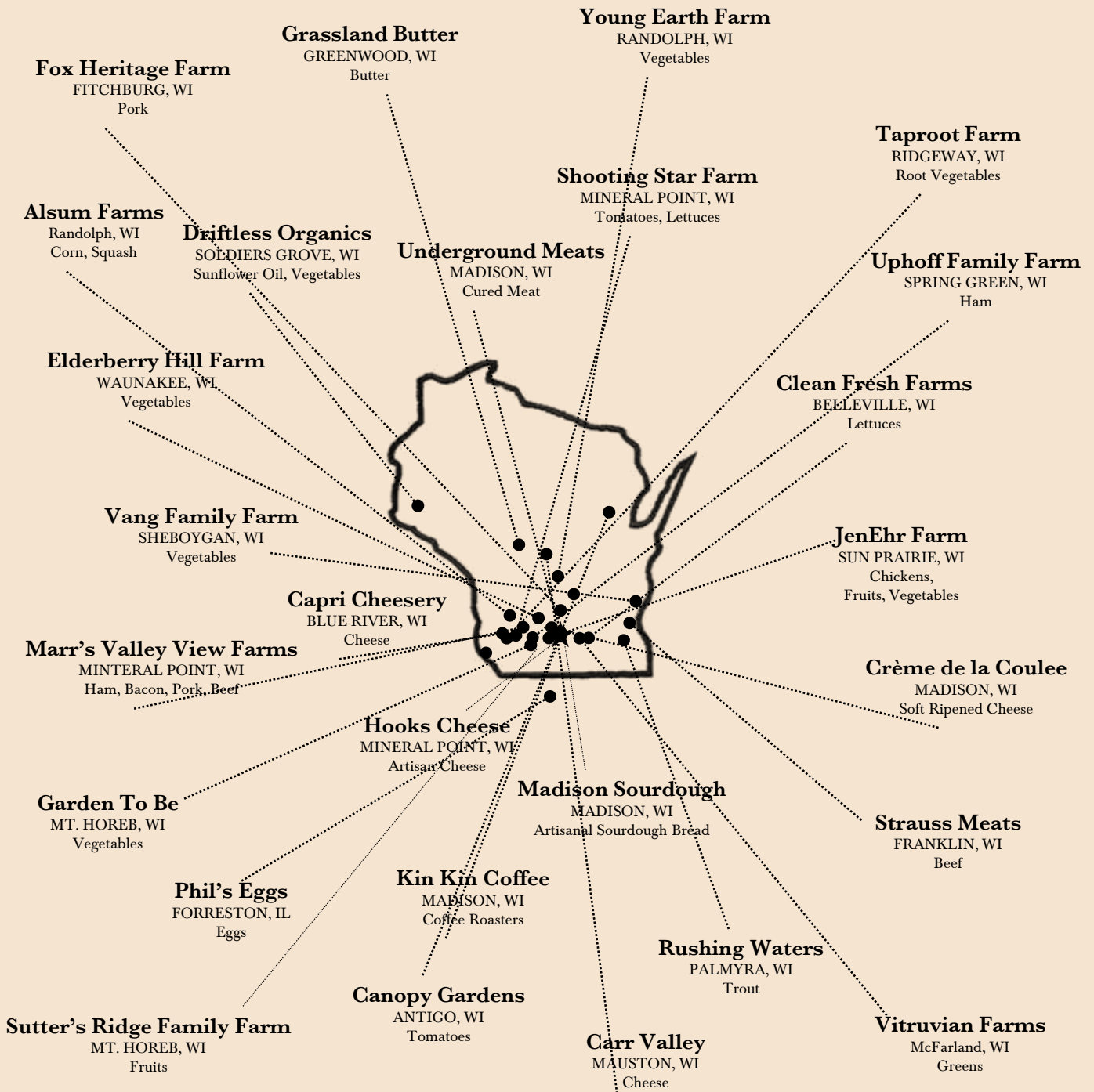
Merchant Burger, House-ground Grass-fed Beef, Red Pepper
Bacon Jam, Valley View Farms Bacon, Picked Red Onion,
Peppered Goat Cheese, Fried Butternut Squash, Arugula,
With Field Greens 16

Classic Burger, House-ground Grass-Fed Beef, Aioli*,
with Field Greens 14
Add Cheese, Bacon, or an Egg* Addl 1

Fried Chicken Sandwich, Choice Of Classic or Buffalo
Style, Buttermilk Fried Chicken, Poppysseed Coleslaw, Aioli*,
Brioche Bun, With Field Greens 14

Steak Frites, Butcher's Cut Locally-Sourced Beef, Red Wine
Shallot Butter, with Hand-cut Fries, with Field Greens 28

**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

Executive Chef: Evan Dannells

Sous Chef: Adam Gallagher

DESSERT

FROM OUR KITCHEN

| | |
|---|---|
| Pumpkin Tiramisu | 7 |
| Cream Cheese, Candied Pecans, Whipped Cream | |
| Flourless Chocolate Cake | 8 |
| White Chocolate Macadamia Nut Crumble, Strawberries, Whipped Cream | |
| Bourbon Budino | 6 |
| Salted Caramle, Pepitas, Whipped Cream | |
| Dark Chocolate & Cherry Custard | 6 |
| Whipped Cream, Luxardo Cherry, Almond Cocoa Crumble | |



DESSERT COCKTAILS

| | |
|--|----|
| Champagne Cocktail | 9 |
| Sparkling Wine, Sugar Cube, Angostura Bitters | |
| Coffee Cocktail | 9 |
| Brandy, Tawny Port, Demerara Sugar, Egg White | |
| Black Manhattan | 10 |
| Rye Whiskey, Averna Amaro, Angostura Bitters | |
| Clover Club | 10 |
| Gin, Raspberry, Egg White, Lemon Juice | |

DESSERT SPIRITS

| | |
|---------------------------------|----|
| Branca Menta | 6 |
| Amaro Montenegro | 7 |
| Chartreuse Green V.E.P. | 21 |
| Chartreuse Yellow V.E.P. | 18 |
| Daron Calvados | 8 |
| Pierre Ferrand Ambre | 11 |
| Pierre Ferrand Reserve | 16 |

DESSERT WINES

| | |
|---|----|
| Rosé Prosecco , Zardetto Z | 10 |
| <i>Veneto, Italy 'NV</i> | |
| Port , Warre's Otima 10 Year Tawny | 7 |
| <i>Elkton, OR '12</i> | |
| Sherry , Lustau East India Solera | 6 |
| <i>Jerez, Spain</i> | |

Pastry Chef: Melissa Mejia-Williams