



## SEASONAL SPECIAL

**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 Butternut 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

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

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

*(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.*

# WINTER

January 8th - 14th, 2019

## FOR THE TABLE

**House-Made Ricotta** 16/24  
 Red, Gold & Chioggia Beets,  
 Autumn Greens, Toasted  
 Walnuts, Bacon, Fennel,  
 Brown Butter Vinaigrette,  
 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 Mustard,  
 Cornichon &  
 Field Greens with Lemon  
 Vinaigrette



## ENTRÉES

**Warm Quinoa Salad,** Rainbow Chard, Winter Squash,  
 Oyster Mushroom, Red Onion, Pea 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

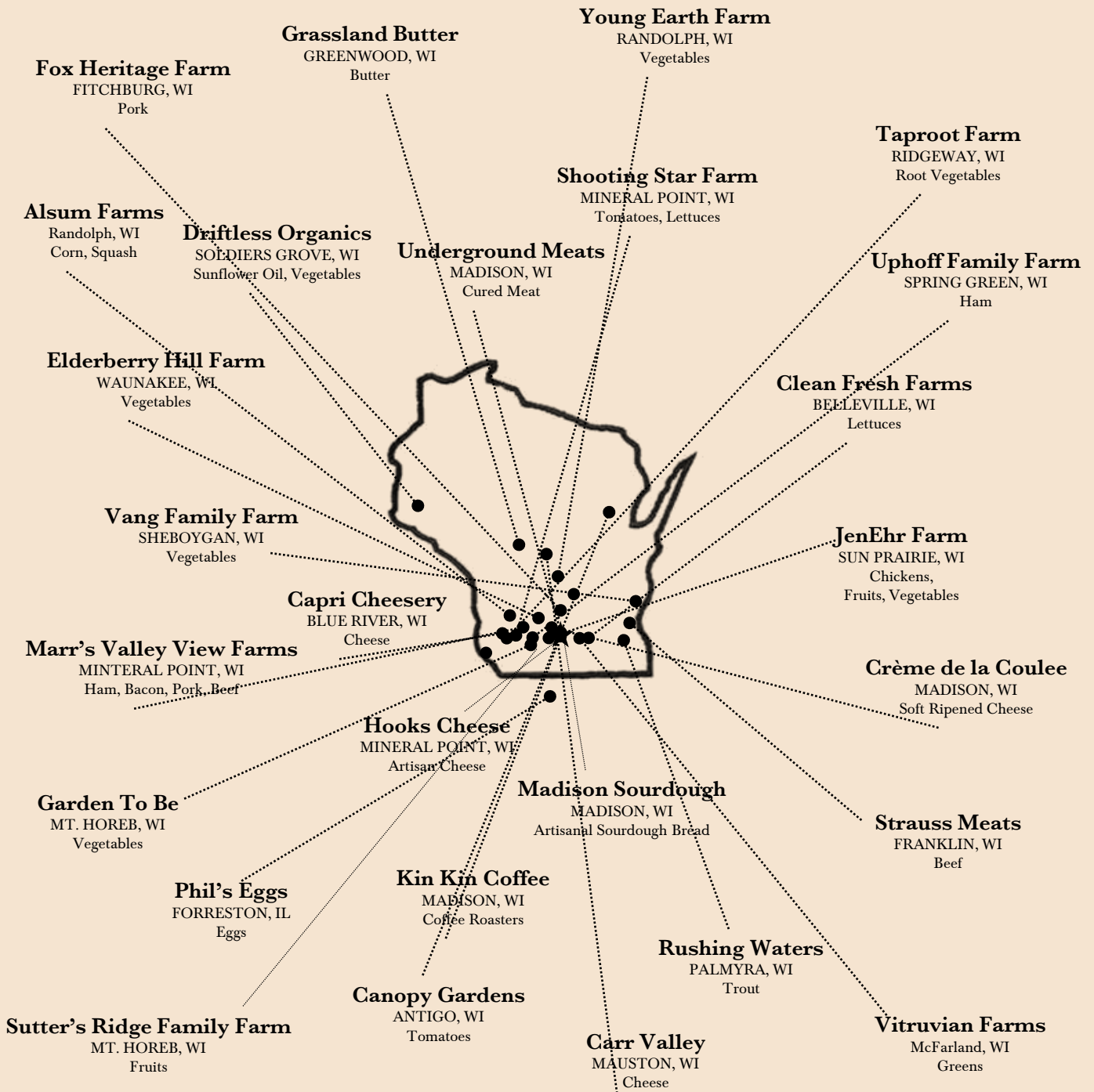
**Merchant Burger,** House-ground Grass-fed Beef, Red Pepper  
 Bacon Jam, Valley View Farm's Bacon, Picked Red Onion,  
 Peppered Goat Cheese, Fried Butternut Squash, Arugula,  
 With Field Greens 16

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

Sous Chef: Adam Gallagher

# DESSERT

## FROM OUR KITCHEN

<b>Flourless Chocolate Cake</b>	8
White Chocolate Macadamia Nut Crumble, Strawberries, Whipped Cream	
<b>White Chocolate Passionfruit Eclair</b>	8
Tangerine Curd, Star Fruit	
<b>Bourbon Budino</b>	6
Salted Caramel, Pepitas, Whipped Cream	
<b>Dark Chocolate &amp; Cherry Custard</b>	6
Whipped Cream, Luxardo Cherry, Almond Cocoa Crumble	



## DESSERT COCKTAILS

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

## DESSERT SPIRITS

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

## DESSERT WINES

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

Pastry Chef: Melissa Mejia-Williams