

SPRING

May 13th - 19th, 2019

FOR THE TABLE



SMALL PLATES

Fried Cedar Grove Cheese Curds, Classic Or Buffalo Style* (v)	9
Hand Cut Fries Argan Oil, SarVecchio Parmesan, Black Pepper Aioli* (v)	7
Young Earth Farm's Radishes, Whipped Brown Butter, Sea Salt	8
Seasonal Pickles, House-Pickled Market Vegetables, Batch Bakehouse Baguette	7
Merchant Spiced Nuts, Rosemary, Brown Sugar, Assorted Nuts (v)	5
Warm Marinated Olives, Burrata, Ramp Oil, Za'atar, Chives, Batch Bakehouse Baguette (v)	15
Parsnip & Spring Garlic Soup, Honey, Bee Pollen, Crema, Batch Bakehouse Baguette (v)	10
Buttermilk Salad, Organic Field Greens, Roth Kase Blue Cheese, Heirloom Carrot, Radish, House-made Buttermilk Ranch* (v)	10
Tuscan Kale Caesar* , Grana Padano Cheese, Toasted Anchovy Breadcrumbs (p)	12
Prince Edward Island Mussels* , Aioli*, White Wine, 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 Elderberry Hill Farms Red Beets, Greens, Toasted Walnuts, Bacon, Fennel, Brown Butter Vinaigrette, Batch Bakehouse Baguette	Ploughman's Board 22/33 Underground Meats' Charcuterie, Local Cheeses, House Pickled Vegetables, Marcona Almonds, Honey, Batch Bakehouse Baguette
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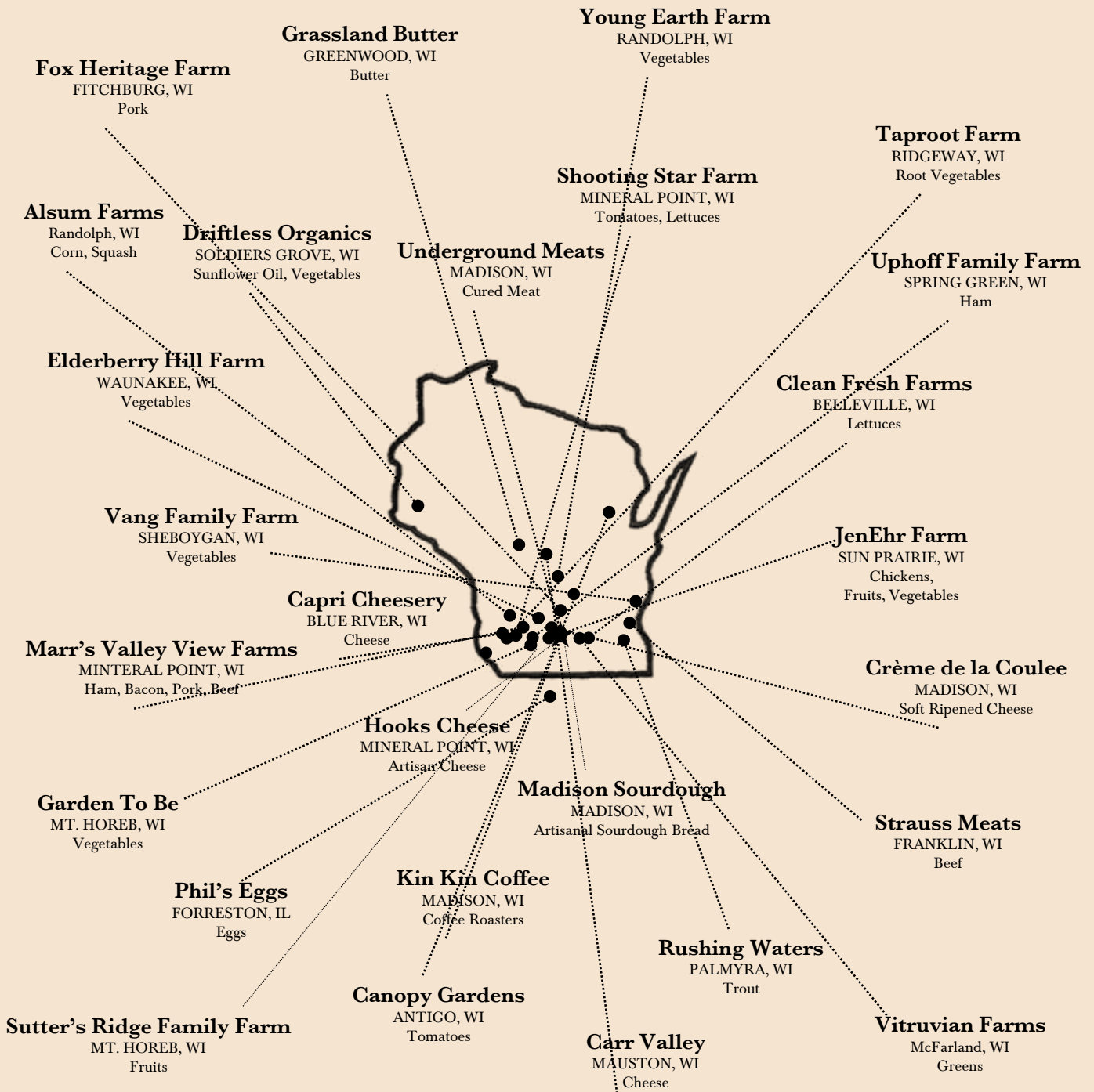
Scotch Eggs* 16 Panko Crust, Smoked Sausage, Soft Boiled Eggs*, Served With Mustard, Cornichon & Field Greens with Lemon Vinaigrette



ENTRÉES

Market Bowl, Warm Quinoa, Morel Mushrooms, Savoy Spinach, Red Onion, Winter Squash, Pine Nuts, Vitruvian Farms' Micro Greens (v)	MP
Mushroom Risotto, Foraged Mushrooms, Whipped Sheep's Butter, Cognac Pickled Shallot Gremolata, Millet-Almond Granola, Espresso BellaVitano Cheese (v)	26
Seared Chicken Breast, Apple Turnip Puree, Orzo, Sage & Arugula Pesto, Fried Shallots, Cranberries, Walnuts, Cider Reduction	25
Pork Pappardelle, House-made Pappardelle Pasta, Valley View Farms' Pork Sausage & San Marzano Tomato Ragu, House-made Ricotta, Chives, SarVecchio Parmesan	21
Pan Seared Branzino, Sweet Potato Puree, Roasted Parsnip, Beauty Heart Radish, Kale, Hazelnut Aillade, Brown Butter Vinaigrette	27
Steak Frites* , Locally-Sourced Butcher's Cut Beef, Charred Ramp Butter, Hand-cut Fries with Argan Oil & SarVecchio Parmesan, with Field Greens	8oz Hanger Steak 30
Lamb Sliders, House-ground Lamb and Pork, Door County Cherry Mostarda, Smoked Gouda, Arugula, Toasted Pretzel Bun, Caramelized Shallot Aioli*, with Field Greens	16 Add a Slider 4
Merchant Burger* , House-ground Grass-fed Beef, Carr Valley 2 Year Cheddar, Valley View Farms Bacon, Black Pepper Aioli*, Bread & Butter Pickles, Lettuce, Tomato and Onion, with Field Greens	17
Fried Chicken Sandwich, Choice of Classic or Buffalo Style, Fried Chicken, Poppyseed Coleslaw, Aioli*, Brioche Bun, with Field Greens	14

**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: Andrew Vogel

DESSERT

FROM OUR KITCHEN

Strawberry Rhubarb Trifle 6
Angel Food Cake, Strawberry Rhubarb Jam,
Clementine Curd, Fresh Strawberries

Basil & Blackberry Tart 7
Blackberry Cream, Fresh Blackberries

Bourbon Budino 6
Salted Caramel, Whipped Cream,
Candied Pepitas

Flourless Chocolate Cake 8
White Chocolate Macadamia Nut Crumble,
Strawberries, 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
Veneto, Italy 'NV

Port, Warre's Otima 10 Year Tawny 7
Elkton, OR '12

Sherry, Lustau East India Solera 6
Jerez, Spain