



FIRST COURSE

Choose One

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

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

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

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

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

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

Beef Carpaccio, Shaved Raw Beef, Micro Radish Greens, Fingerling Chips, SarVecchio, Dijon Aioli, Pickled Onion, Mustard Seeds

WINTER RESTAURANT WEEK

January 20th - 25th, 2019

ENTRÉES

Choose One

Warm Quinoa Salad, Rainbow Chard, Winter Squash, Oyster Mushroom, Red Onion, Pea Shoots, Pine Nuts (v)

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)

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

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

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

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
classic burger available by request

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

Steak Frites, 6 oz Butcher's Cut Locally-Sourced Beef, Red Wine Shallot Butter, with Hand-cut Fries, with Field Greens

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

DESSERT

Choose One

Dark Chocolate & Cherry Custard
Whipped Cream, Luxardo Cherry, Almond
Cocoa Crumble

Honey Cake
Apricot Mousse, Blackberry, Pistachio Crumble, Mint

Wisconsin Cheeses
Selection of Local Cheese with Seasonal Accompaniments

*20% Gratuity will be added to parties of 6 or more
See reverse for food safety advisory.

FEATURING THESE WINES AND MORE!

Storypoint

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CABERNET

WILLIAM HILL.
ESTATE WINERY

J

VINEYARDS & WINERY



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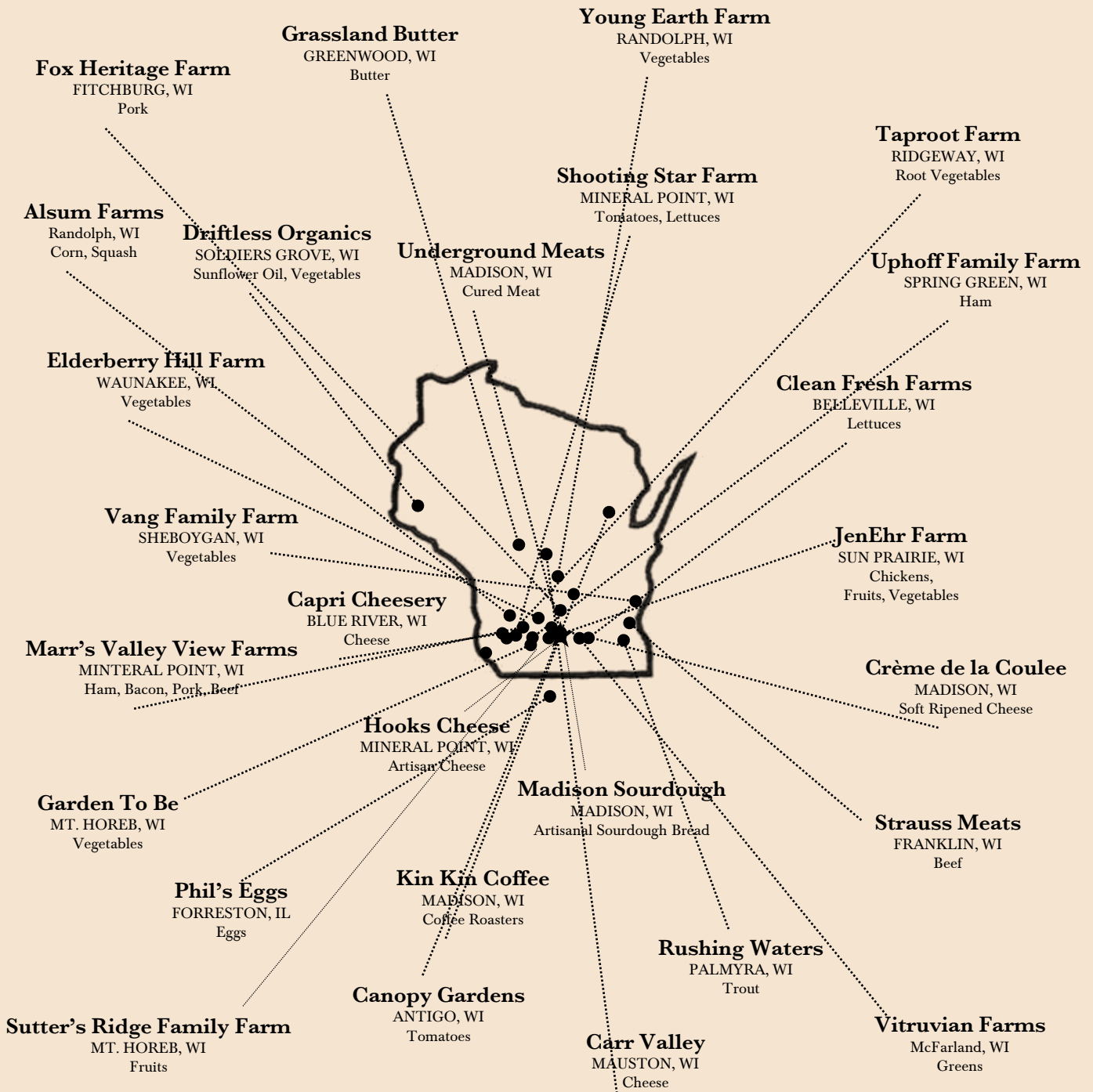
Madison
magazine

Share your Restaurant Week photos!
3 best photos will each win a pair of \$25 vouchers for Summer Restaurant Week!

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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

*(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.*

DESSERT

FROM OUR KITCHEN

Flourless Chocolate Cake	8
White Chocolate Macadamia Nut Crumble, Strawberries, Whipped Cream	
White Chocolate Passionfruit Eclair	8
Tangerine Curd, Star Fruit	
Bourbon Budino	6
Salted Caramel, 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 <i>Veneto, Italy 'NV</i>	10
Port , Warre's Otima 10 Year Tawny <i>Elkton, OR '12</i>	7
Sherry , Lustau East India Solera <i>Jerez, Spain</i>	6

Pastry Chef: Melissa Mejia-Williams