

The Merchant Bloody vodka, gin, or tequila, high life pony	9
Corpse Reviver #2 gin, curacao, lillet blanc, lemon, absinthe	9
Ramos Gin Fizz gin, orange flower water, lemon, lime, cream, vanilla, egg white, soda	10
Merchant Mimosa orange juice, champagne, gin, Jamaican #2 bitters	8
Single Origin Coffee roasted by Kin Kin Coffee	Bottomless 2.5 French Press 4.50/6
Rishi Tea assorted herbal, black and green tea	3.50
Fresh Squeezed Juice orange or grapefruit	4

Scotch Egg Board two soft boiled eggs*, panko crust, smoked sausage, mustard, cornichon and field greens	16
Merchant Cheese Curds classic or buffalo style* (v)	9
Ploughman's Board local artisan charcuterie and cheeses, house pickled vegetables, Marcona almonds, honey	22/33
Prince Edward Island Mussels* garlic, red onion, fennel, cream, rosé, tarragon, chili flake, baguette	14
Warm Market Bowl soft poached egg* lentils du puy, cauliflower, mushrooms, spinach, pine nuts, Vitruvian Farms micro greens, laurel vinaigrette (vegan)(gf)	MP
Market Salad baby kale, farro, butternut squash, cauliflower, brown butter vinaigrette, feta (v)	13
Yogurt and Granola cardamom Greek yogurt, apple and ginger compote, dried apricot and macadamia nut muesli (v)	12
Two Egg Breakfast any style eggs*, roasted red potatoes, sourdough toast, choice of bacon, sausage link, or ham (v)	13
Cajun Benedict house-made tasso ham, poached eggs*, spiced hollandaise*, English muffin, field greens	17
Merchant Omelet* see your server for today's selection served with roasted red potatoes and field greens	13
Country Fried Steak 6oz sirloin steak*, two sunny side up eggs*, smoked duck heart gravy with roasted red potatoes	18
Barbacoa Tacos lamb cheek, pikliz, capomo nut crumble, avocado, prickly pear pink peppercorn crema with red potatoes and field greens	15
Eggs Shakshuka stewed tomato, labneh, dukkah nut crumble, cilantro, grilled whole wheat pita	14
Challah French Toast poached plum, nocello walnut whipped cream, smoked maple syrup, candied bacon	15
Nashville Hot Chicken buttermilk fried chicken, cayenne pepper, poppyseed root vegetable coleslaw, dill pickles, aioli*, brioche bun, with field greens	16
Avocado Toast spent grain bread, avocado, heirloom tomato, beauty heart radish, arugula, Driftless cheese and arropo grape must reduction	13 add an egg* 1
Market Sandwich scrambled egg*, epazote chimichurri, aji amarillo sausage, pickled banana pepper, arugula, house cheese spread, English muffin	14
Pozole Verde braised chicken, giant white hominy, tomatillo and poblano broth, cabbage, radish, cilantro, jalapeño, red onion, fried corn tortilla strips, lime wedges	13 add an egg* 1

Thick Cut Bacon, Sausage, or Smoked Ham 5 French Fries 5 Roasted Red Potatoes 5 Fresh Fruit 4 Field Greens 5

**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. (v) These items are or can be prepared vegetarian (gf) These items are or can be prepared gluten free. (vegan) These items are or can be prepared vegan 20% Gratuity will be added to parties of 6 or more.*

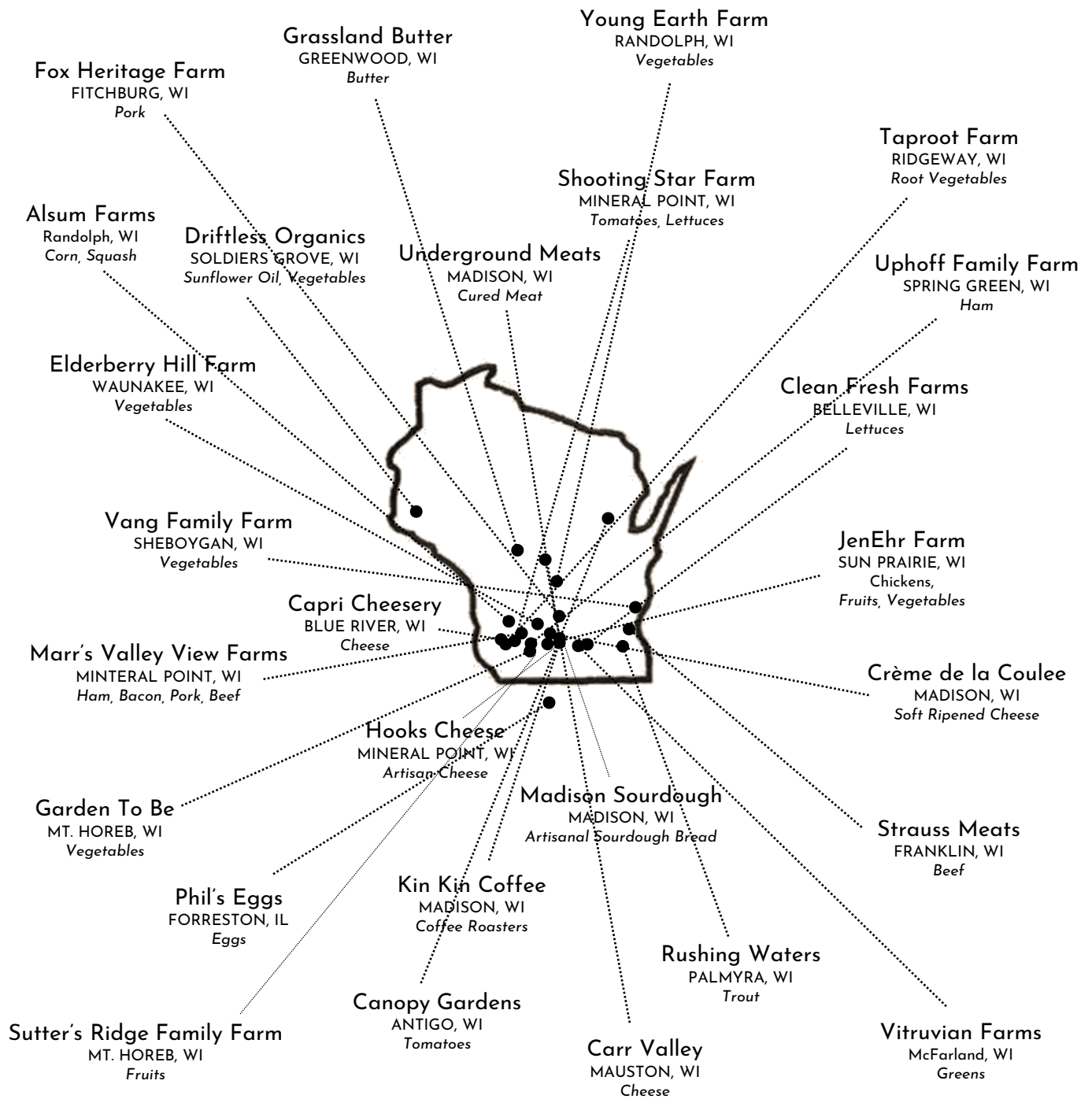


FALL 2019

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Madison Sourdough
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Roots Down Community Farm
Driftless Organics
Crossroads Community Farm
Uphoff Family Farm
KinKin Coffee
Rushing Waters
JenEhr Farm
Door Creek Orchard
Eugster's Farm Market
Los Abuelos Farm
Navarino Valley
Harmony Valley
Troy Farm
Fox Heritage Farm

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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www.merchantmadison.com

Executive Chef Andrew Vogel
Sous Chef Joe Pasbrig