

Merchant Cheese Curds classic or buffalo style* (v)	9
French Fries Sarvecchio parmesan, Moroccan argan oil, black pepper aioli* (v)	8
House-Pickled Farmers Market Vegetables green beans, radish, cauliflower (vegan)(gf)	7
Whole Radishes & Whipped Brown Butter (vegan)(gf)	8
Warm Marinated Olives & Burrata heirloom cherry tomatoes, arugula, parsley oil, za'atar (v)(gf)	15
Ploughman's Board local artisan charcuterie and cheeses, house pickled vegetables, Marcona almonds, honey (gf)	22/33
House-Made Ricotta Board red beets, bitter greens, toasted walnuts, fennel, brown butter vinaigrette, (v)(gf)	16/24
Market Salad Vitruvian Farms' greens, grilled corn, heirloom cherry tomato, summer squash, lentils, sunflower seeds, olive vinaigrette (vegan)(gf)	14
Kale Caesar tuscan kale, Grana Padano, toasted breadcrumb, white anchovy dressing*	12
Buttermilk Blue Salad organic field greens, Roth Kase blue cheese, heirloom carrot, radish, house-made buttermilk ranch* (v)(gf)	10
Summer Melon Gazpacho sweet corn, blueberry, Austrian pumpkin seed, smoked Szechuan oil (vegan)(gf)	10
Crispy Confit Duck Wings five spice glaze, sweet chili and blue cheese sauce, market radishes	9/16
Lamb Sliders house-ground lamb and pork, Door County cherry mostarda, smoked gouda, Upland cress, toasted challah bun, caramelized shallot aioli*, with field greens	two for 16 add a slider 4
Merchant Steak Burger house-ground grass-fed beef*, Carr Valley two-year cheddar, Valley View Farms bacon, bread and butter pickles, lettuce, tomato and onion, black pepper aioli*, with field greens (gf)	17
Prince Edward Island Mussels* garlic, red onion, fennel, rosé, tarragon, chili flake, hand-cut fries	14/18
Nashville Hot Chicken buttermilk fried chicken, cayenne pepper, poppyseed root vegetable coleslaw, dill pickles, aioli*, brioche bun, with field greens	16
Merchant Pork Pappardelle Valley View Farms pork sausage, San Marzano tomato, house-made ricotta, chives, Sarvecchio parmesan	22
Roasted Mushroom Risotto woodland mushrooms, snow peas, whipped sheep's milk butter, Sartori espresso Bellavitano, cognac-pickled shallot, millet-almond granola, gremolata (v)(gf)	27
Warm Market Bowl lentils du puy, summer squash, heirloom cherry tomatoes, spinach, pine nuts, Vitruvian Farms micro greens, laurel vinaigrette (vegan)(gf)	MP
Grilled Sturgeon arugula and herb tahini, roasted broccoli, quinoa, cous cous, Sicilian salmoriglio sauce	32
Grilled Duroc Pork Chop blistered sun gold tomatoes, Brussels sprout tops, herbed celeriac puree, hawaij, fingerling potatoes, s'houg, black cumin seed oil (gf)	27
Steak Frites 8oz house butcher's cut*, chermoula, house fries, with field greens	30



SUMMER 2019

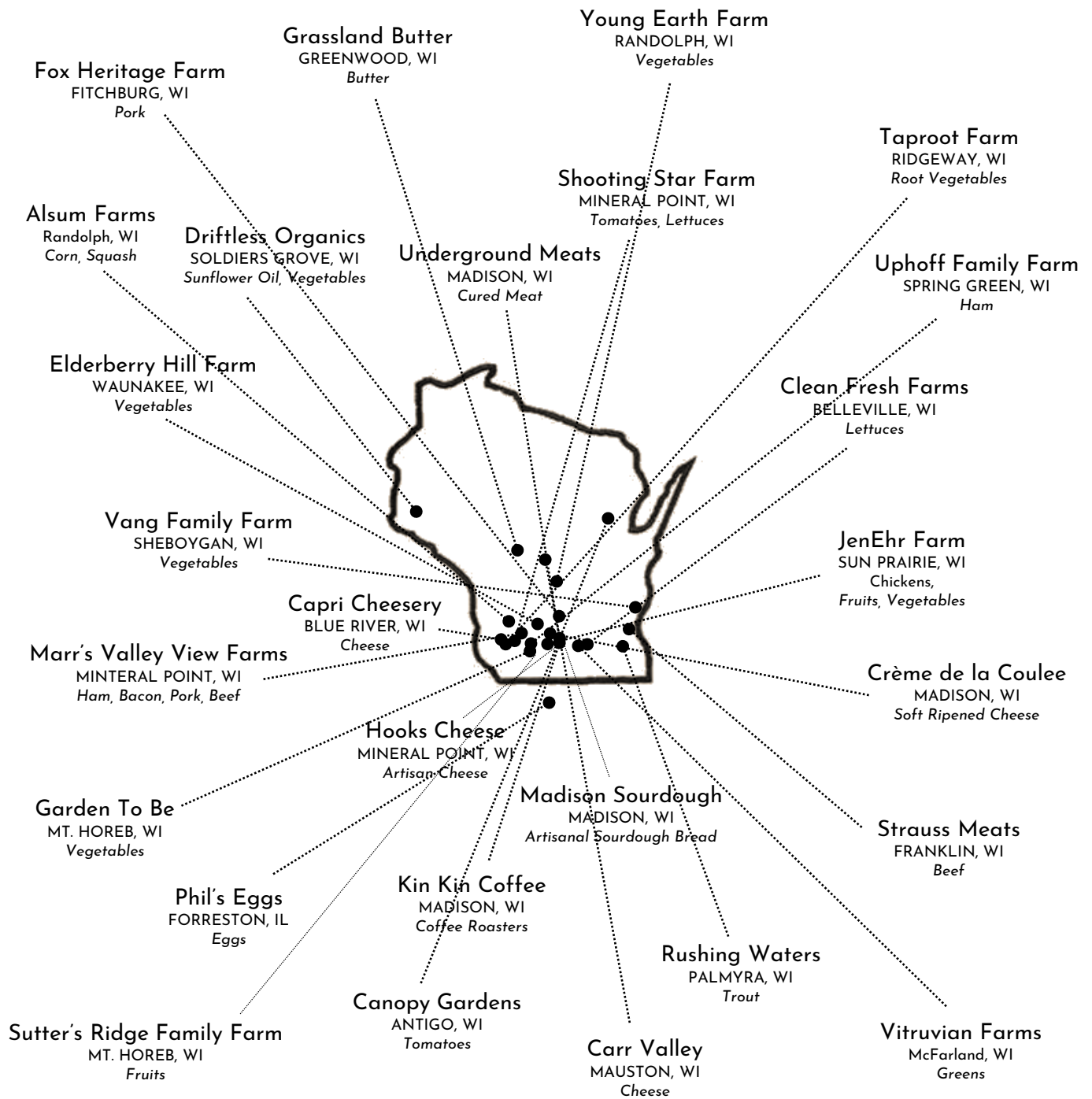
Proud Partners

Elderberry Hill Farms
Mushroom Mike LLC,
Garden To Be
Valley View Farms
Cedar Grove Cheese
Strauss Brands
Underground Meats,
Carr Valley Cheese
Sartori Cheese
Hidden Springs Creamery
Madison Sourdough
Batch Bakehouse
Young Earth Farm
Vitruvian Farms
Tothill Farms
Culinary Connections
JRS Country Acres
Roots Down Community Farm
Driftless Organics
Crossroads Community Farm
Uphoff Family Farm
KinKin Coffee
Rushing Waters
Door Creek Orchard
Eugster's Farm Market
Los Abuelos Farm
Navarino Valley
Harmony Valley
Troy Farm
Fox Heritage Farm

Field Greens 5 Rosemary Spiced Nuts 6 Baguette 2 Pesto Green Beans (gf) 7

**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.*

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