



## 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

**Beef Carpaccio,** Lemongrass, Kewpie Mayo, Furikake, Arugula, Yuzu-ponzu Vinaigrette, Spiced Peanuts (gf)

## FEATURED WINE

William Hill North Coast Cabernet Sauvignon 10/40

William Hill North Coast Sauvignon Blanc 10/40

## 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.

# 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, Poppyseed Coleslaw, Aioli\*, Brioche Bun, With Field Greens

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

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

FEATURING THESE WINES AND MORE!

Storypoint

CARNIVOR CABERNET

WILLIAM HILL ESTATE WINERY

J

VINEYARDS & WINERY



LOUIS M. MARTINI

LAMARCA PROSECCO

MacMurray RANCH

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DOOR CREEK DENTAL

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SITKA SALMON

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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](http://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

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

Pastry Chef: Melissa Mejia-Williams