

MERCHANT BITES

Marinated Olives (V) (BF) (GF) 6
Castelvetroano, Kalamata & Black Olives Marinated in Garlic & Fresh Herbs
Bread & Butter (V) 10
Two Toasted Artisan Rolls, Served with Whipped Honey Chive & Red Wine Black Pepper Butter
Pomme Frites (V) 12
House Seasoned French Fries, Served with Ranch Dressing, Pesto Aioli & Ketchup
Pretzels & Beer Cheese (V) 12
Three Oven Toasted Soft Pretzel Sticks, Served with Beer Cheese Sauce. <i>Mustard Available Upon Request</i>
Pan Seared Pierogies 12
Three Cheese Pierogies, Sauteed with Savory Apples, Bacon & Onion. Served with Sour Cream
Crispy Goat Cheese (CH) (V) 12
Fried Goat Cheese, Sweet & Savory Cherry Jam & Crushed Pistachios. Served with Watercress and Assorted Crackers
Fire Roasted Feta Dip (V) 12
Feta, Roasted Tomatoes, Cream Cheese & Basil, Served with Toasted Pita
Braised Short Rib Tacos 16
Three Soft Flour Tortillas Filled with Braised Short Rib, Chipotle Mole, Charred Corn Salsa, Cotija Cheese & Smashed Avocado

SOUPS

Cup / Bowl

<i>Toasted Artisan Roll</i> +3
Soup du Jour 5 / 8
Ask About Today's Selection
Fire Roasted French Onion 10
Parmesan, Gruyere, House Croutons
Bowl of Soup & Salad Combination 15
Small Salad & Choice of Soup du Jour or French Onion. <i>Offered 11-3pm Daily</i>

FLATBREADS

Baked in our WoodStone Fire Deck Oven

<i>Gluten Free Sweet Potato Crust</i> +3
<i>Add Pepperoni Add Mushrooms</i> +2

Mozzarella Basil (V) 12
House Red Sauce, Fresh Mozzarella Blend & Basil
Classic Margherita (V) 12
Garlic Infused Olive Oil, Vine Ripened Tomato Slices & Fresh Mozzarella. Topped with Fresh Basil & Balsamic Reduction
Wild Mushroom (V) 12
Roasted Garlic White Sauce, Sauteed Wild Mushrooms & Caramelized Onion. Topped with Goat Cheese Crumbles
Buffalo Blue Cheese 12
Creamy Tomato Spread, Buffalo Sauce & Blue Cheese Crumbles. Topped with Bacon & Green Onions

SALADS

See "Additions" on back for protein add-ons

Classic Caesar 9
Chopped Romaine, Shaved Parmesan, House Croutons & Caesar Dressing. <i>Contains Anchovies</i>
Mixed Greens (V) 9
Leafy Spring Mix, English Cucumbers, Red Onion, Grape Tomatoes, Julienned Carrots, House Croutons & Ranch Dressing
Georgia Peach (CH) (V) (BF) 9
Leafy Spring Mix, Grilled Peaches, Dried Cherries, Goat Cheese Crumbles, Toasted Pecans, Red Onion & Lemonade Vinaigrette
Steak & Frites* (BF) 22
Chef Selected Steak, Spinach, Grilled Red Onion, Grape Tomatoes, Blue Cheese Crumbles, Crispy Potato Frites & Bacon Vinaigrette
Salmon Salad (CH) (BF) 22
Grilled Salmon, Spinach, Fresh Strawberries & Blueberries, Radishes, Crushed Pistachios, Feta Cheese & Sweet & Sour Poppy Seed Vinaigrette

SANDWICHES

All Sandwiches Served with a Choice of Side.
Gluten Free Bun & Veggie Patty Available

Choice of Cheese:

Aged Cheddar, Provolone, Swiss, Crumbled Blue

Diane Sandwich 	14
Toasted Artisan Roll, Fresh Mozzarella, Sliced Tomato, Pesto Spread & Smashed Avocado	
Railway BBQ Pork	16
Toasted Pretzel Bun, Beer Braised Pulled Pork, House BBQ Sauce, Creamy Coleslaw & Crispy Onion Straws	
Arthur's Chicken	16
Toasted Wheat Bun, Chicken Breast, Aged Cheddar, Bacon, Watercress, Sliced Tomato & Smashed Avocado. <i>Grilled or Blackened</i>	
Merchant Burger*	16
Toasted Wheat Bun, Half Pound Beef Patty, Bacon & Choice of Cheese. Served with Romaine, Sliced Tomato & Pickled Onion	
Turkey Melt	18
Toasted Caraway Seed Rye, Turkey Patty, Swiss, Apple Slaw & 1000 Island Dressing	
Prime Rib Cheesesteak	18
Toasted Artisan Roll, Shaved Prime Rib, Sautéed Wild Mushrooms, Caramelized Onions & Provolone. Served with Garlic Aioli	

 Contains Nuts

 Vegetarian

 Dairy Free

 Gluten Free

ENTREES

Pasta Florentine 	16
Linguine Tossed with Sautéed Spinach & Roasted Tomatoes in an Alfredo Sauce. <i>See "Additions" for protein add-ons</i>	
Pesto Tortellini 	20
Three Cheese Tortellini, Roasted Tomatoes, Carrots & Broccoli Tossed in Pesto & Topped with Goat Cheese Crumbles. <i>See "Additions" for protein add-ons</i>	
Chicken Paprikash	20
Slow Roasted Chicken Tossed in Traditional Paprikash Sauce, Served over Egg Noodles & Broccoli. Topped with Crispy Fried Onions & Sour Cream	
Saigon Salmon 	22
Oven Roasted Salmon with Honey Ginger Glaze, Served with Jasmine Rice & Stir Fried Broccoli & Carrots. Topped with Pineapple Salsa	
Kobe Meatloaf	22
Kobe Beef Blend, Served with Pan Seared Three Cheese Pierogies, Asparagus & Creamy Leek Sauce. Topped with Caramelized Wild Mushrooms	
Short Rib Entree	24
Braised Short Rib, Served over Mashed Red Skin Potatoes & Szechuan Green Beans. Topped with Crispy Wontons	
Seafood Manicotti	26
Oven Baked Manicotti Stuffed with a Three Cheese Blend, Langoustine, Lump Crab Meat. Served in a Creamy Blush Sauce & Topped with Grilled Shrimp & Spinach	

SIDES

Petite Frites	5	Fresh Fruit Cup	5
<i>Served with Ketchup</i>			
Sweet Potato Tots	5	Creamy Coleslaw	5
<i>Served with Horseradish Mustard</i>			
Cup of Soup	5	Grilled Asparagus	5
<i>Soup du Jour</i>			
		Mashed Red Skins	5
		Szechuan Green Beans	5

ADDITIONS

Bacon	(3 Slices)	+3
Grilled Shrimp	(3 Per Order)	+6
Chicken	<i>Fried, Grilled or Blackened</i>	+6
Chef Selected Steak*		+12
Oven Roasted 6 oz Salmon		+12

Notice: Items marked with a * may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Gluten free offerings are processed in our facility which handles gluten and cannot guarantee cross contamination does not occur.