

## SEAFOOD & RAW BAR

Salmon Sashimi Green onion and cucumber salad, nori, soy ginger glaze	16	Beef Tartar Beef eye of round, shallot, chives, horseradish, truffle aioli, caper, lemon oil, Parmesan	17
Seafood Soup Newfoundland Cod, tomato, fennel, leek, crushed chili, white wine, grilled sourdough	13	Tuna Poke Sushi rice, sesame, soy, macadamia nut, wakame seaweed, furikake, serrano chili, horseradish aioli	18
Steamed NL Mussels Quidi Vidi Iceberg Beer, house bacon, cream, shallots, garlic	16	Seafood Platter Shallot mignonette, cocktail sauce, horseradish	40pp
Oysters <i>La Saint Simon</i> Shippagan, NB Briny, sweet, buttery	3.50	Hot Seafood Dip Newfoundland crab, whelk, shrimp, bacon, cream, sourdough bread	18

## SALADS

Classic Caesar Romaine lettuce, Parmesan, bacon lardon, croutons, anchovy	14
Beetroot Salad Pickled and raw beet, pumpkin seed tahini, spiced pumpkin seeds, creamy ricotta	15
Prosciutto Salad Mixed greens, apple, celery, Parmesan, almond, cider vinaigrette	18

## SNACKS

Fries Sea salt, garlic aioli *add truffle and Parmesan for 5	7
Truffle Parmesan Fries Truffle, Parmesan, herbs, sea salt, garlic aioli	12
Onion Rings Merchant spice, ranch dressing	9
Fried Chicken Wings Choice of Newfoundland honey, black pepper, lime -OR- house buffalo hot sauce	16
Charcuterie House cured meats, sourdough toast, pickles	20
Newfoundland Beef Nachos Beef chili, jalapeno cheese sauce, fresh salsa, sour cream, guacamole, cilantro, lime	22



## CHEF'S TASTING

Five course chef inspired seasonal tasting menu, available with wine pairing  
75/130

## ENTRÉES

Newfoundland Lamb Curry Braised lamb, garam masala, raita, basmati rice, poori	36
Nova Scotia Salmon Pan roasted salmon, fennel gnocchi, braised Belgium endive, radicchio, grapefruit sabayon	35
Newfoundland Cod Jerusalem artichoke, carrot, kale, pork belly, pork belly jus	36
Pressed Half Chicken Creamy polenta, coleslaw, Merchant chalet sauce	35
12 oz. Ribeye Parsnip and potato gratin, creamed spinach, sauteed mushrooms, ravigote, red wine jus	46
Steak Frites Sliced 10 oz. New York striploin, wild leek butter, au jus	36
The Merchant Burger Single or double patty, house made American cheese, double smoked bacon, caramelized onion, pickle, Merchant Sauce, served with your choice of fries or onion rings	22/30

## PASTAS

Pastas made in-house and rolled by hand

Pappardelle Eggplant, tomato, mint, fennel, garlic, chili	Sm/Lg 19/29
Casarecce Calabrese salami, mussels, fennel, garlic, neonata, Parmesan	20/30
Rigatoni Beef ragu bolognese, Parmesan	24/34
Lumache Moose sausage, braised moose, mornay sauce, garlic Parmesan, bread crumb	22/32
Cavatelli Braised Newfoundland lamb, merguez sausage, peas, mint, Parmesan, bread crumb	23/33

## DESSERT

Vanilla Soft Serve Choice of lime curd & coconut, chocolate crumb & rum cherries -OR- salted caramel & toasted almond	5
Madeleines Spiced chocolate sauce	10
Vinegar Pie Vanilla ice cream, hascap honeysuckle	12
Sorbet Please ask your server about today's selection	10
Crème Brûlée Vanilla, amaretti cookie	12
S'mores Chocolate cremeux, graham crumb, vanilla ice cream, homemade marshmallow	13
Cheese A selection of Canadian cheeses, Newfoundland honey, lavash, candied nuts	20



## RESERVE

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### SPARKLING

La Valle, Franciacorta, Brut Rose, Italy,	120
Charles Heidsieck, Champagne, France, NV	150
Dom Pérignon, Champagne, France, 2005	390

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### WHITES

Lighter & Aromatic to Fuller & Rounder

Valentina Passalacqua, Terra Minuta, Puglia, Italy, 2014	70
Gitton, Les Montachins, Sancerre, Loire Valley, France, 2012	70
Mosse, Les Bonnes Blanchés, Vin de France, France, 2013	100
V. Guibert, Mas de Daumas Gassac, Languedoc, France, 2014	160
Gautheron, Chablis, Premier Cru, France, 2013	90
Norman Hardie, Chardonnay (Niagara), P.E.C., Ontario, 2011	90
Domaine Valette, Macon-Chaintre, France, 2011	75
Vincent Latour, Meursault, Les Pellans, Burgundy, France, 2013	120

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### REDS

Lighter & Aromatic to Fuller & Robust

Herve Villemade, Les Ardilles, Loire, France, 2012	70
Domaine Gille, Nuits-Saint-George, Less Brulees, Burgundy, France, 2012	130
Aurelio Settimo, La Morra, Barolo, Piemonte, Italy, 2010	140
Valentina Passalacqua, Terro Sasso, Puglia, Italy, 2014	65
Norman Hardie, Prince Edward County, Cabernet Franc (Magnum), 2013	190
Château Lynch-Moussas, Pauillac, Bordeaux, France, 2011	160
Château Léoville-Poyferré, Saint-Julien, Bordeaux, France, 2011	300
Kanonkop, Pinotage, Stellenbosch, South Africa, 2013	110
The Chocolate Block, Western Cape, South Africa, 2013	95
Burrowing Owl, Syrah, Okanagan Valley, British Columbia, 2012	85
Trapiche, Iscay, Malbec, Single Vineyard, Mendoza, Argentina, 2011	115
Emmolo, Merlot, Napa Valley, California, 2012	150

