

RAW BAR

Merchant Caesar Salad, 14
Romaine, Caesar dressing, Parmesan,
Croutons, Bacon

Beef Tartare, 22
Tenderloin, Shallot, Truffle, Chive,
Parmesan, Sourdough

Summer Salad, 14
Orange poppy seed vinaigrette, Sour cherry,
Sunflower seed, Greens, Parmesan

Cheese and Charcuterie, 45
Sourdough, Pickles, Jam

Albacore Tuna crudo, 22
Ponzu, Cucumber, Scallion, Serrano, Wild leek

Oysters, 4 per
Merashen bay • Puffin rock • Salt rock

Snow Crab, 35
Cocktail sauce, lemon

Deluxe Seafood Plato, 125
12 Oysters, Snowcrab, marinated mussels, albacore
tuna, seasonal offerings
Feeds two-four people

APPETIZERS

Seafood Soup, 16
Cod, White wine, Tomato, Herbs, Chili

Mussels, 20
No Boats On Sunday Apple Cider,
shallot, garlic, bacon

Frites, 9
Russet potatoes, Sea salt, Garlic aioli

Chicken Wings, 20
Dry Spice, Buffalo, Ranch

Nachos, 20
American chili, Jalepeno queso, Lime crema,
Cilantro, Green onion

French Bread, 9
Whipped butter

THE MERCHANT TAVERN

Chef's Tasting Menu

Five Course/With Wine Pairing

125/200

ENTRÉES

Duck Breast, 38
Farm greens, Jerusalem artichoke puree,
Mushroom, Jus

Double Smash Burger, 27
Pickles, Cheese, Onion,
Lettuce, Merchant sauce

Steak Frites, 38
Sliced 10 oz. Bavette, Chimichurri,
& Red wine jus

Marsala Chicken Supreme, 32
Roasted Vegetables, Potatoes,
Mushroom, Marsala cream sauce

Halibut, 48
Butter poached turnip, Cauliflower puree,
Farm Greens, Parsley sauce

PASTA

Shrimp Linguini, 32
Candied lemon, Shallot, Garlic.

Mushroom Pappardelle, 28
Gourmet mushrooms, Umami butter, Garlic,
Shallot, Parmesan

Wild Leek Carbonara Spaghettoni, 28
Black pepper, Pork, Garlic, Shallot,
Parmesan.

Ragu Rigatoni, 28
Beef, Tomato, Mirepoix,
Parmesan.

Gluten free or vegan pasta available

DESSERT

Rhubarb Panna Cotta, 10
Honey and Black Pepper Rhubarb, Burnt Almonds

Strawberries and Cream, 11
Lesters Strawberries, Sponge cake, Diplomat cream

Chocolate Cremeux, 12
Blueberries, Hazelnuts, Buttermilk
Sorbet

Menu subject change due to availability of seasonal ingredients