BRUNCH

EVERY SUNDAY 10:00 *until* 3:00

Seed
MERCHANT'S WALK · KITCHEN & BAR

Chef de Cuisine JOHN FLAGELLO

Chef & Proprietor DOUG TURBUSH

To Start

IRON SKILLET CORNBREAD 4.95
housemade jelly, whipped butter

COLD WATER OYSTERS* GF ..... MKT
marinated celery mignonette, lemon, cocktail

CHICKPEA HUMMUS 8.95
cauliflower, golden raisins, pine nuts, mint, capers, H&F pita

MARINATED OLIVES & FETA GF 5.95
citrus, olive oil

CRISPY CALAMARI 12.95
yuzu ginger emulsion, basil, lime salt

SHRIMP SAMBAL 10.95
scallion, cucumber

FRESH-SQUEEZED ORANGE JUICE 3.00

GRAPEFRUIT JUICE • 4.00
POMEGRANATE GINGER ALE • 5.00
BLENHEIM GINGER ALE • 4.00
SPRECHER ROOT BEER • 4.00
COKE BEVERAGES • 2.50
SWEET TEA • 2.50
COFFEE • 2.50
ESPRESSO • 3.00
CAPPUCCINO • 3.50
MIGHTY LEAF TEAS • 2.50

WHITE CORN GRIT FRITTERS 10.95
jalapeño pepper jelly, thomasville tomme

PIMENTO CROSTINIS 8.95
benton's country ham, north georgia apples, arugula

DEVILED EGGS GF 7.95
short smoked salmon, roasted jalapeño cream, pickled onion, capers

BUTTERNUT SQUASH SOUP 7.95
cornbread croutons, chili oil, chives

BABY FARM LETTUCES GF 8.95
gorgonzola, apples, spiced walnuts, white balsamic vinaigrette

KEY LIME GRILLED CHICKEN BREAST +6.50

OMELETTES

All of our omelettes are served with your choice of biscuit or toast and bacon or sausage

HOUSE SMOKED HAM & SWISS GF — 12.00 — caramelized onions

SEASONAL VEGETABLE GF — 11.00 — spinach, piquillos, sun-dried tomato, goat cheese, arugula

CREOLE GF — 12.00 — andouille, shrimp, holy trinity, cheddar

Plates

HOUSE SMOKED BRISKET HASH* GF 14.95
roasted yukon gold potatoes, scallions, tomatoes, mustard hollandaise, poached eggs

FARMER'S BREAKFAST* 12.95
two farm eggs any style, grits or breakfast potatoes, bacon or sausage, toast or biscuit

STRAWBERRY MASCARPONE FRENCH TOAST 12.95
braided challah bread, warm maple syrup, bacon or sausage

MARYLAND LUMP CRAB EGGS BENEDICT* 17.95
housemade canadian bacon, poached eggs, hollandaise, english muffin

CARAMELIZED BANANA BELGIAN WAFFLE 11.95
candied walnuts, whipped cream, maple syrup, bacon or sausage

SMOKED SALMON & POTATO PANCAKES* 15.95
poached eggs, dill crème fraîche, asparagus, hollandaise

PAN ROASTED BLUE COD GF 16.95
roasted cauliflower, caramelized brussels sprouts, thai herb vinaigrette

GULF SHRIMP & GRITS* GF 15.95
poached egg, cajun ham, scallion, white corn grits

ASHLEY FARM CHICKEN SCHNITZEL 14.95
miso mustard, arugula, oven dried tomatoes, parmesan

MERCHANT BURGER 14.95
caramelized onions, white cheddar, merc sauce, tomato, fries or side salad
add a fried egg +2 · add smoked bacon +3

Sides

CARAMELIZED BRUSSELS SPROUTS AND CAULIFLOWER • 7.95
BREAKFAST POTATOES • 4.00
SMOKED BACON • 3.00
HOUSE BREAKFAST SAUSAGE • 4.00

CHICKEN BLUEBERRY SAUSAGE • 4.00
WHITE CORN CHEDDAR GRITS • 4.00
SOURDOUGH OR 9 GRAIN TOAST • 3.00
HOUSE BUTTERMILK BISCUIT • 3.00

BOWL OF FRESH FRUIT • 5.00
SIDE SALAD • 3.00
HOUSE CUT FRIES • 4.95
ASPARAGUS & HOLLANDAISE • 6.95

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*
GF: *This symbol indicates a menu item that is prepared without wheat gluten, or can easily be modified to accommodate a gluten intolerance.*