

EVERY SUNDAY 10:00 *until* 3:00
Chef de Cuisine
JOHN FLAGELLO
Chef & Proprietor
DOUG TURBUSH

To Start

IRON SKILLET CORNBREAD 4⁹⁵
housemade jelly, whipped butter
COLD WATER OYSTERS* GF MKT
*marinated celery mignonette,
 lemon, cocktail*
BLACK GARLIC HUMMUS 9⁹⁵
*charred spring vegetables, espelette, black garlic
 oil, H&F pita*
MARINATED OLIVES & FETA GF 5⁹⁵
citrus, olive oil
CRISPY CALAMARI 14⁹⁵
yuzu ginger emulsion, basil, lime salt
SHRIMP SAMBAL 12⁹⁵
scallion, cucumber
**FRESH-SQUEEZED
 ORANGE JUICE**
 4⁰⁰
GRAPEFRUIT JUICE • 4⁰⁰
**POMEGRANATE
 GINGER ALE** • 5⁰⁰
**BLENHEIM
 GINGER ALE** • 4⁰⁰
**SPRECHER
 ROOT BEER** • 4⁰⁰
COKE BEVERAGES • 2⁵⁰
SWEET TEA • 2⁵⁰
COFFEE • 2⁵⁰
ESPRESSO • 3⁰⁰
CAPPUCCINO • 3⁵⁰
**MIGHTY LEAF
 TEAS** • 2⁵⁰
WHITE CORN GRIT FRITTERS 10⁹⁵
jalapeño pepper jelly, thomasville tomme
PIMENTO CROSTINIS 9⁹⁵
benton's country ham, apples, arugula
DEVILED EGGS GF 8⁹⁵
*short smoked salmon, roasted jalapeño cream,
 pickled onion, capers*
BUTTERNUT SQUASH SOUP 7⁹⁵
toasted pumpkin seeds, maple crema
BABY FARM LETTUCES GF 9⁹⁵
*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

 11⁹⁵
caramelized onions
**SEASONAL
 VEGETABLE** GF

 11⁹⁵
*spinach, piquillos, sun-dried
 tomato, goat cheese*
CREOLE GF

 12⁹⁵
*andouille, shrimp,
 holy trinity, cheddar*

Plates

HOUSE SMOKED BRISKET HASH* GF 16⁹⁵
*roasted yukon gold potatoes, scallions, tomatoes,
 mustard hollandaise, poached eggs*
FARMER'S BREAKFAST* 13⁹⁵
*two farm eggs any style, grits or breakfast potatoes,
 bacon or sausage, toast or biscuit*
STRAWBERRY MASCARPONE FRENCH TOAST 13⁹⁵
brioche, warm maple syrup, bacon or sausage
MARYLAND LUMP CRAB EGGS BENEDICT* 17⁹⁵
*housemade canadian bacon, poached eggs,
 hollandaise, english muffin*
CARAMEL BANANA WAFFLE 12⁹⁵
spiced walnuts, whipped cream, powdered sugar, bacon or sausage
SMOKED SALMON & POTATO PANCAKES* 16⁹⁵
poached eggs, dill crème fraîche, asparagus, hollandaise
PAN ROASTED BLUE COD GF 16⁹⁵
*roasted cauliflower, caramelized brussels sprouts,
 thai herb vinaigrette*
GULF SHRIMP & GRITS* GF 15⁹⁵
poached egg, cajun ham, white corn grits, shaved scallions
CHICKEN SCHNITZEL 16⁹⁵
miso mustard, arugula, oven dried tomatoes, parmesan
MERCHANT BURGER 15⁹⁵
*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** • 8⁹⁵
BREAKFAST POTATOES • 3⁹⁵
SMOKED BACON • 3⁹⁵
BREAKFAST SAUSAGE • 3⁹⁵
CHICKEN BLUEBERRY SAUSAGE • 4⁹⁵
WHITE CORN CHEDDAR GRITS • 3⁹⁵
SOUDOUGH OR 9 GRAIN TOAST • 2⁹⁵
HOUSE BUTTERMILK BISCUIT • 2⁹⁵
FRESH FRUIT • 3⁹⁵/5⁹⁵
SIDE SALAD • 3⁰⁰
HOUSE CUT FRIES • 4⁹⁵
ASPARAGUS & HOLLANDAISE • 7⁹⁵

* 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.



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