

MONDAY-SATURDAY 11:30 *until* 3:00
*Chef de Cuisine*  
**JOHN FLAGELLO**
*Chef & Proprietor*  
**DOUG TURBUSH**

## To Start

<b>IRON SKILLET CORNBREAD</b> .....	4 <sup>95</sup>
<i>housemade jelly, whipped butter</i>	
<b>MARINATED OLIVES &amp; FETA GF</b> .....	5 <sup>95</sup>
<i>citrus, olive oil</i>	
<b>ICED EAST COAST OYSTERS* GF</b> .....	MKT
<i>half dozen, celery mignonette, cocktail, lemon</i>	
<b>PIMENTO CHEESE CROSTINI</b> .....	8 <sup>95</sup>
<i>benton's country ham, georgia apples, arugula</i>	
<b>DEVILED EGGS GF</b> .....	7 <sup>95</sup>
<i>short smoked salmon, roasted jalapeño cream, pickled onion, capers</i>	

<b>WHITE CORN GRIT FRITTERS</b> .....	10 <sup>95</sup>
<i>jalapeño pepper jelly, thomasville tomme</i>	
<b>BUTTERBEAN HUMMUS</b> .....	8 <sup>95</sup>
<i>shaved spring vegetables, charred onion, espelette, H&amp;F pita</i>	
<b>VIDALIA ONION BISQUE</b> .....	7 <sup>95</sup>
<i>herbed clabber cream, georgia olive oil, croutons</i>	
<b>CRISPY CALAMARI</b> .....	12 <sup>95</sup>
<i>yuzu emulsion, basil salt, lime</i>	
<b>SHRIMP SAMBAL</b> .....	10 <sup>95</sup>
<i>pickled cucumber, scallion</i>	

## Salads

**BABY FARM LETTUCES GF • 8<sup>95</sup>**
*gorgonzola, apples, spiced walnuts  
white balsamic vinaigrette*
**BUTTER LETTUCE GF • 8<sup>95</sup>**
*jalapeño buttermilk dressing,  
local radish, chives*
**BABY BEETS GF • 10<sup>95</sup>**
*goat cheese emulsion, strawberry, saba,  
ginger shallot vinaigrette, candied pecans*
**KEY LIME GRILLED CHICKEN BREAST +6.50**
**GRILLED SALMON +7.50**  
**HERB GRILLED SHRIMP +7.50**  
**SMOKED BACON +3**
**KEY LIME GRILLED CHICKEN GF • 13<sup>95</sup>**
*feta, olives, tomato, red onion, garbanzo,  
chopped romaine, piquillo peppers*
**GRILLED SALMON GF • 15<sup>95</sup>**
*baby farm lettuces, north georgia apples,  
gorgonzola, spiced walnuts*
**HERB GRILLED SHRIMP GF • 15<sup>95</sup>**
*cranberries, bacon, pine nuts,  
grana padano, frisee, balsamico*

## the DAILY TRIO

12<sup>95</sup>
*today's feature sandwich,  
soup & salad*
**CHANGES EVERYDAY**

## To Share

*All of the à la carte  
options below are or can be  
prepared gluten free.*
**CARAMELIZED  
BRUSSELS SPROUTS &  
CAULIFLOWER • 7<sup>95</sup>**  
*thai herbs*
**GRILLED  
ASPARAGUS • 6<sup>95</sup>**  
*parmesan, lemon*
**SAUTÉED GARLIC  
SPINACH • 5<sup>95</sup>**
**HOUSE CUT FRIES • 4<sup>95</sup>**
**PARMESAN  
GARLIC FRIES • 5<sup>95</sup>**

## Sandwiches

**W/ SIDE SALAD, FRIES OR CUP OF SOUP**
**HEIRLOOM TOMATO B.L.T • 10<sup>95</sup>**
*applewood smoked bacon, nine grain bread  
roasted garlic aioli*
**GRIDDLED PIMENTO CHEESE • 11<sup>95</sup>**
*semolina loaf, fried green tomatoes, bacon*
**SPICY ASIAN FISH SANDWICH • 12<sup>95</sup>**
*ginger onion marmalade, sriracha aioli, dill*
**SOUTHERN FRIED CHICKEN • 11<sup>95</sup>**
*shaved romaine, red onion, dill pickle, dill aioli*
**CRISPY FISH TACOS • 10<sup>95</sup>**
*creole remoulade, pico de gallo,  
slaw, coriander*
**ROASTED TURKEY & BACON • 13<sup>95</sup>**
*avocado, ciabatta, cheddar, tomato  
buttermilk dressing*
**MERCHANT BURGER\* • 14<sup>95</sup>**
*vermont white cheddar,  
caramelized onions, tomato, merc sauce*
**HOISIN BBQ PULLED PORK • 10<sup>95</sup>**
*blue cheese slaw, house bread & butter pickles*

## Plates

<b>PAN ROASTED BLUE COD GF</b> .....	16 <sup>95</sup>
<i>roasted cauliflower, caramelized brussels sprouts, thai herb vinaigrette</i>	

<b>SWEET POTATO RAVIOLI</b> .....	14 <sup>95</sup>
<i>mushrooms, sage-brown butter, roasted pepitas, grana padano</i>	

<b>CHICKEN SCHNITZEL</b> .....	15 <sup>95</sup>
<i>miso mustard cream, oven dried tomato, arugula, parmesan</i>	

<b>HANGER STEAK FRITES GF</b> .....	24 <sup>95</sup>
<i>herb onion caramel, parmesan garlic fries, red wine jus</i>	

\* 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.